



Please call to place your curbside pick-up orders from 3:30pm-7:30pm

410-547-8282 | Tuesday-Sunday

STARTERS

Arugula Salad, Preserved Lemon, Parmigiano [\$11]

Romaine Hearts Salad, Golden Beets, Capers, Roasted Tomatoes, Marinated Olives, Garlic Vinaigrette [\$13]

Secret Amish Tomato Salad, Godfrey's Farm Asparagus, Umbrian Olive Oil [\$14]

Godfrey's Farm Asparagus & Golden Beet Minestrone, Parmigiano [\$10]

Salumi Plate: Prosciutto di Parma, Mortadella, Bresola, Olives, Pepper Relish, House Pickles [\$24 for 2 people / \$46 for 4 people]

PASTAS

Saffron Cavatelli Ricotta Pasta, Lamb Ragù, Godfrey's Farm Asparagus [\$27]

Tagliatelle, Forest Mushrooms, Fonduta [\$25]

Ricotta Filled Mezzaluna, Tomato Basil Sauce, Parmigiano [\$25] add Chicken Fricassee [\$6]

Tortellini di Bologna, Fonduta, Rosemary Sauce, Pistachio [\$27]

Spaghetti alla Chitarra, Tomato Basil Sauce [\$19] add Chicken Fricassee [\$6]

Lasagna Marchigiana, Veal Ragù, Fonduta, Red Wine Reduction [\$29]

Spaghetti alla Chitarra, Gulf Shrimp, Garlic, Capers, White Wine Butter Sauce [\$27]

ROMAN STYLE PIZZAS

Margarita: Tomato Basil Sauce, Fresh Mozzarella, Olive Oil [\$19] add Salame Calabrese [\$6]

Bianca: Four Cheeses, Godfrey's Farm Asparagus, Calabrian Chili Oil [\$22]

Funghi: Roasted Forest Mushrooms, Ricotta, Caramelized Onion, Fonduta, Arugula [\$25]

Parma: Prosciutto di Parma, Arugula, Tomato Basil Sauce, Parmigiano [\$27]

MAINS

Mediterranean Branzino Roasted with Godfrey's Farm Asparagus, Preserved Lemon, Olive Oil [\$35]

Saltimbocca: Prosciutto-Wrapped Chicken, Creamy Polenta, Swiss Chard, Fresno Chili, Sage Reduction [\$28]

Red Wine Braised Beef Shortrib, English Peas, Carrots, Potato Purée, Cipollini Agro Dolce [\$35]

CONTORNI Sides for 2 Persons – [\$10 ea]

Swiss Chard with Garlic

Roasted Carrots

Creamy Polenta

Roasted Mushrooms with Oregano

Godfrey's Farm Asparagus with Lemon

Potato Purée

SWEETS

Vanilla Panna Cotta, Basil Macerated Strawberries [\$9]

Chocolate Budino, Sablé Cookie [\$9]

PANTRY

Pugliese: House Made Sourdough Bread Boule from the Wood Burning Oven [\$9/ loaf]

Canalle: Umbrian Extra Virgin Olive Oil – From One of Tony's Favorite Farmers [\$46/ bottle]

Roasted Cerignola Olives with Garlic [\$9/ pint]

SUGGESTED WINES offered at 20% less than the list price, the full wine list is also available and can be viewed online

404S	VENEZIA GIULIA, LE VIGNE DI ZAMÓ 2017 (ROSSO)	\$28	\$22.40
16S	FRIULI PINOT GRIGIO, COLUTTA 2018 (BIANCO)	\$36	\$28.80
216S	TOSCANA ROSSO, BRANCATELLI "VALLE DELLE STELLE" 2016 (ROSSO)	\$40	\$32.00
201S	VINO NOBILE DI MONTEPULCIANO, POGGIO STELLA 2013 (ROSSO)	\$40	\$32.00
136S	BOLGHERI BIANCO, MICHELE SATTA "COSTA DI GIULIA" 2018 (BIANCO)	\$45	\$36.00
218S	BARBERA D'ALBA, MARENGO "VIGNA PUGNANE" 2017 (ROSSO)	\$54	\$43.20
84P	PROSECCO VALDOBBIADENE SUPERIORE, NINO FRANCO "PRIMO FRANCO" 2016 (SPUMANTO)	\$60	\$48.00
183S	SOAVE CLASSICO, PIEROPAN "CALVARINO" 2017 (BIANCO)	\$66	\$52.80
275B	BOLGHERI, PODERE SAPAIO "VOLPOLO" 2017 (ROSSO)	\$75	\$60.00
185S	COSTA D'AMALFI, MARISA CUOMO "FURORE" 2018 (BIANCO)	\$78	\$62.40