

Sotto Sopra

3 COURSES \$45

1ST COURSE

CHOICE OF ONE:

FRENCH ONION SOUP
crostini / sottocenera

LA NOSTRA INSALATA
mixed greens / cherry tomato /
shaved fennel / parmigiano / Dijon
champagne vinaigrette

CAESAR SALAD
romaine lettuce / cherry tomato /
Tuscan croutons / parmesan cheese /
homemade caesar dressing

GOAT CHEESE SALAD
arugula / baby beets / fennel /
cherry tomato / goat cheese fritters /
tangerine vinaigrette

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

BURRATA CAPRESE
fried green tomatoes / fresh burrata /
arugula / fennel / balsamic / e.v.o.o

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

CALAMARI FRITTI
fried calamari / mixed veggies /
garlic aioli / spicy marinara

ITALIAN SAUSAGE
soft polenta / caramelized onions /
peppers / tomatoes

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

2ND COURSE

CHOICE OF ONE:

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

FETTUCCINE BOLOGNESE
homemade fettuccine / homemade bolognese sauce /
parmesan

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

GNOCCHI DI RICOTTA
ricotta gnocchi / fresh tomato sauce / parmesan

PUMPKIN AGNOLOTTI
pumpkin stuffed pasta / broken italian sausage /
amaretti cookies cream sauce / parmesan

FETTUCCINE ALFREDO
homemade fettuccine / blackened chicken /
cream sauce / parmesan

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

SEAFOOD RISOTTO...ADD \$10
tomato & lobster broth risotto / seasonal fish / clams
/ mussels / calamari / shrimp

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

MOULARD DUCK BREAST...ADD \$10
wild mixed mushrooms risotto /
truffle oil / parmesan / veal demi glace

KING SALMON
pan-seared salmon with honey and lavender /
garlic mashed potato / broccolini

BRANZINO FILET
mediterranean seabass / fregola / crawfish /
olivata / orange juice / cherry tomato

POLLO RIPIENO
organic chicken stuffed with mushrooms
& mozzarella / creamy mushroom sauce /
broccolini / garlic mashed potato

SALUMI

\$12 / each

PROSCIUTTO SAN DANIELE
aged / mild and salty

FINOCCHIONA
fennel salami / black pepper

FORMAGGI

\$12 / each

PARMIGIANO REGGIANO
cow / nutty / salty / bold

SOTTOCENERE
cow / firm / sweet / truffle

CHARCUTERIE BOARD

25

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



AFTER RESTAURANT
WEEK:

LIVE OPERA NIGHTS 2025
5 COURSES / \$85

FEBRUARY 16
MARCH 16

3RD COURSE

CHOICE OF ONE:

TIRAMISU

VANILLA CREME BRULEE

BREAD PUDDING

MASCARPONE CHEESECAKE

GELATO OR SORBETTO OF THE DAY

A 4% credit or debit surcharge will be added to your total bill to.
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.