



PRIVATE DINING MENUS

Seated Dinner

\$65 per person
all items served family style

FIRST

SEASONAL ARUGULA SALAD

baby arugula, artisanal cheese, seasonal vinaigrette

LATTICINI

assortment of fresh southern Italian cheeses
served with housemade focaccia

SECOND

PIZZA ROMANA

choose any 3 pizzas from Sorellina's regular menu
to be served in the extra-large, square Romana style

OR

HOUSEMADE PASTA

choose 3 pastas and sauces:

pasta - gnocchi, spaghetti, or penne

sauce - basil pesto, pomodoro, pork ragu, or
cacio e pepe

OR

BOTH!

choose any 3 pastas or pizzas

THIRD

GELATO & BISCOTTI

chef's selection of seasonal gelato &
our home-made biscotti

Buffet Dinner

\$55 per person
available only for fully private events

SALADS & BITES

OLIVES

orange zest, rosemary

CAPRESE DI BURATTA

Burrata, heirloom tomatoes, basil, oregano

SEASONAL ARUGULA SALAD

baby arugula, artisanal cheese, seasonal vinaigrette

PIZZA ROMANA & SANDWICHES

PIZZA ROMANA

choose any 2 pizzas from Sorellina's regular menu
to be served in the extra-large, square Romana style

MINI FOCACCIA SANDWICHES

assorted mini sandwiches on our
house-made focaccia

DESSERT

BISCOTTI

assortment of our house-made biscotti & cookies



PRIVATE DINING MENUS

Passed Canapes

\$18/person per hour - first two hours
\$10/person for each additional half hour
choice of three

OLIVE ASCOLANA

breaded and fried olives, filled with pork, chicken & mortadella

SCAMPI

garlic, olive oil, toasted almonds, breadcrumbs

BRUSCHETTA AL POMODORO

house-made foccacia, tomato, basil, garlic, red onion, extra virgin olive oil
vegetarian

ARROSTICINI

skewers of grilled lamb with rosemary
gluten-free

POLPETTE DI PANE

fried "meatless meatballs" of bread, egg, parsley, pecorino cheese, san marzano tomatoes

ARANCINI SICILIANI

arborio rice, saffron, peas, tomato, mozzarella
vegetarian

TUNA CRUDO

sicilian pistachios
gluten-free

CAPRESE SKEWER

mozzarella, cherry tomato, basil, olive oil
vegetarian

Stations & Platters

priced per person, served for two hours

AFFETTATO MISTO - \$22

assortment of house-cured salumi, cheese, and traditional southern Italian antipasti

ARTISAN CHEESE BOARD - \$18

assortment of artisan cheese, bread & jam

ROMANA PIZZA STATION - \$22

select any four pizzas from our current menu

MINI PANINI STATION - \$20

assorted bite-sized sandwiches on house-made foccacia

RAW BAR - \$75

chilled oysters, clams, mussels, shrimp cocktail, crudo, and lobster salad

PASTA STATION - \$35

Served with a mixed greens salad.

Select Two:

Gnocchi Sorrentina

with tomato, basil, smoked mozzarella

Spaghetti al Cacio e Pepe, Pomodoro or Pesto

Porchetta Stuffed Agnolotti

with brown butter, sage, and amaretti cookie

Baked Ziti Pomodoro

PORCHETTA STATION - \$45

hand-carved with broccoli rabe and long hot peppers



PRIVATE DINING MENUS

Standard Beverage Package

\$55 per person, two hours

\$10 per person each additional 1/2 hour

WINE

Sommelier selected house red & white

BEER

Birra Lucana Blonde Lager

Neshaminy Creek "Countryline" IPA

SPIRITS

Smirnoff vodka, Gordon's gin, Bacardi rum,
Old Granddad bourbon, Ezrabrooks rye,
Espolon tequila

SOFT DRINKS, JUICE & ZERO PROOF COCKTAILS

Premium Beverage Package

\$75 per person, two hours

\$10 per person each additional 1/2 hour

WINE

Sommelier selected premium sparkling,
red & white

BEER

Birra Lucana Blonde Lager

Neshaminy Creek "Countryline" IPA

SPIRITS

Grey Goose vodka, Bluecoat gin, Smith &
Cross rum, Bullet bourbon, Dickel rye,
Casamigos tequila

**SOFT DRINKS, JUICE, ESPRESSO, COFFEE
& ZERO PROOF COCKTAILS**

Beer, Wine & a Spritz

\$45 per person, two hours

\$8 per person each additional 1/2 hour

WINE

Sommelier selected house red & white

BEER

Birra Lucana Blonde Lager

Neshaminy Creek "Countryline" IPA

FEATURED SPRITZ

Select an Aperol, Limoncello or Hugo spritz to
be the featured cocktail

SOFT DRINKS, JUICE & ZERO PROOF COCKTAILS

**Consumption & Cash Bar
Options Also Available!**





PRIVATE DINING MENUS

Pizza Class

Neapolitan Pizza Demonstration & Class
\$35 per person

Join Chef Joe Cicala in Sorellina to learn about the art of making Neapolitan pizza. Guests will get their own dough to make assorted panzerotti. Limited to 15 guests per session.

Limited to 15 guests per session.

Amara Flight

Learn About A Traditional Digestif
\$28 per person

Taste three unique and delicious Italian amaro while learning about the history of this traditional end-of-dinner drink

Add on a house-made cookie pairing for \$6 per person

Cocktail Class

Italian Classics with a Twist
\$45 per person

Our expert mixologists will teach your guests how to make a classic Italian cocktail plus one of our signature fan-favorites. Recipe card to take home included.

Cannoli

Fill & Decorate Your Own Cannoli
\$23 per person

As the perfect dessert enhancement, guests can fill their own cannoli shells and choose from two toppings to make their own Sicilian cannoli. Available as a station!

