

la cena senzavino i comeungiorno senza sole
"A MEAL WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE"

Antipasti

BURRATA FRITTA

basil pesto infused crispy panko crusted 4 oz burrata, served over sauteed spinach marinara, finished w/ balsamic glaze 18

FOCACCIA

house made baked w/ rosemary & sea salt served w/ a ricotta sun dried tomato dip 9

EGGPLANT TOWER

crispy panko crusted stacked w/ fresh ovalini mozzarella, fresh tomatoes & fresh basil w/ a drizzle of basil oil & balsamic glaze 19
Ca Maoil Roseri / Lombardy, IT 13/gl

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
Kim Crawford Sauvignon Blanc/ Marlborough, NZ 14/gl

POLPETTE

trio of 2 oz beef & pork meatballs in our house made marinara sauce 14

ARANCINI

three crispy balls of risotto stuffed w/ a touch of bolognese & fresh mozzarella 14
Memo Montepulciano 12/gl

CLAMS CASINO

chopped Chincoteague clams blended w/ garlic, parsley, peppers, bacon, breadcrumbs, parmigiano cheese & butter baked to perfection 24
Decoy Chardonnay, Sonoma CA 14/gl

SALMONE AFFUMICATO

smoked salmon, arugula, goat cheese, red onion, capers, & EVOO 21

HOUSE SPECIAL CRAB & PROSCIUTTO

jumbo lump crab sautéed with prosciutto in a light white wine butter sauce MP
Torresella Prosecco / Veneto, IT 10/gl

CALAMARI FRITTI

calamari lightly flour dusted & fried, jalapeño peppers, lemon w/ side of marinara 22

Pizza Al Forno

MARGHERITA

plum tomato sauce, fresh mozzarella, basil & EVOO 18
Molo 8 Sparkling Lambrusco, Lombardy IT 12/gl

AMERICANA

plum tomato sauce, garlic confit, mozzarella & pepperoni 22

RUSTICA

plum tomato sauce, broccoli rabe, Italian sausage, red onion, fresh mozzarella 24

ALDO

plum tomato sauce w/ spicy soppressata, Italian sausage, meatball, & mozzarella 24
Sella Antica Red Blend / Tuscany, IT 10/gl

DIAVOLA

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

VESPA

cremini mushroom, prosciutto, mozzarella w/ a drizzle of white truffle oil topped w/ arugula 24
Mer Soleil Chardonnay, Monterey CA 13/gl

DOLCE E SALATO

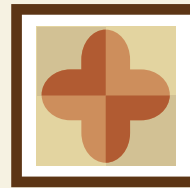
ricotta, mozzarella & pecorino cheeses topped w/ pancetta & garlic confit finished w/ honey & fresh parsley 21
Decoy Chardonnay, Sonoma 14/gl

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



Sello's
Italian Oven & Bar

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

INSALATA DELLA CASA

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

STAGIONE

our seasonal salad can change daily based on the greens, fruits, vegetables that we source locally 16

FRESH TOMATO BURRATA CAPRESE

fresh tomato on a bed of arugula, burrata cheese, basil, EVOO, & balsamic glaze, served w/ crostini 17
Sassoregale Vermentino/ Tuscany IT 12/gl

Side salads available w/ order of entrée only 8

Cesare • Rucola e Parmigiano
Della Casa • Stagione

Add Ons

FRESH PROSCIUTTO 8

GRILLED CHICKEN 10

BURRATA 8

CHICKEN CUTLET 12

GRILLED JUMBO

GULF SHRIMP 14

CRAB MEAT mp

GRILLED SALMON 16

LOBSTER TAIL 25

🌱 - Vegetarian 🌿 - 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.

Show your military id for 10% discount as a token of our appreciation for your service.

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.

Pasta

SUB GLUTEN FREE PASTA 3

PAPPARDELLE ALLA BOLOGNESE

fresh wide ribbon pasta tossed w/ a hearty ragu of tomato, vegetable, beef, pork, & veal w/ a touch of cream 28
Memo Sangiovese IGT 'Mona'/ Abruzzo 12 gl

INVOLTINI DI MELANZANE

thinly sliced grilled eggplant, rolled & stuffed w/ angel hair pasta w/ marinara sauce, Parmigiano-Reggiano & mozzarella 26

LASAGNA

house made layers of our pasta sheets, baked w/ bolognese sauce, mortadella, béchamel sauce, & mozzarella 29
Bonanza Cabernet/ CA 13/gl

GRANCHI

mezza rigatoni tossed w/ lump crab in a roasted red pepper, pancetta, shallots and garlic tomato sauce w/ a touch of cream 34

RAVIOLI CON BURRATA CREMOSA

pasta pillows delicately filled w/ a ricotta cheese blend in a marinara sauce topped w/ burrata 29

FIOCCHI VODKA

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

TORTELLACCI AL TARTUFO

hand folded pasta pockets filled w/ veal & beef tossed w/ a touch of cream, shallots, spinach, parmigiana & a drizzle of truffle oil 32

Contorni

PATATINE FRITTE AL PARMIGIANO

parmesan french fries 9

Make them Truffle w/drizzle of truffle oil 11

SPINACI

fresh spinach w/ garlic and cannellini beans 9

PISELLI

peas w/ pancetta, garlic, & onion 9

PASTA POMODORO

mezzi rigatoni in a plum tomato sauce 10

DAILY SEASONAL VEG

10



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Pesce

DALLA BARCA

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

SALMONE SALERNO

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

LOBSTER & SHRIMP FRA DIAVOLA

7 oz cold water lobster tail & shrimp served over linguine pasta in a spicy marinara 48
Gabbiano Cavaliere d'Oro Chianti Classico 12/gl

PORTOFINO

shrimp, clams, scallops & catch tossed w/ linguini in a saffron garlic seafood broth 39
San Simeon Sauvignon Blanc, Paso Robles, CA 13/gl

CATCH OF THE DAY mp

Carne

POLLO ALLA PARMIGIANA

hand pounded & breaded organic chicken breasts topped w/marinara & mozzarella, served w/ pasta pomodoro 34
DaVinci Chianti DOCG / Tuscany, IT 10/gl

COSTATA ALLA PARMIGIANA

16 oz bone in pork chop hand pounded & breaded topped w/marinara & mozzarella served w/ pasta pomodoro 39

POLLO ALLA PICCATTA

organic chicken breast medallions sauteed w/ a delicate lemon, shallots, caper white wine sauce served over linguine 34

VITELLO MARSALA

tender scaloppini of veal topped w/ cremini mushrooms finished in a rich marsala sauce with shallots served w/ piselli 44

VITELLO PARMIGIANA

tender veal scaloppini hand pounded & breaded topped w/ marinara & mozzarella served w/ pasta pomodoro 44

FILETTO DI MANZO

8 oz angus beef filet topped w/ a cremini mushroom & gorgonzola cream served w/ roasted fingerling potatoes & asparagus 59
Greenwing by Duckhorn Cabernet Sauvignon, Columbia Valley WA 14/gl

BUTCHER STEAK

8 oz grilled served over a bed of arugula topped w/ parmigiano fries & chimichurri 39