

Sorelle

SPECIAL EVENTS

# SI ACCOMODI

Southern Italy meets Southern hospitality at Sorelle, a dining destination like no other on Charleston's storied Broad Street.

Inspired by Italy's all-day cafes, abundant markets and rich culinary traditions, Sorelle features a mercato, central bar, wine room, pizza counter, grand dining room, and exclusive chef's table, offering a variety of experiences for every food lover.



# ABOUT US

## CHEF-PARTNER

Chef Michael Mina

## GENERAL MANAGER

Dario Vigil

## EXECUTIVE CHEF

Nick Dugan

## LEAD SOMMELIER

Simon Kaufmann

## SPECIAL EVENTS

### RESTAURANT BUYOUT

Main Dining | 60 seated

### PRIVATE DINING ROOM

Indoors | 8 seated; 25 reception

## HOURS OF OPERATION

### RESTAURANT

Daily: 5pm-10pm

### BAR

Daily: 4:30pm-10pm

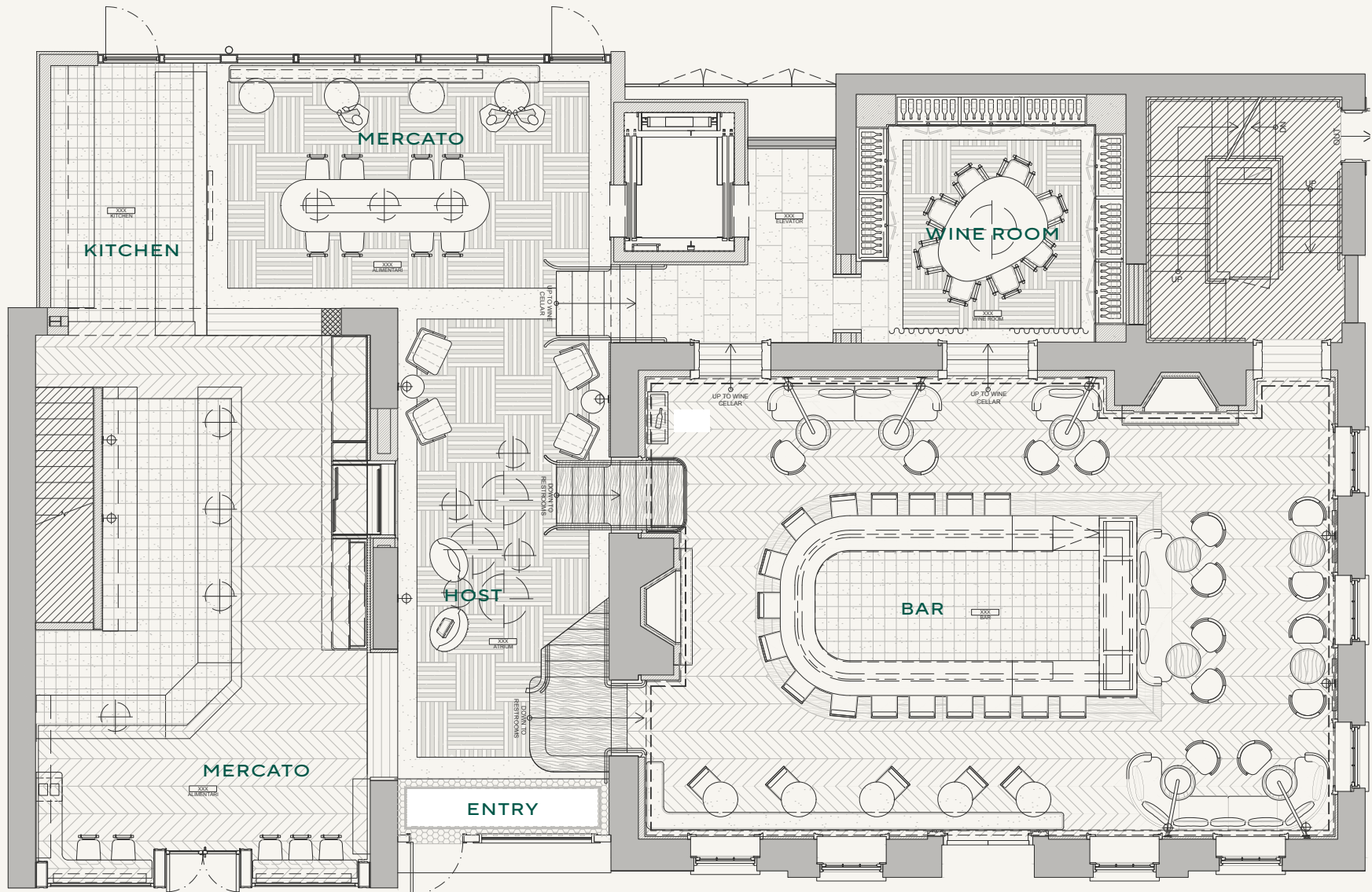
### MERCATO

Daily: 8am-4pm

### BRUNCH

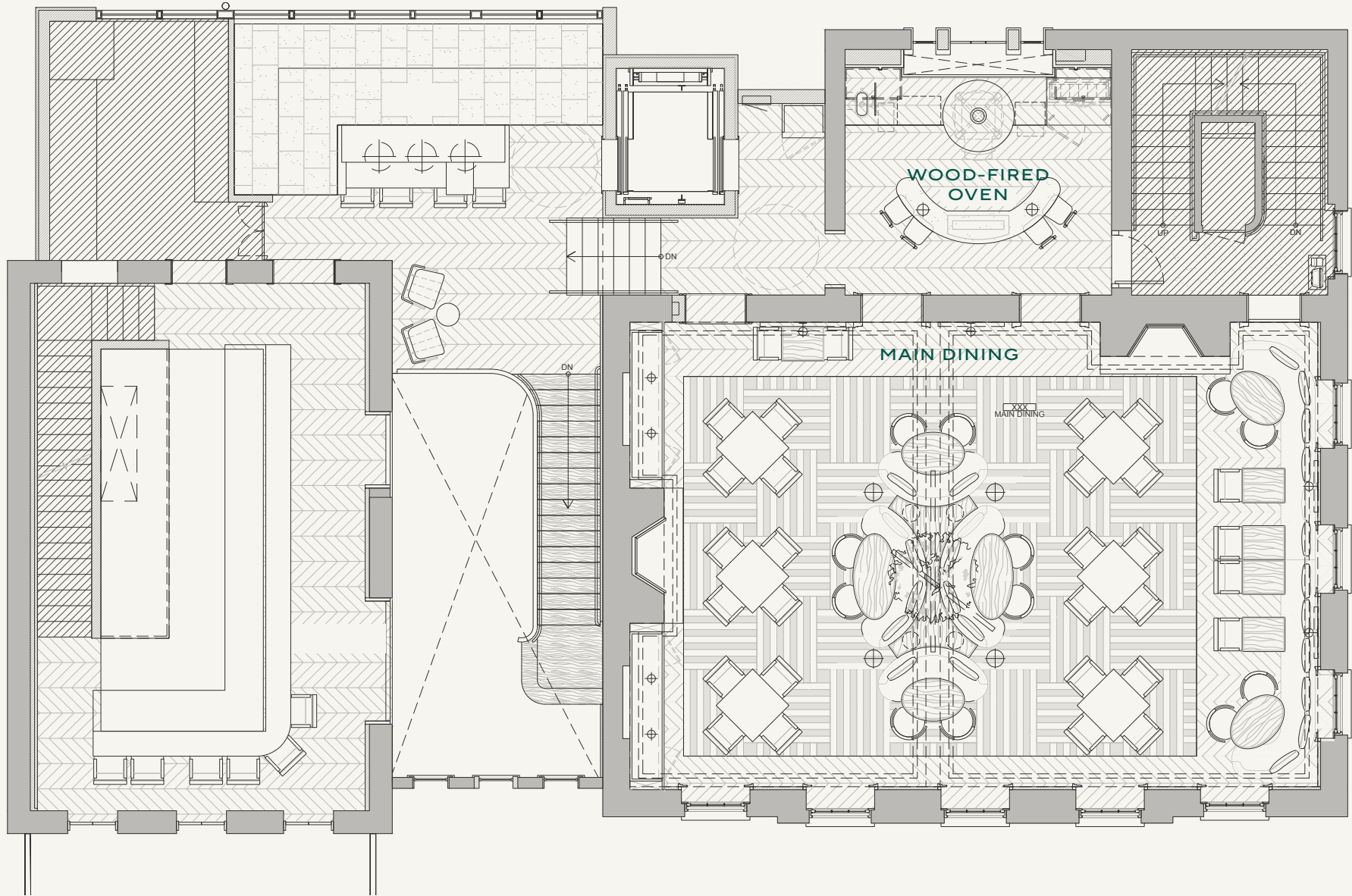
