

## ANTIPASTI

### HOUSE SPECIAL CRAB & PROSCIUTTO

jumbo lump crab sautéed with prosciutto in a 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

### 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 woodfired oven creates a charred crust on our 30cm individual hand stretched pizzas*

### MARGHERITA

plum tomato sauce, 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, jalapenos, & red onion 21

### VESPA

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

### DOLCE E SALATO

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

## 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 V

### INSALATA DELLA CASA

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

### STAGIONE

fresh spinach, roasted butternut squash, red onion, dried cranberries, glazed walnuts, goat cheese, tossed in a maple balsamic vinaigrette 16 V

### ROASTED RED PEPPER BURRATA CAPRESE

roasted red pepper & prosciutto on a bed of arugula, burrata cheese, basil, EVOO, & balsamic glaze, served with crostini 17

### SALMONE AFFUMICATO

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

**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*

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

**la cena senzavino i comeungiorno senza sole**

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

## PASTA

### PAPPARDELLE ALLA BOLOGNESE

fresh 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

### LASAGNA

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

### GRANCHI

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

### LINGUINE DEL AUTUNNO

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

### 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 truffle sauce 31

### LINGUINE FRA DIAVLO

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

#### Add ons:

grilled jumbo shrimp 14   grilled salmon 16   lobster tail 25  
grilled chicken \$10   burrata \$8   fresh Prosciutto 8

Sub Gluten Free Pasta \$3



## CONTORNI

### PATATINE FRITTE AL PARMIGIANO

parmesan french fries 9

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

### PISELLI

peas w/ pancetta, garlic, & onion 9

### PASTA POMODORO

mezzi rigatoni in a plum tomato sauce 10

### DAILY SEASONAL VEG

10

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 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 & FOLLOW US ON SOCIAL MEDIA**  
**@SELLOSOVEN**

## 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 AL GORGONZOLA

organic chicken breast medallions, topped w/ spinach & a gorgonzola cream sauce served over a bed of angel hair pasta 32

### VEAL SALTIMBOCCA

tender veal medallions layered w/ prosciutto & sage w/ melted mozzarella finished in a rich marsala demi glace served w/ piselli 44

### FILETTO DI MANZO

8oz angus beef filet w/ a gorgonzola crust in a port wine demi served w/ daily veg & patatine fritte 59

### 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 36

### SALMONE SALERNO

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

### CATCH OF THE DAY

MP

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