



MILL NO. 1

RESTAURANT WEEK MENU \$45 + TAX & 20% GRATUITY

DAL FORNO (À LA CARTE)

- PIZZA VERDURE**^(v) - basil pesto, onion, broccolini, roasted red peppers, fontina cheese 18
- PIZZA SEMPLICE ** - rustic tomato sauce, fresh mozzarella, roasted cherry tomatoes and basil 16
- PIZZA AI GAMBERI** - green onion pesto, shrimp, bacon, provolone, chili oil 20

PRIMI

- CAVOLETTI DI BRUXELLES*^(v) - crispy brussels sprouts, roasted garlic honey aioli
MASSERIA LI VELI, TORREMOSSA, Fiano, Puglia 2021
- POLPETTE - mama's meatballs, marinara, ricotta cheese
MENHIR SALENTO, IL MANDORLO, Negroamaro, Puglia 2020
- BURRATA** - heirloom tomatoes, garlic, olive oil, balsamic glaze, crostini + 5
PODERE CASTORANI, AMORINO, Pecorino, Abruzzo 2020
- ZUPPA DI POMODORO**^(v) - chilled tomato soup, fresh heirloom tomatoes, basil, crème fraiche, crostini
LEONE DE CASTRIS, FIVE ROSES, Negroamaro, Puglia, 2020
- INSALATA DI MARE - Sicilian seafood salad of gently poached and marinated mussels, shrimp, calamari and scallops
MENHIR SALENTO, VERDECA, Verdeca, Puglia 2021
- INSALATA DEL SICILIANE*^(v) - Sicilian salad with arugula, red onion, radicchio, oranges and a citrus vinaigrette
COLOSI, TERRE SICILIANE, Inzolia, Sicily 2020

SECONDI

- TRAPANESE ALLA COUSCOUS - clams, mussels, calamari and shrimp in a tomato, fennel brodo
POGGIO ANIMA "RAFAEL" ROSATO, Zibbibo/Syrah, Sicily 2020
- PASTA CARRETIERRA**^(v) - bucatini pasta, heirloom tomatoes, garlic, basil, mint, evoo
MENHIR SALENTO, IL MANDORLO, Negroamaro, Puglia 2020
- PESCE ALLA GRIGLIA* - Grilled fish of the day with salmoriglio sauce over a summer vegetable risotto
PODERE CASTORANI, AMORINO, Pecorino, Abruzzo 2020
- PORCHETTA* - pork belly wrapped pork tenderloin with black garlic aioli and a salad of arugula and shaved fennel
MENHIR SALENTO, CALA MURI Primitivo, Puglia 2018
- BRONZINO ALLA GRIGLIA* - grilled whole bronzino with salmoriglio, an arugula salad & lemon + 10
MENHIR SALENTO, VERDECA, Verdeca, Puglia 2021
- POLPETTONE* - Sicilian meatloaf stuffed with hardboiled egg, soppressata, smoked mozzarella in a spicy marinara
TERRADORA DI PAOLO, Aglianico, Campania 2019

DOLCI

- TORTA DI CAPRESE* - flourless chocolate almond torte, chocolate amaretto crema
BIGALLET "CHINACHINA" AMARO
- TIRAMISU - layers of ladyfingers soaked with sweetened espresso, mascarpone whipped cream
AMARO RAMAZOTTI
- FRUTTI DI BOSCA*^(v) - limoncello zabaglione with fresh berries
AMARO NONINO QUINTESSENTIA

RECOMMENDED PAIRINGS BELOW EACH DISH

*gluten free **available gluten free (v) is or available vegan please alert your server to any food allergies
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
20% gratuity added checks may be split up to four (4) equal ways

OWNER judith golding CONCEPT DIRECTOR donna crivello EXECUTIVE CHEF joshua cunningham
GENERAL MANAGER aaron isle BEVERAGE DIRECTOR s. aaron simons

COCKTAILS & BEVERAGES

- NOEMI *Aperol, Fever Tree Tonic, Prosecco, Orange Wedge* 11
- VENTICELLO *Amaro Ramazzotti, Ginger Beer, Lime* 10
- ARANCINA *Bourbon, Amaro Sibilla, Maraschino Liqueur, Orange Peel* 13
- SANTO NERO *Bourbon, Bortolo Nardini Amaro, Vermouth Rosso, Amarena Cherry* 14
- IL FUMATORE *Mezcal, Vermout Rosso, Zucca Rabarbaro Amaro, Grappa Mist, Lemon* 13
- CITTA VUOTA *Honey-infused Gin, Amaro Sirene, Grapefruit, Rhubarb Bitters, Prosecco* 14