Sunday: 10am-3pm

# FIRST FLOOR



MERCATO | BAR | WINE ROOM

# SECOND FLOOR



MAIN DINING | WOOD-FIRED OVEN

## MAIN DINING

Paying homage to downtown Charleston with its classic décor, the main dining room features botanical artwork and large, inviting banquettes.

With its 11-foot ceilings, original moldings, historic architectural details, and two working fireplaces, Sorelle's main dining room is a flawless setting for an elegant lunch or lively dinner.

60 seated

\*\* Main dining room only available to rent as part of a full buyout \*\*



SECOND FLOOR / MAIN DINING



# PRIVATE DINING ROOM

Sorelle's 3rd floor private dining area offers an intimate experience with a touch of luxury. Designed by Meyer Davis Studios, the interior boasts an eight-person, round, marble dining table with comfortable velvet chairs, a billiards table, and a relaxing lounge area with a large television and private ensuite restroom. The outdoor terrace offers a view of a small historic park, and is complete with a gas firepit, dining table, lounge furnishings, and an outdoor television for all your al fresco entertaining needs.

8 seated | 25 reception

\*\* The patio accommodates 8 seated and 25 reception guests which is contingent on weather. Inclement weather may impact the ability to accommodate larger group sizes.\*\*







# TUTTI A TAVOLA

Helmed by Chef Nick Dugan, Sorelle's kitchen offers a modern spin on classic Southern Italian cuisine made with fresh ingredients, from pastas and wood-fired pizzas to refined seafood dishes. Inspired by Italy's convivial drinking culture, the cocktail and wine menus feature an extensive collection of Italian spirits and wines that celebrate the diverse regions of the country.

