



PRIVATE DINING MENUS

Seated Dinner

\$65 per person
all items served family style

FIRST

SEASONAL SUMMER SALAD

baby arugula, cherry tomatoes, shaved pecorino,
lemon vinaigrette

SOUTHERN ITALIAN ANTIPASTI

assortment of house-cured salumi, cheese,
sott'olio items

SECOND

NEAPOLITAN PIZZA

choose any 3 pizzas from Sorellina's regular menu

OR

HOUSEMADE PASTA

choose 3 pastas and sauces:

pasta - gnocchi, ravioli, 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

SALADS & BITES

OLIVES

orange zest, rosemary

CAPRESE DI BURATTA

Burrata, heirloom tomatoes, basil, oregano

SEASONAL SUMMER SALAD

baby arugula, cherry tomatoes, shaved pecorino,
lemon vinaigrette

PIZZA & SANDWICHES

MARGHERITA

san marzano tomatoes, fior di latte mozzarella, basil,
extra virgin olive oil

STELLA

ricotta-stuffed crust, san marzano tomatoes,
mozzarella, house-made pork sausage, basil

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 four

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

EGGPLANT INVOLTINI

fried strips of eggplant, filled with ricotta, basil, parmigiano, san marzano tomatoes
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

NEAPOLITAN PIZZA STATION - \$22

select any four pizzas from our current menu

MINI PANINI STATION - \$28

assorted bite-sized sandwiches on house-made foccacia

RAW BAR - \$125

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

PASTA STATION - \$45, *Select Two:*

Gnocchi Sorrentina

with tomato, basil, smoked mozzarella

Gnocchi or Ravioli al Cacio Pepe

Porchetta Stuffed Agnolotti

with brown butter, sage, and amaretti cookie

Ravioli al Pesto

Ravioli al 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!**

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All pricing excludes taxes and fees. All items subject to seasonal changes. We are also happy to customize a menu for you!