

# Sorellina

## AntiPasti

### Artisanal Meat & Cheese Board

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

### Calamari

Cornmeal dusted | house red sauce | truffle aioli

### Octopus

Char-grilled | Ancho honey rubbed | black rice | grapefruit | confit fennel

### Ravioli

Braised Piedimontes short rib | San Marzano tomato | Marchand de vin

### Bruschetta

Roma tomato | basil | balsamic reduction | garlic crostini

### Beef Carpaccio

Sea salt rubbed | wine braised mushrooms | bacon shallot jam | white truffle

SORELLINA

## Zuppa & Insalate

16.5 San Marzano Tomato Bisque 6.5

13 Cream of Morel & Asparagus 8.5

15 Caprese 9.5

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

11.5 La Sorellina 6.5 / 9

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

12 Antipasti 6 | 8.5

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

14 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 pecans | 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, Raduno Pasta, Empire Bee Co. & 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

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<b>Fusilli Fiorentina</b> Spinach   gorgonzola   porcini cream   mushroom <i>* chicken 21 shrimp 25</i>	<b>17</b>	<b>Salsiccia Italiana</b> House made Italian sausage   marinara   penne   baked fresh herbs	<b>20</b>	<b>Lasagna</b> Roasted pork & veal   ricotta   mozzarella   marinara bechamel	<b>18</b>
<b>Gnocchi</b> House-made   confit mushrooms   pancetta   brown butter marsala sauce	<b>18</b>	<b>Filetto con Funghi (Filet &amp; Mushroom Risotto)</b> Beef tenderloin   sautéed   demi-glace	<b>27</b>	<b>Pasta Nera</b> Lobster   saffron   peas   artichoke   squid ink pasta marcona almond	<b>27</b>

## Del Mare

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<b>Frutti del Mare (Fruits of The Sea)</b> Shrimp   calamari   mussels   salmon   tomato & white wine broth   squid ink linguini	<b>26</b>	<b>Atlantic Salmon</b> Grilled   spiced pecan cous cous   root vegetable medley   butternut squash agrodolce	<b>25</b>
<b>Gamberetti (Shrimp In White Wine)</b> Sautéed shrimp   white wine   garlic   linguini   sautéed spinach	<b>28</b>	<b>Diver Scallops</b> Pan seared   fried truffle polenta   corn beurre blanc   oyster mushrooms	<b>32</b>

## Authentic Italian

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<b>Piccata</b> Pan seared   lemon butter   capers   parsley   linguini <i>* chicken 20 veal 28</i>		<b>Marsala</b> Sautéed   marsala demi   mushroom   fusilli <i>* chicken 20 veal 28</i>	
<b>Parmigiano</b> Breaded   mozzarella   three herb blend   penne <i>* eggplant 16 chicken 20 veal 28</i>		<b>Alfredo</b> Grilled   parmesan cream   fusilli <i>* primavera 16 chicken 20 shrimp 25</i>	
<b>Chicken Carbonara</b> Pancetta   peas   black pepper   linguini   parmesan cream   egg	<b>21</b>	<b>Spaghetti con Carne</b> Marinara   parmesan   fresh herbs	<b>19</b>

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