# SIGNATURE SORELLE LUNCH

85 PER PERSON | THREE COURSES | INDIVIDUALLY PLATED, SEATED EXPERIENCE

MAXIMUM 8 GUESTS

## ANTIPASTI

### CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes  
Calabrian Chili, Fennel Pollen

### CAPRESE

Heirloom Tomatoes, Buffalo Burrata, Garden Basil

### ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano, Seasonal Vegetables

## PRIMI

### SORELLE SPAGHETTI

Crispy Zucchini, Pomodoro, Burrata, Fresh Basil

### RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato

### PILLOWS OF GOLD TORTELLONI

Prosciutto Cotto, Very Good Butter, Balsamico

### SEASONAL PASTA

Chef's Seasonal Preparation | *Inquire with Dates for Details*

## SECONDI

SUPPLEMENT 30PP

### LINE CAUGHT SWORDFISH

Piccata-Style, Sicilian Capers, Brown Butter

### CAROLINA SHRIMP OREGANATA

Lemon Butter, Toasted Garlic & Chili, Sicilian Oregano

### CHICKEN MILANESE

Sweet Peppers, Seasonal Vegetables, Parmigiano Reggiano

### SECONDI VEGETARIANA

Chef's Seasonal Preparation | *Inquire with Dates for Details*

## DOLCE

### ZEPPOLE E 'CAFFE'

Vanilla Bean Sugar Doughnuts, Marsala  
Zabaglione, Valrhona & LaMill Mocha

### RAINBOW COOKIES

Traditional Italian-American Cookies

### BUDINO DI CIOCCOLATO

Dark Chocolate Custard, Olive Oil Crema,  
Toasted Coconut Crumble

# SORELLE FAMIGLIA LUNCH

70 PER PERSON | THREE COURSES | SERVED FAMILY STYLE

## ANTIPASTI

SELECT TWO

### CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes  
Calabrian Chili, Fennel Pollen

### CAPRESE

Heirloom Tomatoes, Buffalo Burrata, Garden Basil

### ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano, Seasonal Vegetables

## PRIMI

SELECT TWO

### SORELLE SPAGHETTI

Crispy Zucchini, Pomodoro, Burrata, Fresh Basil

### RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato

### PILLOWS OF GOLD TORTELLONI

Prosciutto Cotto, Very Good Butter, Balsamico

### SEASONAL PASTA

Chef's Seasonal Preparation | *Inquire with Dates for Details*

## SECONDI

SUPPLEMENT 30PP

### LINE CAUGHT SWORDFISH

Piccata-Style, Sicilian Capers, Brown Butter

### CAROLINA SHRIMP OREGANATA

Lemon Butter, Toasted Garlic & Chili, Sicilian Oregano

### CHICKEN MILANESE

Sweet Peppers, Seasonal Vegetables, Parmigiano Reggiano

### SECONDI VEGETARIANA

Chef's Seasonal Preparation | *Inquire with Dates for Details*

## DOLCE

SELECT ONE

### ZEPPOLE E 'CAFFE'

Vanilla Bean Sugar Doughnuts, Marsala  
Zabaglione, Valrhona & LaMill Mocha

### RAINBOW COOKIES

Traditional Italian-American Cookies

### BUDINO DI CIOCCOLATO

Dark Chocolate Custard, Olive Oil Crema,  
Toasted Coconut Crumble

# SORELLE RECEPTION

## SIGNATURE DISPLAYS

PLATTERS SERVE 8-10

### CAVIALE TRADIZIONALE 650

4oz. Petrossian Imperial Daurenki Caviar  
Zeppole, Egg Mimosa, Prosciutto di San Daniele

### ICE COLD RAW BAR 895

(36) East Coast Oysters, (64) Carolina Shrimp  
(5lb) Alaskan King Crab, (6) Maine Lobster

### SALUMI 295

Selection of 5 Imported Sliced Meats,  
House-Made Conservas, Pickles, Spreads

### FROMAGGIO 295

Selection of 5 Imported Cheeses, Honeycomb,  
House-Made Conservas, Pickles, Spreads

