



# Sello's

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## Italian Oven & Bar

cibo vino vita

la cena senzavino i  
come un giorno senza sole

"A MEAL WITHOUT WINE IS LIKE A DAY  
WITHOUT SUNSHINE"

## Insalate E Zuppe

### ZUPPA DEL GIORNO

soup of the day 10

### INSALATA DI CESARE

romaine lettuce, our homemade dressing, homemade croutons, & shaved Parmigiano-Reggiano 15

### RUCOLA E PARMIGIANO

arugula, pine nuts, shaved Parmigiano Reggiano, EVOO, drizzle of balsamic vinegar & fresh squeezed lemon 14

### INSALATA DELLA CASA

romaine lettuce, red onion, cucumber, cherry tomato, gorgonzola, crispy prosciutto, tossed in a shallot vinaigrette 16

## Add Ons

**FRESH PROSCIUTTO** 8 | **GRILLED CHICKEN** 10 | **GRILLED JUMBO SHRIMP** 14

**GRILLED SALMON** 16 | **LOBSTER TAIL** 25 | **BURRATA** 8

Side salads available w/ order of entrée only 8

Cesare | Rucola e Parmigiano | Della Casa | Stagione

VG - Vegetarian VG - Vegan

## Antipasti

### SCALLOPS GORGONZOLA

5 scallops sautéed in a gorgonzola cream sauce topped with crispy pancetta and served with crostini 26

### CARPACCIO DI MANZO

thinly sliced Copper Creek beef tenderloin, garnished w/ capers, onion, arugula, & shaved Parmigiano-Reggiano cheese 21

*Kim Crawford Sauvignon Blanc/ Marlborough, NZ 14/gl*

### POLPETTE

trio of 2oz meatballs in our marinara sauce 14

### ARANCINI

three crispy balls of risotto stuffed w/ a touch of bolognese & fresh mozzarella 14

*Colimoro / Montepliciano di Abruzzo IT 9/gl*

## Pizza Al Forno

Our wood fired oven creates a charred crust on our 30cm individual hand stretched pizzas

**GLUTEN FREE CRUST** 5 | **ADD HOT HONEY** 3 | **ADD BURRATA** 8

### MARGHERITA

plum tomato sauce, fresh mozzarella, basil & EVOO 18

*Molo 8 Sparkling Lambrusco, Lombardy IT 12/gl*

### AMERICANA

plum tomato sauce, garlic confit, fresh mozzarella & pepperoni 22

### ALDO

plum tomato sauce w/ spicy soppressata, Italian sausage, meatball, & fresh mozzarella 24

*Sella Antica Red Blend / Tuscany, IT 10/gl*

### DIAVOLA

plum tomato sauce w/ mozzarella, soppressata, jalapenos, & red onion 22

### VESPA

wild mushroom, prosciutto, fresh mozzarella w/ a drizzle of white truffle oil topped with arugula 24

*Mer Soleil Chardonnay, Monterey CA 13/gl*

### DOLCE E SALATO

ricotta, mozzarella & pecorino cheeses topped w/ pancetta & garlic confit finished w/ honey & fresh parsley 21

At Sello's, we use the highest quality & freshest ingredients available  
- always locally sourced when possible

# Pasta

## PAPPARDELLE ALLA BOLOGNESE

wide ribbon egg pasta tossed w/ a hearty ragu of tomato, vegetable, beef, pork, & veal w/ a touch of cream 28

*Sassoregale Sangiovese / Tuscany, IT*

12/gl

## INVOLTINI DI MELANZANE

thinly sliced grilled eggplant, rolled & stuffed w/ angel hair pasta w/ marinara sauce, Parmigiano-Reggiano & mozzarella 25

## LASAGNA

house made layers of our pasta sheets, baked w/ bolognese sauce, mortadella, béchamel sauce, & mozzarella 29

*Rosenblum Zinfandel, Napa CA* 12/gl

## GRANCHI

Mezza rigatoni tossed w/ lump crab in a roasted red pepper, pancetta, tomato sauce w/ a touch of cream 34

## LINGUINE DEL VERDURE

linguine tossed w/ baby spinach, sun dried tomato pesto w/ a touch of cream & parmesan cheese 24

## FIOCCHI VODKA

parmesan & mozzarella stuffed pasta pouches coated in a creamy vodka sauce, & garnished w/ fresh shaved prosciutto 32

## RIGATONI AL TARTUFO

rigatoni w/ local mushrooms, spinach, onion, & garlic in a creamy summer truffle sauce 31

## LINGUINE FRA DIAVLO

6oz cold water lobster tail & shrimp served over linguine pasta in a spicy red broth 43

*Line 39 Excursion Red Blend, CA*

11/gl

# Carne e Pesce

## FILETTO DI MANZO

8oz angus beef filet w/ a gorgonzola crust in a wine demi-glace served w/ daily veg & mushroom risotto 59

*Greenwing by Duckhorn Cabernet Sauvignon, Columbia Valley WA* 14/gl

## DALLA BARCA

shrimp & scallops in a cream sauce w/ cremini mushroom tossed w/ angel hair pasta & a touch of red pepper flakes topped w/ parsley 38

## SALMONE SALERNO

Faroe Island grilled salmon atop a creamy garlic & onion sauce w/ spinach, sundried tomatoes, tossed w/ mezzi rigatoni 36

## CATCH OF THE DAY

mp

## Add Ons

**FRESH PROSCIUTTO** 8 | **GRILLED CHICKEN** 10

**GRILLED JUMBO SHRIMP** 14 | **GRILLED SALMON** 16 | **LOBSTER TAIL** 25

**BURRATA** 8 | **SUB GLUTEN FREE PASTA** 3

# Contorni

## PATATINE FRITTE AL

## PARMIGIANO

parmesan french fries 9

**Make them Truffle** w/drizzle of truffle oil 11

**Make them Eastern Shore Italian**  
w/ Old Bay Seasoning 10

## SPINACI

fresh spinach w/ garlic & cannellini beans 9

## PISELLI

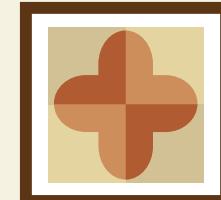
peas w/ pancetta, garlic, & onion 9

## PASTA POMODORO

mezzi riga toni in a plum tomato sauce 10

## DAILY SEASONAL VEG

10



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VG - Vegetarian VG - Vegan

Extra Bread Charge \$3 Plate charge for sharing an entrée is \$5.

*Substitution requests may not be honored during peak times.*

Parties of 6 or more are subjected to automatic gratuity of 20%. Substitution requests may not be honored during peak times. 3% credit card processing fee.

Our system cannot accommodate separate checks but can split them evenly. Please make us aware of any allergies upon seating; please be advised that our gluten free options are prepared in a cross contaminated environment.

FOR ALL OF THE LATEST INFO, VISIT OUR WEBSITE [SELLOSOC.COM](http://SELLOSOC.COM) & FOLLOW US ON SOCIAL MEDIA @SELLOSOVEN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses*