

## 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, Earl Grey

MATCHA GREEN TEA LATTE 8

MASALA CHAI LATTE 8

ASSAM ICED TEA 4.50

## FRESH 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 LOCAL CHARLESTON

BLOODY MARY MIX

THE CLASSIC 16

Charleston Mix, Vodka

THE MARIA 16

Charleston Mix, Mezcal

THE MARY MOCKTAIL 8

*Alcohol-Free, Original or Maria*

SORELLE ITALIAN SODA 10

CASAMARO CLUB AMARO SODA 7

ST. AGRESTIS "PHONY NEGRONI" 10



## 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 55

### LOBSTER COCKTAIL

Served Ice-Cold, Saffron Aioli 60

### SHELLFISH PLATTER\* 150

East Coast Oysters, Maine Lobster

Alaskan King Crab, Carolina Shrimp

### SORELLE CAVIAR SERVICE\*

Fennel Pollen Schiacciatina, Burrata di Bufala, Riserva di Nonna

Petrossian Imperial Daurenki Caviar 140

Petrossian Imperial Ossetra Caviar 195

## SPUTINI E ANTIPASTI

### WILD ARUGULA

Wild Arugula, Shaved Fennel, Grana Padano 20

### BURRATA CAPRESE

Heirloom Tomatoes, Garden Basil 24

### BROCCOLI CAESAR

Grilled Broccolini, Soppressata, Fennel Crumbs 19

### TUNA CRUDO\*

Sliced Atlantic Ahi Tuna, Calabrian Pepper, Preserved Bergamot 28

### 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 35

### SORELLE SPAGHETTI

Crispy Zucchini, Pomodoro, Burrata, Fresh Basil 29

### GNOCCHETTI CACIO E PEPE

Pecorino Romano, Toasted Peppercorns 31

### 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\*

Local Tomatoes, Calabrian Pepper, Parmigiano Vacche Rosse 36

### 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                 | 14/70  |
| BISOL 'JEIO' PROSECCO NV            | 15/75  |
| SANTOME PROSECCO ROSÉ               | 15/75  |
| CHAMPAGNE MICHEL GONET 'CUVEE MINA' |        |
| EXTRA BRUT                          | 36/165 |
| BILLECART-SALMON BRUT ROSÉ NV       | 40/200 |

### WHITE

|                                                        |           |
|--------------------------------------------------------|-----------|
| CHARDONNAY, LINGUA FRANCA 'AVNI'                       | 25/45/125 |
| <i>Willamette Valley, Oregon 2022</i>                  |           |
| PINOT BIANCO, ERSTE + NEUE                             | 18/33/90  |
| <i>Alto Adige, Italy 2022</i>                          |           |
| PINOT GRIGIO, ALTAMONTE                                | 17/30/85  |
| <i>Alto Adige, Italy 2022</i>                          |           |
| SAUVIGNON BLANC, DIPINTI                               | 16/29/80  |
| <i>Collio, Italy 2022</i>                              |           |
| HONDARRABI ZURI, ZURI                                  | 15/27/80  |
| <i>Getariako Txakolina, Basque Country, Spain 2023</i> |           |

### ROSÉ

|                                       |          |
|---------------------------------------|----------|
| CHÂTEAU COUSSIN 'LACROIX DU PRIEUR    | 15/27/80 |
| <i>Côtes de Provence, France 2023</i> |          |

### RED

|                                                           |           |
|-----------------------------------------------------------|-----------|
| CORVINA, BRIGALDARA                                       | 22/40/110 |
| <i>Valpolicella Superiore Ripasso, Veneto, Italy 2020</i> |           |
| CABERNET BLEND, GRATTAMACCO                               | 24/42/120 |
| <i>Bolgheri, Toscana, Italy 2022</i>                      |           |
| NEBBIOLO, MICHELE CHIAROLO                                | 17/31/85  |
| <i>Langhe 2022</i>                                        |           |
| MONTEPULCIANO, NEVIO                                      | 16/29/80  |
| <i>Montepulciano D'Abruzzo, Italy 2023</i>                |           |
| PINOT NOIR, BOUCHAINE                                     | 21/37/105 |
| <i>Carneros, Napa Valley, CA 2021</i>                     |           |
| SANGIOVESE, CASTIGLION DEL BOSCO                          | 16/29/80  |
| <i>Brunello di Montalcino, Toscana, Italy 2018</i>        |           |
| TARPON CELLARS 'CAL-ITALIAN' CHILLED                      | 19/34/95  |
| <i>Napa Valley, California 2021</i>                       |           |



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