

STARTERS

meatballs 9.

beef, veal, mortadella, soffrito, pecorino, marinara

handmade burrata 13.

marinated kumato tomato, basil, tomato jam, xvo

artichoke fricco 9.

crispy fried artichoke, barigoule aioli, lemon, mollica

roasted beets 10.

gorgonzola dolce, vin cotto, pistachio

charred octopus 14.

shaved fennel, citrus, black olive tapanade

sicilian style calamari 11.

sauteed, caperberries, pine nuts, calabrian chili, marinara, foccacia

for the table

calamari fritti 12.

shishito pepper,
marinara

garlic bread 6.

mozzarella, provolone,
marinara

antipasto misto 18.

cured meats, cheeses
appropriate condiments

brussel sprouts 9.

crispy pancetta,
vin cotto

SALADS

grilled lacinato kale 10.

asparagus, sugar snap peas, pickled red onion, mollica, bagna cauda vinaigrette

pepper salad 9.

wood roasted eggplant, roasted peppers, pine nuts, arugula, balsamic, garlic aioli

the "brutus" 11.

gem lettuce, tomato jam, prosciutto di Parma, foccacia, caesar dressing

quattro colore 9.

arugula, raddichio, endive, tomato, gorgonzola, marinated cherries, lemon vinaigrette

DINNER

Sorella

WOOD FIRED PIZZA

gluten free pizza crust available +6.

margherita 13.

san marzano tomato, basil, fresh mozzarella, sea salt, olive oil

barbecued chicken 14.

pulled chicken, smoky bbq sauce, cheddar, red onion

diablo 14.

soppresata, pickled cherry peppers, mozzarella, tomato, basil, calabrian chili oil

hawaiian 15.

wood roasted pineapple, tomato, mozzarella, jalapeno pesto, prosciutto di Parma

wiseguy 14.

san marzano tomato, fresh mozzarella, sausage, roasted mushroom

jersey boy 13.

san marzano tomato, pepperoni, fresh oregano, garlic salt, mozzarella

dirty bird 14.

habanero sauce, shishito peppers, pulled chicken, blue cheese, gem lettuce

tony bologna 14.

mortadella, pecorino, fresh mozzarella, pistachio pesto

create your own

red pie 10.

marzano tomato, mozzarella

white pie 10.

mozzarella, olive oil, sea salt

onion 1.

roasted peppers 1.5

bacon 2.

pepperoni 2.

fresh mozzarella 3.

grilled chicken 2.

sausage 2

prosciutto di parma 5.

olives 1.5

anchovy 2.

meatball 2.

mushrooms 1.5

shrimp 5.

cherry peppers 1.5

broccoli rabe 2.

we will gladly make any pizza you would like,
but to keep the integrity of our pizzas they are best enjoyed with no more than two toppings

PASTA

gluten free pasta available +3.

bucatini carbonara 17.

pancetta, scallion, egg, pecorino, black pepper

fettucine bolognese 20.

beef & veal ragu, carrots, tomato, cream, pecorino fondue

linguini with clams 22.

littleneck clam, garlic, calabrian chili, white wine, lemon, parsley

mushroom linguini 18.

wood roasted mushrooms, sugar snap peas, truffle oil

black linguini 24.

gulf shrimp, soppresata, cream, jalapeno pesto, squid ink linguini

fazzoletti primavera 18.

spring vegetables, roasted tomato, basil pesto, xvo

rigatoni saltimbocca 21.

ground veal, prosciutto di Parma, sage, veal glaze

shrimp scampi 23.

gulf shrimp, roasted tomato, white wine, lemon, parsley, angel hair pasta

gnocchi pesto 20.

roasted chicken, basil pesto, arugula, roasted tomato, ricotta gnocchi

orecchiette 18.

hot sausage, broccoli rabe, calabrian chili, arrabiata, pecorino

roasted chicken ravioli 20.

chicken & fontina stuffed housemade ravioli, chicken glaze, arugula

ENTREES

chicken parmigiano 21.

breaded cutlet, marinara, fresh mozzarella, linguini

pan roasted branzino 24.

thin beans, raddichio, endive, bagna cauda vinaigrette

pan seared atlantic salmon 23.

roasted spaghetti squash, tomato jam, micro pea tendrils

chicken marsala 22.

organic chicken breast, mushrooms, marsala demi glaze, roasted fingerling potato

roasted eggplant parmigiano 18.

pan fried eggplant, marinara, basil pesto, fresh mozzarella, arugula salad

spaghetti squash 7.

sauteed sugar snap peas 6.

roasted fingerling potatoes 7.

broccoli rabe & sausage 11.

SIDES

BOOK YOUR
PARTY!
TODAY

Wine
Room
Available

OFF SITE
CATERING
AVAILABLE

follow us



901 Main Street Hartford CT

sorellahartford.com