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
Nick Dugan

GENERAL MANAGER
Dario Vigil

EXECUTIVE CHEF
Trevor Snee

LEAD SOMMELIER
Angel Prado

SPECIAL EVENTS

RESTAURANT BUYOUT
Main Dining | 60 seated

PRIVATE DINING ROOM
Indoors | 8 seated; 25 reception

HOURS OF OPERATION

RESTAURANT
Daily: 5pm-10pm

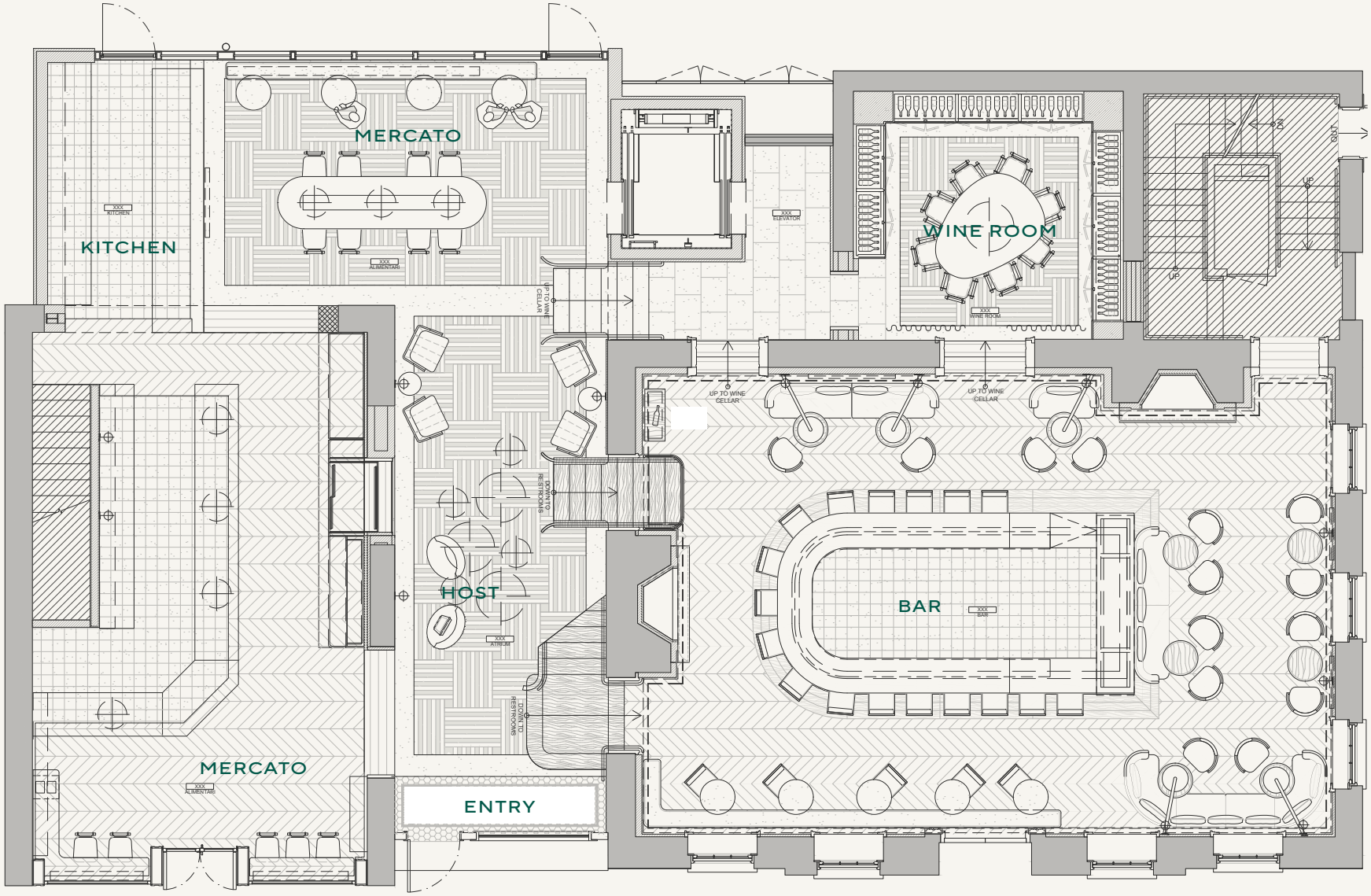
BAR
Daily: 4:30pm-10pm

MERCATO
Daily: 8am-4pm

BRUNCH
Sunday: 10am-3pm

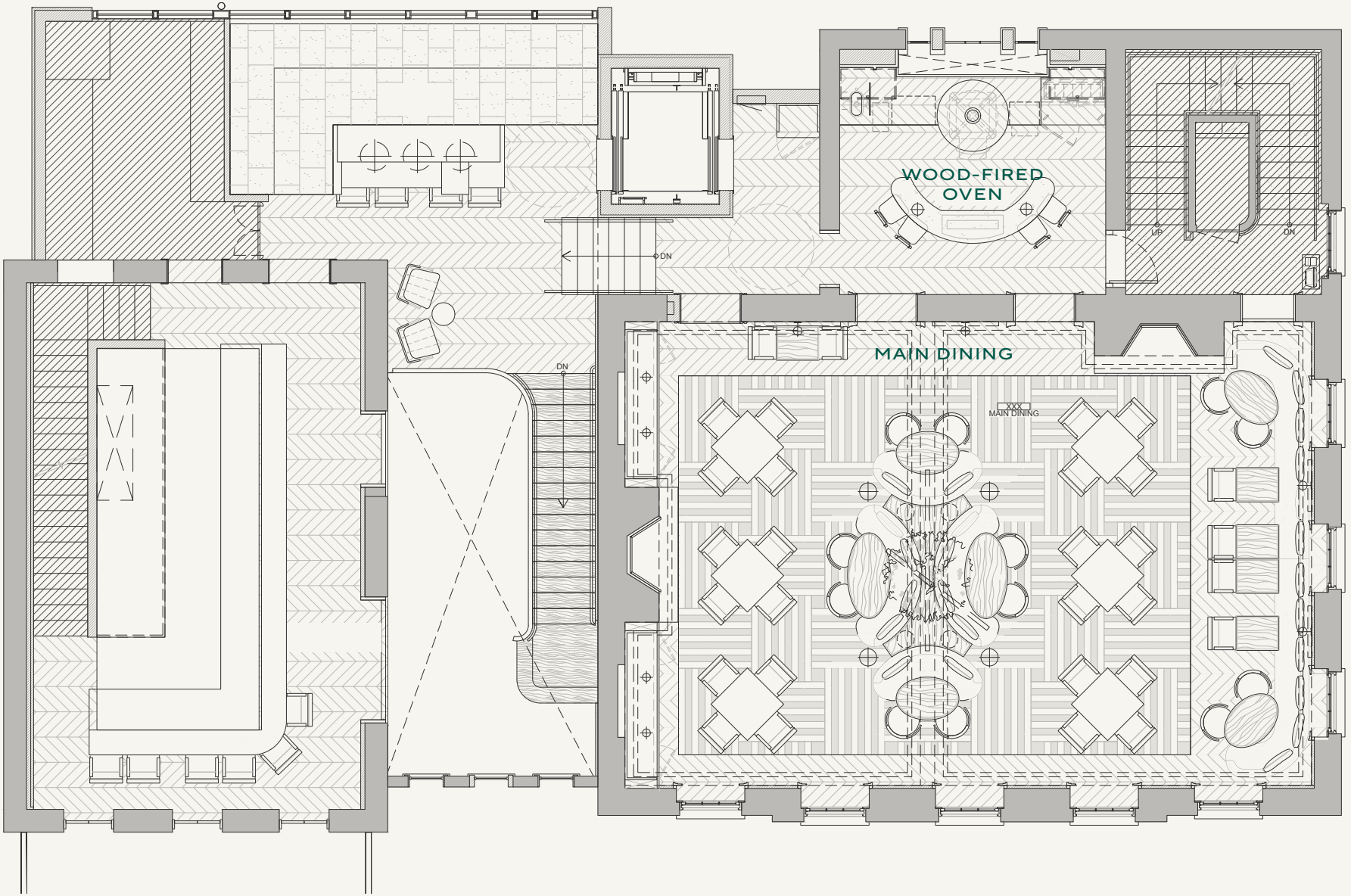
SORELLE RISTORANTE e BAR e MERCATO AT 88 BROAD STREET,CHARLESTON, S.C.
(843) 974–1575 | events@sorellecharleston.com | sorellecharleston.com

