

BUON APPETITO



SPUNTINI

PANE

Sorelle's Bread Service, World's Best Olive Oil 9

OSTRICHE CRUDO *

East Coast Oysters on the Half Shell, Negroni Mignonette 25

ARANCINI MILANESE

Acquerello Rice, Royal Saffron, Caciocavallo 15

APERITIVO PLATE

Prosciutto San Daniele, Burrata di Bufala, Marinated Olives, Pasta Frita 30

CAVIALE

PETROSSIAN IMPERIAL CAVIAR *

Fennel Pollen Schiacciata, Burrata di Bufala, Riserva di Nonna Rosa

Imperial Daurenki Caviar 140

Imperial Ossetra Caviar 195

ANTIPASTI

GRILLED SARDINIAN OCTOPUS

Chickpea Conserva, Pancetta, Saffron Broth 29

CRUDO DI TONNO *

Sliced Atlantic Ahi Tuna, Calabrian Pepper, Preserved Bergamot 28

ZUCCA PARMIGIANA

Roasted Pumpkin, Pomodoro, Pistachio Pesto, Fonduta 18

SHRIMP CATALANA

Lowcountry Pepper Jelly, 'Nduja Ragù 28

INSALATA

BROCCOLI CAESAR

Grilled Broccolini, Soppressata, Fennel Breadcrumbs 19

RUCOLA E FINOCCHIO

Wild Arugula, Shaved Fennel, Grana Padano 20

STONE FRUIT CAPRESE

Heirloom Tomato, Mozzarella di Bufala, Sesame Crunch 24

PIZZETTE

PROSCIUTTO E PESCHE

White Pie, Prosciutto San Daniele, Schuler Farm Peaches 28

SWEET CORN

Telaggio Fonduta, Summer Squash, Heirloom Peppers 26

BURRATA DI BUFALA

San Marzano Tomato, Bagna Cauda, Sicilian Olive Oil 30

DINNER - EARLY SUMMER, 2025

EXECUTIVE CHEF Nick Dugan

GENERAL MANAGER Dario Vigil

CHEF DE CUISINE Trevor Snee



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 ST, CHARLESTON, SC

PASTA

BAKED RIGATONI AMATRICIANA

Spicy Pomodoro, Guanciale, Whipped Ricotta 30

AGNOLOTTI DEL PLIN

Slow Roasted Lamb, Charred Onion, Gremolata 36

SORELLE SPAGHETTI

Pomodoro, Burrata di Bufala, Crispy Zucchini, Garden Basil 29

TAJARIN AL RAGÙ

Hand-Cut Egg Yolk Pasta, Bolognese, Pecorino Romano 33

'PILLOWS OF GOLD'

Ricotta Tortelloni, Prosciutto Cotto, Very Good Butter, Balsamico Extravecchio 35

POTATO GNOCCHI

Blue Crab, Summer Corn, Sweet Peppers 36

ROTOLO AL FORNO

Wood-Fired Rolled Lasagna, Suckling Pig Sugo, Rapini 30

SECONDI

LINE-CAUGHT SWORDFISH *

Piccata-Style, Sicilian Capers, Brown Butter 42

OLIVE OIL-POACHED FLOUNDER *

Baby Artichokes, Sweet Vermouth, Sorrento Lemon 42

BRANZINO AL FORNO *

Pasta-Baked Mediterranean Sea Bass, Oven-Roasted Puttanesca
Prepared at the Table 85

PORK CHOP ALLA GRIGLIA *

Cabbage Agrodolce, Garlic-Honey, Natural Jus 51

CHICKEN MILANESE

Local Tomatoes, Calabrian Pepper, Parmigiano Vacche Rosse 35

BISTECCA FIORENTINA *

Cherry Pepper Salmoriglio, Porcini Mushroom Bearnaise, Rosemary Beef Jus
8oz Margaret River Australian Wagyu 98
40oz Dry-Aged Porterhouse 168

CONTORNI

PATATE

Olive-Oil Fried Potatoes, Castelmagno 12

POLENTA

Signature Meatball 20

SPINACI

Sautéed Spinach, Sicilian Chili Crunch 13

CENTRO TAVOLO

CHEF'S TASTING EXPERIENCE *

Five Courses, Served Family-Style, Chef's Favorites 124

full-table participation required*

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NOME

SORELLE “SO-REH-LAY”

From approximately 1887-1920, two sisters, Florida and Doridina Fabian, ran a school inside the Hebrew Society at 88 Broad Street. The school was for local children whose families couldn't afford traditional education. Sorelle, the Italian word used to describe close friends that are like sisters, not only ties to the history of the building and its former inhabitants, but also to the welcoming environment that embodies both Southern Italian cuisine and true Southern hospitality. It was a welcoming place for early Charlestonian settlers, and a well-known and loved part of this neighborhood's story.

STORIA

88-90 BROAD STREET

Tucked along Charleston's historic Broad Street, 88 and 90 Broad Street stand as timeless witnesses to the city's evolving narrative of culture, commerce, and community. At 88 Broad, the story begins in the early 1800s with the Bank of the United States, followed by the Bank of South Carolina. But its most enduring chapter began in 1833, when the Hebrew Society—the oldest incorporated Jewish charitable organization in the United States—acquired the building. For nearly a century, it served not only as an orphanage and center for community services but also as a gathering place for Jewish culture and influence in Charleston. By the 1930s, the building's purpose shifted again, offering office space for realtors and attorneys, residences on the third floor, and a lively basement bar that drew the community together.

Next door, 90 Broad Street boasts its own layered history. As early as 1783, it operated as a family-owned drugstore run by Samuel Wilson. In the early 1800s, its rooms buzzed with diverse enterprises—from a tailor's shop and real estate office to a popular tavern known as “Licensed Taverns No. 2.” By the late 19th century, Simon Fogarty had transformed the space into a wholesale liquor store where he also lived.

In 1904, 90 Broad earned its place in history as the birthplace of Pi Kappa Phi fraternity, hosting its inaugural meeting. Through the 1920s and 1940s, it remained a vibrant mixed-use space with real estate offices and stylish apartments. Together, these buildings weave a compelling story of Charleston—where history lingers, community thrives, and every corner holds a new chapter waiting to be discovered.



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