

3 COURSES / \$55

1ST
COURSE

INSALATA ALLA CAESAR
romaine lettuce / roman
tomato / tuscan croutons / parmesan /
homemade caesar dressing
N

STRAWBERRY GOAT
CHEESE SALAD
arugula / strawberry / shaved
fennel / cherry tomatoes / crumbled
goat cheese/ pickled red oniona /
tangerine dressing
V/G/N

TOMATO CAPRESE
burrata / arugula / fennel / red onions /
fresh tomatoes / gold balsamic /
e.v.o.o
V/G/N

WATERMELON SALAD
fresh watermelon / feta cheese / arugula /
honey / crumbled pistachio
V/G

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

FRIED PROVOLONE CHEESE
spicy marinara / lemon / garlic aioli
V/N

PATATAS BRAVAS
fried Idaho potatoes / roasted red pepper
/ paprika aioli / Maryland jumbo lump
crab meat
D/G/N

CALAMARI FRITTI
fried Rhode Island calamari /
mixed vegetables / lemon wheels /
garlic aioli / spicy marinara
D/N

HALIBUT CEVICHE
oranage / cilantro / onions / jalapeno /
crostini bread
D/N

MARYLAND STYLE MUSSELS
P.E.I mussels / old bay cream /
coconut milk / leeks / tuscan bread
N

SOTTO SOPRA FLATBREAD
mozzarella / provolone / arugula /
prosciutto San Daniele (pork)
N

2ND
COURSE

FETTUCCHINE BOLOGNESE
homemade fettuccine / homemade bolognese
sauce (pork, veal, beef) parmesan
N

CREAMY CARBONARA ALLA
SOTTO SOPRA
homemade spaghetti / smoked applewood
bacon / cream / egg / parmesan
N

GNOCCHI AL PESTO
homemade ricotta gnocchi / fresh basil pesto
sauce / smoked mozzarella
V/N

RAVIOLI DELL'AMORE
homemade spinach and ricotta ravioli / fresh
tomato sauce / parmesan
V/N

WAGYU BEEF RAVIOLI
homemade wagyu beef stuffed ravioli /
mixed mushrooms / asparagus / veal demi
glace / parmesan
N

FETTUCCHINE FRA DIAVOLO
homemade fettuccine / fresh tomato sauce /
red pepper flakes / shrimp
D/N

FRUTTI DI MARE... ADD \$10
homemade squid ink spaghetti / lobster
tomato broth / cherry tomato / shrimp /
mussels / calamari
D/N

CREEKSTONE FARMS RIBEYE... ADD \$20
16.oz grilled ribeye / rustic homemade truffle
french fries /chimichurri sauce
N

PORK OSSOBUCO... ADD \$10
braised pork shank / arborio truffle mush-
room risotto / gremolata
N

DUCK LEG CONFIT... ADD \$10
moulard duck leg / paprika fried potatoes /
mixed veggies / baby carrots / veal
mushroom sauce
G/N

KING SALMON
pan seared salmon / honey / lavender /
lobster infused mashed potato / broccolini
G/N

PAN-SEARED BRANZINO FILET
mediterranean seabass / heirloom
tomatoes/ asparagus / salmoriglio sauce /
lemon confit
G/N

POLLO RIPIENO
chicken stuffed with mushrooms & mozzarella
/ sauteed broccolini / lobster infused mashed
potatomashed potatoes / veal mushroom
sauce
G/N

BASIL PESTO RISOTTO
pan seared branzino filet / cherry tomato /
basil pesto arborio risotto / lemon confit /
salmoriglio sauce
G/N

FORMAGGI
&
SALUMI

\$16 / each
PARMIGIANO REGGIANO
cow / nutty / salty / bold
PECORINO ROMANO
sheep / nutty / bold

PROSCIUTTO SAN DANIELE
aged / mild and salty

FINOCCHIONA SOPRESSATA
fennel salami / black pepper

CHARCUTERIE
BOARD
\$25

prosciutto / finocchiona /
parmigiano / pecorino /
fried provolone / crostini
green olives / caperberries /
peperoncino

3RD
COURSE

PISTACHIO PANNA MISU
espresso / mascarpone / marsala /
cocoa powder / strawberry
marmalde / mint & rasberry 16

BANANA CREME BRULEE
raspberry / mint 16
V/G/N

CHOCOLATE MOUSSE
dark chocolate / pistachio / hazelnut /
mint / strawberry marmalade 16
V/G

LEMON CHEESECAKE
strawberry marmalade / honey
whipped cream / mint / raspberry 16
V/N

GELATO & SORBETTO
selections vary 15

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

20% gratuity will be added to parties of 5 or more. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.No sharing 3 course prix fixe menu or split plates.

4% cash discount applied to all checks.