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.**

THIRD FLOOR



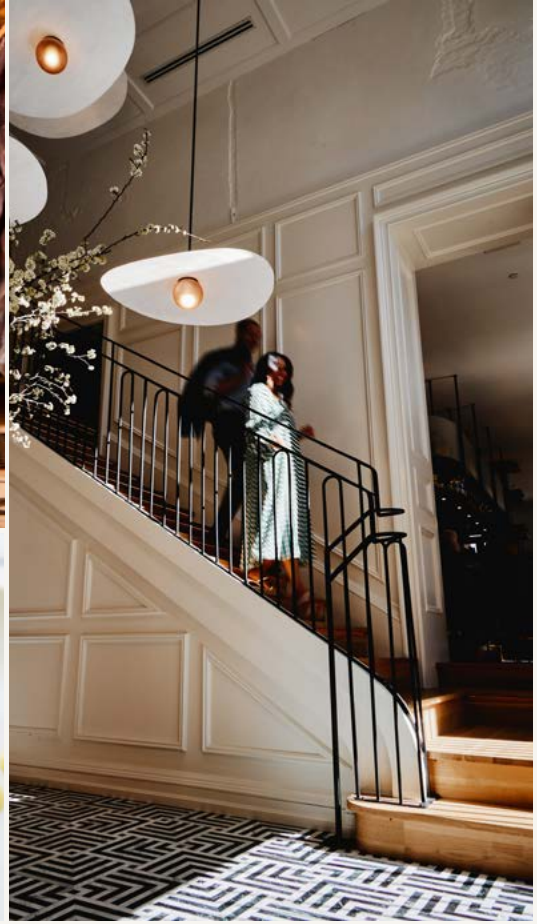





















Sorelle

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 Dougnuts, Marsala
Zabaglione, Valrhona & LaMill Mocha

RAINBOW COOKIES
Traditional Italian-American Cookies

BUDINO DI CIOCCOLATO
Dark Chocolate Custard, Olive Oil Crema,
Toasted Coconut Crumble

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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 Dougnuts, Marsala
Zabaglione, Valrhona & LaMill Mocha

RAINBOW COOKIES
Traditional Italian-American Cookies

BUDINO DI CIOCCOLATO
Dark Chocolate Custard, Olive Oil Crema,
Toasted Coconut Crumble

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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,
Pinzimonito, Pesto alla Trappanese

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

PANE CON POLPETTE
Ricotta Meatballs, Fresh Mozzarella

ARANCINI 'CACIO E PEPE'
Acquerello Rice, Pecorino Romano, Black Pepper

PANINO CON MORTADELLA
Pistacio Pesto, Stracciatella

ZEPPOLE CON PROSCIUTTO
Farina Dumpling, Prosciutto di Parma

CRUDO DI CARNE
Steak Tartare, Truffle

PIZZA CON FUNGHI
Pesto Alla Genovese, Fire-Roasted Mushrooms, Parmigiano-Reggiano

NANA'S PIE
Fresh Mozzarella, Pecorino, Basil, Fried Garlic

PIZZA ALLA CALABRESE
Fresh Mozzarella, Pepperoni, Local Honey

PIZZA CON SALSICCIA
House-Made Sausage, Ricotta Cheese, Broccoli Rabe

DOLCE

2 DOZEN OF EACH PER PLATTER

CANNOLI 64
Mascarpone, Ricotta, Chocolate

RAINBOW COOKIE 58
Traditional Italian-American Cookies

ZEPPOLE E 'CAFFE' 54
Vanilla Bean Sugar Dougnuts, Marsala Zabaglione, Valrhona & LaMill Mocha

SFOGLIATELLE 72
Crispy Pastry Crust, Sweet Lemon Ricotta

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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

CAROLINA SHRIMP OREGANATA
Lemon Butter, Toasted Garlic & Chili,
Sicilian Oregano

CHICKEN MILANESE
Sweet Peppers, Seasonal Vegetables,
Parmigiano Reggiano

SECONDI VEGETARIANI
Chef's Seasonal Preparation

SORELLE SPAGHETTI
Pomodoro, Burrata, Fresh Basil

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 Dougnuts, Marsala Zabaglione,
Valrhona & LaMill Mocha

BUDINO DI CIOCCOLATO
Dark Chocolate Custard, Olive Oil Crema,
Toasted Coconut Crumble

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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, Soppressata, 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

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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, Soppressata, 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

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



CONTACT

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

You can find us at:
events@sorellecharleston.com

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