

Pane

SORELLA'S POTATO LEEK FOCACCIA

RIZE UP OG SOURDOUGH

extra virgin olive oil or
cultured vermont butter

Antipasti

SHIGOKU OYSTER*

4.50ea.

blood orange, red shiso

ARTICHOKES AND STRACCIATELLA

22.

spring vegetables, fried baby artichoke,
double 8 stracciatella

CARNE CRUDA*

22.

broken arrow ranch venison tartare,
pomelo, fried garlic, potato chip

TUNA TARTARE

21.

calabrian chili, tomato, squid ink crisp

STEAMED MUSSELS

18.

gorgonzola, speck ham, shallot confit

WARM PARMESAN BUDINO

20.

truffle-hazelnut vinaigrette, asparagus,
cured egg yolk

VEAL & PORK MEATBALLS

16.

tomato, parmesan, basil

Verdure

ROASTED BABY BEETS

18.

pink peppercorn, marcona almond, aged
goat's cheese, arugula

GRILLED ASPARAGUS

18.

pickled ramp gribiche, garlic breadcrumb

Primi

6. **RICOTTA STRANGULET**

27.

6. crushed tomato, basil, pine nut,
ricotta salata

ENGLISH PEA AND RICOTTA RAVIOLI

27.

meyer lemon, whey, poppy seed, pecorino
sardo

BEEF PANSOTTI

27.

goats milk cheese, rye, citrus butter,
hazelnut

EGG YOLK TONNARELLI

38.

Santa Barbara sea urchin, salmon roe,
sansho pepper

SAFFRON CORZETTI

36.

lobster, fines herbs, zucchini

HERB PAPPARDELLE

27.

rabbit ragu, fava beans, green garlic,
pecorino toscano

DRUNKEN MAFALDINE

32.

red-wine braised beef cheek ragú, burrata

DRY-AGED BEEF TIMBALLO

28.

comtè, tomato

Secondi

PETRALE SOLE

35.

lemon-potato puree, brown butter, sultana,
pine nut, caper leaf

BACON-WRAPPED HEN

38.

fava bean, rainbow chard, chicken jus

SUPERIOR LAMB PORTERHOUSE

48.

roasted pepper-walnut sauce, olive tape-
nade, crispy marble potatoes

*Consuming raw or undercooked meats, poultry, seafood,
eggs, or shellfish may increase your risk of foodborne

Sorella

Cocktails

- AMARO HIGBALL** 15.
choice of amaro, soda water
- ITALIAN 57** 16.
blood orange gin, brandy, lemon,
demerara syrup, prosecco
- NOT YOUR NONNA'S SPRITZ** 17.
gin, cappelletti, amaro lucano, orange
lemon, soda water
- SORELLA'S SOUR** 19.
rye, averna, lemon, sage syrup,
creme de violette, egg whites bitters
Two dollars from every *Sorella Sour*
will go to *La Cocina*
- THE SCENIC ROUTE** 20.
tequila, heirloom pineapple amaro, brucato
woodlands amaro, orange bitters
- FRATELLO** 17.
mezcal, cardamaro, velvet falernum,
vanilla black cardamom syrup,
lime, bitters
- CHE BELLO** 21.
bourbon, aperol, vecchio amaro del capo,
angostura amaro, lemon, egg whites
- QUINTESSENTIAL** 17.
bourbon, carpano bianco,
amaro nonino, maraschino
bitter
- SORELLA VINTAGE MANHATTAN** 38.
Willet Rye, Kemada amaro 1960's,
Barbero Americano 1970's

Curated Amari Flights

- flight of three current amari 30.
flight of three vintage amari 75.

Sodas

- ginger beer, cola, cedrata, 7.
chinotto or blood orange

Beer

- Menabrea Blonde 9.
Birra Friuli Lager 9.
Birra Dolomiti Amber 9.
Mastri Birrai Umbri IPA 9.

Wine

SPARKLING

- Sommariva, Valdobbiadene Prosecco
Superiore Brut NV 13.
Le Marchesine, Franciacorta Brut
'Niters' NV 18.
Kante, Vino Spumante di Qualita Metodo
Classico Rosé Dosaggio Zero NV 24.

WHITE

- Riserva della Cascina, Lazio Bianco 'IX
Miglio' 2022 18.
Casa d'Ambra, Ischia Forastera 2022 18.
Marabino, Terre Siciliane Bianco
'Muscatedda' 2021 18.
Scarpone, Colli Aprutini Pecorino 2021
18.
Cantele, Salento Chardonnay 'Teresa
Manara' 2022 22.

ROSE

- Rocca di Montegrossi, Toscana Rosato
Sangiovese 2022 15.
Tenuta de Melis, Cerasuolo d'Abruzzo
'Bardesce' 2022 18.

RED

- Benanti, Etna Rosso (Nerello Mascalese
& Nerello Cappuccio) 2021 22.
Cascina Fontana, Dolcetto d'Alba
2022 18.
Cogno, Langhe Nebbiolo 'Montegrilli'
2018 23.
Plantamura, Primitivo Gioia del Colle
'Parco Lago' 2020 19.
Caparra & Siciliani Classico Superiore,
Ciro Rosso (Gaglioppo) 2020 19.
Boccella, Irpinia Campi Taurasi
Aglanico 'Rasott' 2020 24.

Sorella