SEASONAL OFFERINGS

- NEGRONI BIANCO *McClintock “Forager” gin, Cocchi Americano, Comoz, grapefruit peel* 14
- PRIMA RONDINE *Wheatley Vodka, Amaro Montenegro, strawberry, lemon juice, honey, amaro foam* 14
- ULTIMA PAROLA *George Dickel Rye Whiskey, Strega, Amaro Nonino, lemon juice, honey, lavender* 12

MOCKTAILS

NON-ALCOHOLIC BEVERAGES 6

- ALTALENA DEL PORTICO
strawberry, lavender, honey, lime, soda
- SPEZIATO E FRESCO
grapefruit, ginger beer, lime
- LIMONATA ROSSA
lemon, rhubarb bitter, cherry grenadine

BIRRA

DRAFTS

BOTTLES

- BREWER’S ART RESURRECTION *Dubbel, Baltimore, MD. ABV 7% 8*
- MONUMENT CITY 51 RYE *IPA, Baltimore, MD. ABV 6.5% 8*
- DIAMONDBACK GREEN MACHINE *IPA, Baltimore, MD. ABV 6.2% 7*
- BELL’S TWO-HEARTED *IPA, Kalamazoo, MI. ABV 7% 8*
- MANOR HILL MILD MANOR’D *Amber Ale, Ellicot City, MD. ABV 5.3% 7*
- RAR BREWING GROOVE CITY *Hefeweizen, Cambridge, MD. ABV 5.4% 7*
- UNION SKIPJACK *Pilsner, Baltimore, MD. ABV 4.9% 7*
- WYNDRIDGE CRISP APPLE *Cider, Dallastown, PA. ABV 5.25% 7*
- DOLOMITI PILS (11.2oz) 7
Pilsner, Emilia-Romagna, IT, ABV 4.9%
- DOLOMITI ROSSA (11.2oz) 9
Bock, Emilia-Romagna IT, ABV 6.7%
- BALADIN NORA (11.2oz) 12
Spiced Ale, Piedmont, IT, ABV 6.8%
- BALADIN L’IPA (11.2oz) 12
Italian IPA, Piedmont, IT, ABV 5.5%
- ERDINGER NON-ALC 7

WINES BY THE GLASS

WHITE

- COLOSI, TERRE SICILIANE
Inzolia, Sicily, 2020 11/44
- MENHIR SALENTO, VERDECA
Verdeca, Puglia, 2021 11/46
- MASSERIA LI VELI, TORREMOSSA
Fiano, Puglia, 2021 12/52
- PODERE CASTORANI, AMORINO
Pecorino, Abruzzo, 2020 13/52
- MORGANTE, BIANCO DA UVE NERE
Nero d’Avola, Sicily, 2021 14/52
- VALLE DELL’ACATE, ZAGRA
Grillo, Sicily, 2019 12/50

ROSATO

- POGGIO ANIMA, RAPHAEL
Žibbibo/Syrah, Sicily, 2020 12/48
- LEON DE CASTRIS, FIVE ROSES
Negroamaro, Puglia, 2020 14/56

RED

- SANTA TRESA, FRAPPATO
Frappato, Sicily, 2020 12/48
- ATTLIO CONTINI, TONAGHE
Cannonau, Sardinia, 2020 14/52
- MENHIR SALENTO, IL MANDORLO
Negroamaro, Puglia, 2020 11/44
- POGGIO ANIMA, ASMODEUS
Nero d’Avola, Sicily, 2019 12/52
- MENHIR SALENTO, CALA MURI
Primitivo, Puglia, 2020 15/64
- PIPOLI, AGLIANICO DEL VULTURE
Aglianico, Basilicata, 2019 15/58

SPARKLING

- CANTINA DEL TABURNO, FOLIUS
Falanghina, Campania, nv 12/44
- ARAGOSTA, VERMENTINO SPUMANTE
Vermentino, Sardinia, nv 11/42
- ARAGOSTA, SPUMANTE BRUT ROSATO
Vermentino, Sardinia, nv 11/42

FEATURED WINE FLIGHT 25
WARMING REDS OF SOUTHERN ITALY

- ATTILIO CONTINI,
TONAGHE
Cannonau, Sardinia, 2020
- POGGIO ANIMA,
ASMODEUS
Nero d’Avola, Sicily, 2019
- MENHIR SALENTO,
CALA MURI
Primitivo, Puglia 2018