

Sorellina

AntiPasti

Artisanal Meat & Cheese Board 16.5

Cured meats | artisan cheeses | olives | crackers | house made tapenade

Calamari 13

Cornmeal dusted | house red sauce | cucumber citrus medley

Octopus 15

Char-grilled | ancho honey rubbed | manchego potato "risotto" | bacon shallot jam

Ravioli 9.5

Sautéed | sage butter sauce | parmesan

Bruschetta 12

Roma tomato | basil | balsamic reduction | garlic crostini

Beef Carpaccio 14

Shaved raw | sea salt rubbed | confit mushrooms | asparagus pesto



SORELLINA

Zuppa & Insalate

San Marzano Tomato Bisque 6.5

Cream of Morel & Asparagus 8.5

Caprese 9.5

Local Heirloom tomatoes | hand pulled mozzarella | crystallized basil | balsamic reduction

La Sorellina 6.5 / 9

Baby spinach | candied walnuts | gorgonzola | pear | citrus vinaigrette

Antipasti 6 | 8.5

Baby romaine hearts | Genoa salami | olive blend
pepperoncini | roma tomatoes

Insalata di Cesare (Caesar Salad) 6 | 8.5

Baby romaine hearts | Parmesan | white anchovies | house caesar | olive oil croutons

Filetto di Insalata (Filet Salad) 16

Grilled beef tenderloin | romaine | candied walnuts | red onion | tomato | gorgonzola
chive vinaigrette | gorgonzola | balsamic glaze

Additions from the grill...

Chicken 4.5 | Salmon 7 | 5 oz. Beef tenderloin 9

*We would like to thank our local purveyors: Fustini's, JC Whiskey Co., Sara Hardy
Farmers Market, Norconk Farms, Grand Traverse Bagel & Bakery*

*WARNING: ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESS

Pasta

Fusilli Fiorentina 17

Spinach | gorgonzola | porcini cream | mushroom
* chicken 21 shrimp 25

Gnocchi 18

House-made | confit mushrooms | pancetta | brown
butter marsala sauce

Salsiccia Italiana 20

House made Italian sausage | marinara | penne | baked
fresh herbs

Filetto con Funghi (Filet & Mushroom Risotto) 17 | 27

Beef tenderloin | sautéed | demi-glace

Lasagna

Ricotta | mozzarella | marinara | bechamel
* Italian Beef 18 Roasted Vegetable 15

Pasta Nera 27

Lobster | saffron | peas | artichoke | squid ink pasta
marcona almond

Del Mare

Frutti del Mare (Fruits of The Sea) 26

Shrimp | calamari | mussels | salmon | tomato & white wine broth | squid ink linguini

Gamberetti (Shrimp In White Wine) 28

Sautéed shrimp | white wine | garlic | linguini | sautéed spinach

Atlantic Salmon 25

Grilled | blood orange glaze | sweet corn panna cotta | asparagus puree

Diver Scallops MP

Pan Seared | creamed spinach | fried polenta | heirloom tomato | pancetta

Authentic Italian

Piccata

Pan seared | lemon butter | capers | parsley | linguini
* chicken 14.5 / 20 veal 18 / 28

Parmigiano

Breaded | mozzarella | three herb blend | penne
* eggplant 16 chicken 14.5 / 20 veal 18 / 28

Carbonara 21

Pancetta | peas | black pepper | linguini | parmesan cream | egg

Marsala

Sautéed | marsala demi | mushroom | fusilli
* chicken 14.5 / 20 veal 18 / 28

Alfredo

Grilled | parmesan cream | fusilli
* primavera 16 chicken 20 shrimp 25

Spaghetti con Carne

Marinara | parmesan | fresh herbs
* meat balls 15 / 19

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