

3 COURSES / \$45

1ST
COURSE

CHOICE OF ONE:

SMOKED TOMATO SOUP
topped with crumbled goat cheese

LA NOSTRA INSALATA
mixed greens / cherry tomato /
shaved fennel / parmesan /
dijon champagne vinaigrette

INSALATA ALLA CAESAR
chopped romaine lettuce / cherry
tomato / tuscan croutons / parmesan

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

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

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

TOMATO CAPRESE
mozzarella / arugula / fennel
fresh tomato / basil pesto

MARYLAND MUSSELS
old bay cream / coconut milk / leeks

SOTTO SOPRA PIZZA...ADD \$10
mozzarella / provolone / arugula /
san daniele prosciutto

Please alert your server
about any potential
allergies.

2ND
COURSE

CHOICE OF ONE:

SHORT RIB RAVIOLI
shiitake mushroom / pancetta / sage /
truffle butter sauce

FETTUCCINE BOLOGNESE
fettuccine noodles / bolognese / parmesan cheese

CREAMY CARBONARA ALLA SOTTO SOPRA
smoked bacon / cream / egg / parmesan

GNOCCHI AL POMODORO
ricotta gnocchi / fresh tomato sauce / basil

FRANCOBOLLI DI RICOTTA E SPINACI
spinach and ricotta ravioli / fresh tomato sauce

VEAL AGNOLOTTI
veal stuffed pasta / smoked bacon / spinach /
veal demi glace

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

POLLO RIPIENO
organic chicken stuffed with mushrooms &
mozzarella / broccolini / potato lasagna /
creamy mushroom and shallot sauce

PAN-SEARED ATLANTIC KING SALMON
honey lavender salmon / sautéed broccolini /
citrus and lobster infused mashed potatoes

PORK OSSOBUCO... ADD \$15
truffled wild mushroom risotto / parmesan

NY STRIP TAGLIATA 16 OZ... ADD \$20
sliced NY Strip / chimichuri sauce /
arugula salad / cherry tomato / feta cheese /
lemon vinaigrette

IL CIOPPINO DI SOTTO SOPRA... ADD \$15
lobster / mussels / clams / calamari /
halibut / salmon / Tuscan bread

PAN-SEARED BRANZINO FILET
heirloom grilled tomato / red pepper aioli /
salmoriglio sauce / garlic lemon confit

BASIL PESTO RISOTTO
branzino filet / salmoriglio sauce /
garlic lemon confit

FORMAGGI
&
SALUMI

\$12 / EA

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 / pickled onion

3RD
COURSE

CHOICE OF ONE:

TIRAMISU
espresso / mascarpone / marsala

VANILLA CREME BRULEE
strawberry / mint

MASCARPONE CHEESECAKE
raspberry sorbet / seasonal fruit

CHOCOLATE MOUSSE
gianduja / strawberry / mint

GELATO & SORBETTO
selections vary