

3 COURSES / \$55

1ST
COURSE

CHOICE OF ONE:

LEEK POTATO SOUP
parmesan
(V/D/N)

LA NOSTRA INSALATA
mixed greens / cherry tomato /
shaved fennel / parmigiano / Dijon
champagne vinaigrette
(V/G/N)

CAESAR SALAD
romaine lettuce / cherry tomato /
Tuscan croutons / parmesan cheese /
homemade caesar dressing
(V/N)

GOAT CHEESE SALAD
arugula / baby beets / fennel /
cherry tomato / goat cheese fritters /
tangerine vinaigrette
(V/N)

BEETS CAPRESE
roasted red beets / fresh burrata /
arugula / fennel / balsamic / e.v.o.o
(V/G/N)

POLENTA FRITTA BERGAMOT
fried polenta / truffled sea salt /
paprika aioli
(V/N)

MARYLAND STYLE MUSSELS
P.E.I mussels / old bay cream /
garlic / leeks / Tuscan bread
(N)

CALAMARI FRITTI
fried calamari / mixed veggies /
garlic aioli / spicy marinara
(N)

PATATAS BRAVAS
fried potatoes / spicy tomato sauce /
smoked paprika aioli
(V/D/N)

SOTTO SOPRA FLATBREAD
mozzarella / provolone / arugula /
prosciutto san daniele / truffle oil
(N)

2ND
COURSE

CHOICE OF ONE:

SHORT RIB RAVIOLI
short rib stuffed pasta / shiitake mushroom /
pancetta / sage / truffle butter / parmesan

GNOCCHI BOLOGNESE
ricotta gnocchi / homemade bolognese meat sauce /
parmesan (N)

CARBONARA ALLA SOTTO SOPRA
spaghetti / egg / smoked applewood bacon /
cream / parmesan (N)

RAVIOLI DELL'AMORE
spinach & ricotta ravioli / fresh tomato sauce /
parmesan (V/N)

PUMPKIN SACCHETTI
pumpkin stuffed pasta / broken italian sausage /
amaretti cookies cream sauce / parmesan (N)

SHRIMP ALFREDO
homemade fettuccine / shrimp /
cream sauce / parmesan (N)

FRUTTI DI MARE...ADD \$10
squid ink pasta / shrimp / calamari /
cherry tomato / lobster broth (D/N)

CREEKSTONE FARMS RIBEYE...ADD \$20
16 oz. grilled ribeye / pumpkin lasanga /
garlic herb butter (G/N)

MOULARD DUCK LEG CONFIT...ADD \$10
wild mixed mushrooms risotto /
truffle oil / parmesan / veal demi glace (G/N)

KING SALMON
pan-seared salmon with honey and lavender /
garlic mashed potato / broccolini (D/G/N)

BRANZINO FILET
mediterranean seabass / roasted red pepper sauce /
grilled zucchini / chimichurri sauce (D/G/N)

POLLO RIPIENO
organic chicken stuffed with mushrooms
& mozzarella / veal mushroom sauce /
broccolini / garlic mashed potato (G/N)

FORMAGGI
&
SALUMI

\$12 / each

PARMIGIANO REGGIANO
cow / nutty / salty / bold

SOTTOCENERE
cow/ firm/ sweet / truffle



PROSCIUTTO SAN DANIELE
aged / mild and salty

FINOCCHIONA
fennel salami / black pepper

CHARCUTERIE
BOARD

\$25

prosciutto / finocchiona /
parmigiano / sottocenere/
fried artichokes / crostini
mixed salad / caperberries /
peperoncino

3RD
COURSE

CHOICE OF ONE:

TIRAMISU
espresso / mascarpone / marsala /
chocolate & berry sauce
(N)

VANILLA CREME BRULEE
strawberry & raspberry garnish
(G/N)

MASCARPONE CHEESECAKE
white chocolate / strawberry marmalade
(N)

BREAD PUDDING
apple / raisins / caramel /
vanilla gelato
(N)

GELATO & SORBETTO
selections vary

Please alert your server
about any potential
allergies.

V=Vegetarian D=Dairy Free G=Gluten Free N=Nuts Free

We Provide a 4% discount for purchases made with cash.

20% gratuity will be added to parties of 6 or more. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.No sharing or split plates. No other promotions or discounts are applicable during Restaurant Week.