### CAZZIMPERIO 150

Local Raw Vegetables, Bagna Cauda,  
Pinzimonio, Pesto alla Trapanese

## SHARABLE PLATTERS

SELECT FOUR: 54 PP | SELECT SIX: 90 PP | SELECT EIGHT: 126 PP | EACH ADDITIONAL: 18 PP

### CLAMS FRA'DIAVOLO

Calabrian Chili, Fennel Pollen

### PANINO CON MORTADELLA

Pistacio Pesto, Stracciatella

### NANA'S PIE

Fresh Mozzarella, Pecorino, Basil, Fried  
Garlic

### PANE CON POLPETTE

Ricotta Meatballs, Fresh Mozzarella

### ZEPPOLE CON PROSCIUTTO

Farina Dumpling, Prosciutto di Parma

### PIZZA ALLA CALABRESE

Fresh Mozzarella, Peperoni, Local Honey

### ARANCINI 'CACIO E PEPE'

Acquerello Rice, Pecorino Romano, Black  
Pepper

### CRUDO DI CARNE

Steak Tartare, Truffle

### PIZZA CON SALSICCIA

House-Made Sausage, Ricotta Cheese,  
Broccoli Rabe

### PIZZA CON FUNGHI

Pesto Alla Genovese, Fire-Roasted  
Mushrooms, Parmigiano-Reggiano

## DOLCE

2 DOZEN OF EACH PER PLATTER

### RAINBOW COOKIE 58

Traditional Italian-American Cookies

### SFOGLIATELLE 72

Crispy Pastry Crust, Sweet Lemon Ricotta

### CANNOLI 64

Mascarpone, Ricotta, Chocolate

### ZEPPOLE E 'CAFFE' 54

Vanilla Bean Sugar Doughnuts, Marsala Zabaglione,  
Valrhona & LaMill Mocha

# SORELLE ANDIAMO

125 PER PERSON | FAMILY STYLE EXPERIENCE | SEATED OR RECEPTION

## CAVIALE E MOZZARELLA

SUPPLEMENT 55 PER PERSON

Farina Dumpling | Stracciatella | Imperial Kaluga Caviar

## ANTIPASTI

SELECT TWO | ADDITIONAL ANTIPASTI 20 PER PERSON

### CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes,  
Calabrian Chili, Fennel Pollen

### CAPRESE

Beef Steak Tomato, Marinated Bocconcini,  
Extra Vecchio Balsamico

### ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano,  
Seasonal Vegetables

## SECONDI

SELECT THREE | ADDITIONAL SECONDI 20 PER PERSON

### LINE-CAUGHT SWORDFISH

Picatta-Style, Sicilian Capers, Meyer Lemon

### CHICKEN MILANESE

Sweet Peppers, Seasonal Vegetables,  
Parmigiano Reggiano

### SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

### CAROLINA SHRIMP OREGANATA

Lemon Butter, Toasted Garlic & Chili,  
Sicilian Oregano

### SECONDI VEGETARIANI

Chef's Seasonal Preparation

### RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato

## BISTECCA FIORENTINA

SUPPLEMENT 168

Barolo Butter, Cherry Pepper Salmoriglio, Rosemary Beef Jus 40oz Dry-Aged Porterhouse

## CONTORNI

INCLUDES ALL

### PATATE

Olive Oil-Fried Potatoes, Rosemary, Castelmagno

### CAVOLFIORE

Fire-Roasted Cauliflower, Caper, Golden Raisin

### SPINACI

Sautéed Spinach, Italian Chili Crunch

## DOLCE

SELECT ONE | ADDITIONAL DOLCE 10 PER PERSON

### ASSORTED ITALIAN COOKIES

Macarons, Biscotti, Rainbow Cookies

### ZEPPOLE E 'CAFFE'

Vanilla Bean Sugar Doughnuts, Marsala Zabaglione,  
Valrhona & LaMill Mocha

### BUDINO DI CIOCCOLATO

Dark Chocolate Custard, Olive Oil Crema,  
Toasted Coconut Crumble

# SORELLE CLASSICO

195 PER PERSON | INDIVIDUALLY PLATED | SEATED EXPERIENCE

## CAVIALE E MOZZARELLA

SUPPLEMENT 55 PER PERSON

FARINA DUMPLING | STRACCIATELLA | IMPERIAL KALUGA CAVIAR

## ANTIPASTI

### CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes, Calabrian Chili, Fennel Pollen

## INSALATA

### ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano, Seasonal Vegetables

## PASTA

### SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

## PESCE

### LINE-CAUGHT SWORDFISH

Picatta-Style, Sicilian Capers, Meyer Lemon

## CARNE

### BISTECCA WAGYU

10oz Australian, Manhattan Cut, Dragoncello

## DOLCE

### RAINBOW COOKIES

Traditional Italian-American Cookies

# BRUNCH

Available on Sundays Only.

Event start time suggested no later than 12:00pm  
and room rental only available through 3:00pm.

