

LAMILL COFFEE

MINA BLEND DRIP 3

ESPRESSO 3

MACCHIATO 3.25

CORTADO 3.50

AMERICANO 3.75

CAPPUCCINO 4

CAFÉ LATTE 5

CARAMEL LATTE 6

MOCHA LATTE 6

COLD BREW 7

Choice of almond or oat milk .75

LAMILL TEA

HOT TEA 6

Jasmine Pearls, Moroccan Mint
English Breakfast, Decaf Earl Grey

MATCHA GREEN TEA LATTE 8

MASALA CHAI LATTE 8

ASSAM ICED TEA 4.50

FRESH-SQUEEZED JUICE

ORANGE 7

GRAPEFRUIT 7



COCKTAILS & BUBBLES

ESPRESSO MARTINI 16

Grey Goose Vodka, Borghetti Italian Coffee
LAMILL Espresso, Vanilla Bean Teecino

SORELLE SPRITZ 16

Strega, Pierre Ferrand, Campari, Lemon, Prosecco

RENO RIFF 18

Galliano, Italicus, Vanilla, Lemon

SARDINIAN SUNSET 18

Sorelle Repo Barrel Tequila, Vicario Mirto, Orange

THE GALLETO 20

Boulard Calvados, Pierre Ferrand Cognac
Warre's 20yr Tawny Port, Lemon

MAI TAI SPRITZ 25

Brugal 1888 Rum, Michel Gonet Grand Cru Champagne

Dry Curacao, Orgeat, Lime

THE REAL BELLINOS 16

Nino Franco Prosecco, White Peach Puree

MIMOSAS 16

Aerated Orange, Grapefruit

BLOODY MARYS & MOCKTAILS

MADE WITH DIANE MINA'S
GARDEN GROWN BLENDS

THE CLASSIC 16

Diane's Original Mix, Vodka

THE DIRTY DIANE 16

Dirty Diane's Mix, Mezcal

THE MARY MOCKTAIL 8

Alcohol-Free, Original or Dirty Diane

SORELLE ITALIAN SODA 10

CASAMARO CLUB AMARO SODA 7

ST. AGRESTIS "PHONY NEGRONI" 10

LEITZ SPARKLING ROSE 15



SHELLFISH & CAVIAR

SHRIMP COCKTAIL

Citrus-Poached, Cocktail Sauce, Garlic Aioli 20

OYSTERS

East Coast Oysters On the Half Shell, Mignonette 25

KING CRAB

Cocktail Sauce, Garlic Aioli 35

LOBSTER COCKTAIL

Served Ice-Cold, Saffron Aioli 30

SHELLFISH PLATTER 105 / 205

East Coast Oysters 6/12, Maine Lobster Half/Whole,
Alaskan King Crab 4/8, Carolina Shrimp 6/12

SORELLE CAVIAR SERVICE

Fennel Pollen Schiacciata, Burrata di Bufala, Riserva di Nonna

Petrossian Imperial Daurenki Caviar 95

Petrossian Imperial Ossetra Caviar 195

SPUTINI E ANTIPASTI

WILD ARUGULA

Shaved Fennel, Grilled Vegetables, Grana Padano 19

BURRATA CAPRESE

Heirloom Tomatoes, Garden Basil 24

BROCCOLI CAESAR

Grilled Rapini & Broccolini, Soppresata, Fennel Crumbs 17

TUNA CRUDO

Sungold Tomatoes, Calabrian Chili, Fennel Pollen 25

PASTRY BASKET

Assorted Fresh Baked Italian Pastries 16

FRUIT PLATE

Whipped Honey Ricotta, Extra Virgin Olive Oil 16

PROSCIUTTO

Thinly Sliced 18-Month San Danielle Ham 20



for parties of 6 or more, a 20% gratuity will be added for your convenience
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SORELLE RISTORANTE e BAR e MERCATO, 88 BROAD STREET, CHARLESTON, S.C.



PIZZA

MARGHERITA

San Marzano Tomatoes, Fresh Mozzarella, Garden Basil 21

CALABRIAN

Pepperoni, Calabrian Pepper Honey, Toasted Sesame 25

BLT

Crispy Bacon, Wild Arugula, Heirloom Tomato 23

MORTADELLA

Pistachio Pesto, Mozzarella, Parmigiano Reggiano 26

CARBONARA

Guanciale, Pecorino Romano, Egg Yolk, Black Pepper 24

PASTA

PILLOWS OF GOLD

Prosciutto Cotto, Very Good Butter, Balsamico 33

SORELLE SPAGHETTI

Crispy Zucchini, Pomodoro, Burrata, Fresh Basil 27

GNOCCHETTI CACIO E PEPE

Pecorino Romano, Toasted Peppercorns 28

RIGATONI AMATRICIANA

Guanciale, Arrabbiata, Toasted Garlic 31

ENTRÉE

LOBSTER BENEDICT

Toasted Tigelle, Butter Poached Maine Lobster 49

PROSCIUTTO BENEDICT

Toasted Tigelle, Prosciutto Cotto 26

ROMAN TOAST

Berry Conserva, Vanilla Mascarpone, Maple Syrup 21

CHICKEN MILANESE

Crunchy Vegetables, Sunny Egg 35

AMERICAN IN ROME

Two Eggs, Bacon, Toast, Olive Oil-Fried Potatoes 24

SIDES

Smokey Pancetta 10

2 Storey Farm Eggs 8

Olive Oil Potatoes 10

Toast, Butter & Jam 9

House-Made Bread & Olive Oil 9

DESSERT

Chocolate Budino 16

Zeppole e Caffè 16

2 Scoops Gelato 7

2 Scoops Sorbet 7



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WINES BY THE GLASS

SPARKLING

VIETTI MOSCATO 2023	17/70
NINO FRANCO 'RUSTICO' PROSECCO NV	15/75
PIERRE SPARR BRUT ROSÉ	17/85
CHAMPAGNE ROBERT MONCUIT 'LES GRANDES BLANCS	36/165
CHAMPAGNE RUINART BRUT ROSÉ NV	50/250

WHITE

CHARDONNAY, ALEXANA 'TERRIOR SERIES' <i>Willamette Valley, Oregon 2020</i>	25/45/125
CHENIN BLANC, THREE BY WADE <i>California 2021</i>	16/28/80
PINOT GRIGIO, ALTAMONTE <i>Alto Adige, Italy 2022</i>	17/30/85
SAUVIGNON BLANC, PIGHIN <i>Collio, Italy 2022</i>	15/27/68
TIMORASSO, LA SPINETTA <i>Colli Tortonesi, Piemonte 2022</i>	20/36/100
VERDEJO, BUIL & GINE 'NOSIS' <i>Rueda, Castilla y Leon, Spain 2023</i>	14/25/65

ROSÉ

CINSAULT BLEND, HENRI FABRE <i>Côtes de Provence, France 2023</i>	14/26/70
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RED

BARBERA, BAVA <i>Barbera d'Asti, Piemonte, Italy 2020</i>	14/25/70
CABERNET BLEND, GRATTAMACO <i>Bolgheri, Toscana, Italy 2022</i>	23/40/115
NEBBIOLO, NINO NEGRI 'QUADRIO' <i>Valtellina Superiore, Lombardia, Italy 2020</i>	17/31/85
NERELLO MASCALES, TENUTA TASCANTE <i>Etna, Sicilia, Italy 2021</i>	18/32/90
PINOT NOIR, BOUCHAINE <i>Carneros, Napa Valley, CA 2021</i>	21/37/105
SYRAH, CHATEAU DE SAINT COSME <i>Cotes du Rho'ne, France 2022</i>	15/27/75



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