

## ANTIPASTI

### HOUSE SPECIAL CRAB & PROSCIUTTO

jumbo lump crab sautéed with prosciutto in light white wine lemon butter sauce MP

### CALAMARI FRITTI

calamari lightly flour dusted & fried, jalapeño peppers, lemon 19

### SALSICCIA GRIGLIATA

8oz sausage rope stuffed w/ provolone cheese, grilled w/ lemon & EVOO, served over sautéed garlic broccoli rabe 22

### CARPACCIO DI MANZO

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

### POLPETTE

trio of 2oz meatballs in our marinara sauce 12

### ARANCINI

three crispy balls of risotto stuffed w/ a touch of bolognese & fresh mozzarella 12

### COZZE BIANCHE

gently sautéed mussels in a white wine garlic broth w/ crostini 27

### BURRATA FRITTA

4oz burrata infused w/ basil pesto, over sautéed spinach w/ marinara & finished w/ balsamic glaze 16 V

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

*V = Vegetarian VG = Vegan*



## PIZZA AL FORNO

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

### MARGHERITA

hand crushed tomatoes, fresh mozzarella, basil & EVOO 18 V

### AMERICANA

plum tomato sauce, garlic confit, fresh mozzarella & pepperoni 21

### ALDO

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

### DIAVOLA

plum tomato sauce w/ mozzarella, soppressata, jalapeños, & red onion 21

### VERDURE

hand crushed tomatoes, mozzarella, olives, artichokes, roasted red peppers, mushrooms, red onion 20 V

### BRONTE

pistachio cream base topped with mozzarella, Burrata & fresh mortadella 25

### DOLCE E SALATO

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

*Gluten Free Crust \$5 Add Hot Honey \$3 Add Burrata \$8*

**la cena senzavino i come un giorno senza sole**

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

## INSALATE

### 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 V

### INSALATA DELLA CASA

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

### STAGIONE

fresh spinach, blueberries, strawberries, red onion, glazed walnuts, goat cheese, tossed in a citrus vinaigrette 16 V

### BURRATA CAPRESE

slices of marinated local tomato, burrata cheese, arugula, basil, EVOO, & balsamic glaze, served with crostini 17 V

### SALMONE AFFUMICATO

smoked salmon, arugula, goat cheese, red onion, capers, & EVOO 19

### POLPO ANNERITO

blackened Spanish octopus over arugula, red onion, cherry tomato, & goat cheese w/ EVOO & balsamic glaze 21

**Add ons:** fresh Prosciutto 8 grilled chicken 10

grilled jumbo shrimp 14 grilled Faroe Island salmon 16  
lobster tail 25 burrata \$8

*Side salads available w/ order of entrée only 8*

*Cesare / Rucola e Parmigiano / Della Casa / Stagione*

## PASTA

### PAPPARDELLE ALLA BOLOGNESE

house made wide ribbon pasta tossed w/ a hearty ragu of tomato, vegetable, beef, pork, & veal 28

### INVOLTINI DI MELANZANE

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

### LASAGNA

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

### GRANCHI

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

### LIMONE PRIMAVERA

zucchini, leek, tomato, peas & garlic in a vibrant, lemony butter wine sauce w/ mint & basil & tossed w/ linguine 27 V

### FIOCCHI VODKA

parmigiana & mozzarella stuffed pasta pouches coated in a creamy vodka sauce, & garnished w/ fresh shaved prosciutto 29

### RIGATONI AL TARTUFO

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

### LINGUINE FRA DIAVLO

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

Add Burrata \$5

Sub Gluten Free Pasta \$3



## CONTORNI

### PATATINE FRITTE AL PARMIGIANO

parmesan french fries 9 V

Make them Truffle 11      Make them Eastern Shore Italian 10  
w/ drizzle of truffle oil      w/ Old Bay Seasoning

### SPINACI

fresh spinach w/ garlic & cannellini beans 9 V

### FUNGHI TRIFOLATI

sautéed mushrooms w/ onions, garlic, & rosemary 9 V

### PISELLI

peas w/ pancetta, garlic, & onion 9

### PASTA POMODORO

mezzi rigatoni in a plum tomato sauce 10 V VG

### GRILLED ASPARAGUS

tossed in EVOO 9 V VG

Extra Bread Charge \$3

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 accomodate separate checks

please make us aware of any allergies upon seating; please be advised that our

gluten free options are prepared in a cross contamination environment

## CARNE E PESCE

### POLLO ALLA PARMIGIANA

hand pounded & breaded organic chicken breasts topped w/ marinara & mozzarella, served w/ pasta pomodoro 32

### COSTATA ALLA PARMIGIANA

16 oz bone in pork chop hand pounded & breaded topped w/ marinara & mozzarella served w/ pasta pomodoro 36

### POLLO ALLA MARSALA

organic chicken breast medallions, simmered in marsala wine & demi glaze w/ mushrooms, onion, & garlic, over angel hair pasta & served w/ our piselli 32

### VITELLO E AROGOSTA

tender veal scallopini & lobster tail sautéed w/ shallots, wild mushrooms in a champagne cream sauce & served w/ side of piselli 48

### SALMONE SALERNO

grilled Faroe Island grilled salmon atop a creamy garlic & onion sauce w/ spinach, sundried tomatoes, w/ mezzi rigatoni pasta & grilled asparagus 34

### AL MARE

lobster tail, knuckle, claw & lump crab meat in a cream sauce served over linguine 46

### FILETTO DI MANZO

8oz Copper Creek beef filet w/ a gorgonzola crust in a port wine demi served w/ grilled asparagus & patatine fritte 59

Plate charge for sharing an entrée is \$5.

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

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