*Extension fee available if needed.*

# SPUNTINI NOTEVOLI

54-108 PER PERSON | RECEPTION STYLE SNACKS & TREATS

## SIGNATURE DISPLAYS

SELECT THREE: 48 PP | SELECT FIVE: 80 PP | SELECT SEVEN: 112 PP | EACH ADDITIONAL: 16 PP

### NUTELLA TOAST

Sesame-Semolina Roll, Toasted Hazelnuts, Whipped Mascarpone,  
Extra Virgin Olive Oil, Smoked Sea Salt

### ANTIPASTO DI CARCIOFI

Marinated Baby Artichokes, Sicilian Olives, Bocconcini, Bona Furtuna  
Oregano

### FRUTTI E BURRATA DI BUFALA

Fresh Seasonal Fruit, Burrata, Black Truffle Vinaigrette, Grilled Italian Bread

### RUCOLO E FINOCCHIO

Wild Arugula, Shaved Fennel, Fresh Strawberries, Lemon Vinaigrette

### ROMAN TOAST

Brioche, Vanilla Bean Custard, Almond Brittle, Amaretto Syrup

### SALUMI

Chef Selection of Italian Imported Slice Meats and Accompaniments

### FORMAGGIO

Chef Selection of Italian Imported Artisan Cheeses and Accompaniments

### FRESH-BAKED ITALIAN PASTRY DISPLAY

Selection of Our Freshly Baked Pastries, Cookies and Sweets

### FRUTTI DI BOSCO

Fresh Fruit and Berries with Sweet Honey Ricotta

## FRUTTI DI MARE

SUPPLEMENT 50 PER PERSON

Ice-Cold Shellfish Display including Maine Lobster, Stone Crab Claws, Carolina Shrimp,  
East Coast Oysters, Traditional Sauces and Condiments



# LUCE DEL SOLE

85 PER PERSON | THREE COURSES | FAMILY STYLE EXPERIENCE | SEATED OR RECEPTION

## SPUTINI

SUPPLEMENT 25 PER PERSON

### PASTRY BASKET

Cornetto, Chocolate Croissant, Blueberry-Ricotta Muffin, Sfogliatelle

### SALUMI

Chef Selection of Italian Imported Slice Meats and Accompaniments

### FORMAGGIO

Chef Selection of Italian Imported Artisan Cheeses and Accompaniments

## ANTIPASTI

HOST TO SELECT THREE IN ADVANCE

### RUCOLO E FINOCCHIO

Wild Arugula, Shaved Fennel, Seasonal Fresh Fruit, Lemon Vinaigrette

### CRUDO DI TONNO

Local Bigeye Tuna, Calabrian Pepper Dressing, Pasta Fritta

### BROCCOLI CAESAR

Grilled Rapini & Broccolini, Soppresata, Fennel Bread Crumbs

### FRUTTI DI BOSCO

Fresh Fruit And Berries with Sweet Honey Ricotta

### SICILIAN MARINATED OLIVES

Orange Peel, Roasted Garlic, Extra Virgin Olive Oil

## SECOND DEL BRUNCH

HOST TO SELECT THREE IN ADVANCE

### L'AMERICANO A ROMA

Soft-Scrambled Storey Farms Eggs, Thick-Cut Bacon, Olive Oil Fried Potatoes

### CHICKEN MILANESE

Crispy Chicken Cutlet, Parmigiano Reggiano, Sunny Side Storey Farms Egg

### ROMAN TOAST

Thick Cut Brioche, Vanilla Bean Custard, Almond Brittle, Amaretto Syrup

### SORELLE BENEDICT

Toasted Tigelle Muffin, Sauteed Spinach, Prosciutto Cotto, Poached Eggs, Marsala Hollandaise Sauce

