

SORELLA

QUALCOSINA

"A LITTLE SOMETHING"

Crispy Veal Sweetbreads quince bacon marmalade	11
Acciughe al Verde ligurian anchovies, salsa verde, lemon butter, flatbread	8
Agnolotti zested ricotta, walnut pesto, marjoram	13
Tajarin lamb ragu, black pepper ricotta, pistachios, mint	12
Risotto golden kuri squash fondue, robiola, hazelnuts, sage	13
Pate de Fegato duck fat english muffin bread, chicken liver mousse, fried egg, bacon	8
Pulled Hen & Veal Tongue Salad creamy tuna sauce, beets, celery, poppyseeds	12
Hearst Ranch Beef Carpaccio parsley-treviso salad, pickled crosnes, smoked salt	12
Grilled Quail bentons bacon cooked lentils, apple- savoy & cranberry slaw	14
Autumn Vegetable Salad baby mustard greens, crispy poached egg, bottarga	12
Gnocchi roccaverano fresca cream sauce, brown butter pears, chives	13

"ECONOMIZZA ACQUA, BEVI VINO."

25 by the glass • over 150 bottles • extensive selection of bubbles

STASERA ABBIAMO

2-COURSE MENU CHANGING NIGHTLY

..... Tuesday-Saturday: 6pm to 10pm

CONTORNI

"SIDES"

Brussels with Bacon and Apple 7

Potatoes with Pork Cracklins 7

Semolina Fritte 6

Piemontese Spinach 6

FORMAGGIO

"CHEESES"

Robiola di Bosina
Fontina Val d'Aosta
Gorgonzola Cremificato
Bobolink Farms Aged Farmhouse Cheddar
Lynnhaven Goat Cheese

MP

CARNE

"MEATSEZ"

Culatello
Lardo
Prosciutto di San Daniele
Speck

MP