### RIGATONI AL 'NDUJA

Smokey Calabrian Sausage Ragu, Bona Furtuna Tomatoes, House Made Rigatoni

## CONTORNI

ALL SERVED FAMILY STYLE

### SMOKEY PANCETTA

Thick-Cut Bacon, Amoro Nonino Agrodolce

### PATATE

Olive Oil-Fried Potatoes, Rosemary, Castelmagno

### SPINACI

Sauteed Spinach, Sicilian Chili Crunch

## DOLCE

ALL INCLUDED

### BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts, Nutella Crema, Caramel

### ZEPPOLE E 'CAFFE'

Vanilla Bean Sugar Doughnuts, Marsala Zabaglione, Mocha

# ESPERIENZA

125 PER PERSON | FAMILY STYLE EXPERIENCE | SEATED

## SPUTINI

ALL SERVED FAMILY STYLE

### PASTRY BASKET

Cornetto, Chocolate Croissant, Blueberry-Ricotta Muffin, Sfogliatelle

### SALUMI

Chef Selection of Italian Imported Slice Meats and Accompaniments

### FORMAGGIO

Chef Selection of Italian Imported Artisan Cheeses and Accompaniments

## ANTIPASTI

GUEST TO ORDER A LA CARTE UPON ARRIVAL

### RUCOLO E FINOCCHIO

Wild Arugula, Shaved Fennel, Seasonal Fresh Fruit, Lemon Vinaigrette

### CRUDO DI TONNO

Local Bigeye Tuna, Calabrian Pepper Dressing, Pasta Fritta

### BROCCOLI CAESAR

Grilled Rapini & Broccolini, Soppresata, Fennel Bread Crumbs

### FRUTTI DI BOSCO

Fresh Fruit And Berries with Sweet Honey Ricotta

### SICILIAN MARINATED OLIVES

Orange Peel, Roasted Garlic, Extra Virgin Olive Oil

## SECOND DEL BRUNCH

GUEST TO ORDER A LA CARTE UPON ARRIVAL

### L'AMERICANO A ROMA

Soft-Scrambled Storey Farms Eggs, Thick-Cut Bacon, Olive Oil Fried Potatoes

### CHICKEN MILANESE

Crispy Chicken Cutlet, Parmigiano Reggiano, Sunny Side Storey Farms Egg

### ROMAN TOAST

Thick Cut Brioche, Vanilla Bean Custard, Almond Brittle, Amaretto Syrup

### SORELLE BENEDICT

Toasted Tigelle Muffin, Sauteed Spinach, Prosciutto Cotto, Poached Eggs, Marsala Hollandaise Sauce

### RIGATONI AL 'NDUJA

Smokey Calabrian Sausage Ragu, Bona Furtuna Tomatoes, House Made Rigatoni

## CONTORNI

ALL SERVED FAMILY STYLE

### SMOKEY PANCETTA

Thick-Cut Bacon, Amoro Nonino Agrodolce

### PATATE

Olive Oil-Fried Potatoes, Rosemary, Castelmagno

### SPINACI

Sauteed Spinach, Sicilian Chili Crunch

## DOLCE

GUEST TO ORDER A LA CARTE UPON ARRIVAL

### BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts, Nutella Crema, Caramel

### ZEPPOLE E 'CAFFE'

Vanilla Bean Sugar Doughnuts, Marsala Zabaglione, Mocha

# BRUNCH BEVERAGE PACKAGES

ADDITIONAL BEVERAGE SELECTIONS AVAILABLE

## BELLINI INFINITO

45 PER PERSON

Endless Bellini Bar

## ROSÉ ALL DAY

40 PER PERSON

Sommelier's Selection of Sparkling and Still Rosé

## SPRITZ BAR

49 PER PERSON

Drift away to the Amalfi Coast with the selection of refreshing spritz.

## DIANE'S BLOODY MAR BAR

40 PER PERSON

Diane Mina's Bloody Mary Mixers with guest's selection of spirit.  
Vodka, Gin, Bourbon, Tequila, Lager

A close-up photograph of a dining table with a dark, patterned marble top. In the foreground, a tall wine glass filled with white wine stands on the left. To its right is a shorter, ribbed glass containing a lit candle. Further right, a hand wearing a gold bracelet holds a wine glass filled with red wine. In the background, another wine glass with red wine is visible. The scene is lit with warm, low-key lighting, creating a sophisticated and intimate atmosphere.

# CONTACT

Get in touch for more information and to  
start planning your event.

You can find us at:  
[events@sorellecharleston.com](mailto:events@sorellecharleston.com)

SORELLE RISTORANTE e BAR e MERCATO AT 88 BROAD STREET, CHARLESTON, S.C.  
(843) 974-1575 | [events@sorellecharleston.com](mailto:events@sorellecharleston.com) | [sorellecharleston.com](http://sorellecharleston.com)