



Sello's

Italian Oven & Bar

cibo vino vita

la cena senzavino i
comeungiorno 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 GULF 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

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

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 2 oz veal, 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

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, mozzarella & pepperoni 22

RUSTICA

plum tomato sauce, broccoli rabe, Italian sausage, 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

wild mushroom, prosciutto, 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/ hot honey & fresh parsley 21

Pasta

PAPPARDELLE ALLA BOLOGNESE

fresh wide ribbon 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

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*

GRANCHI

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

LINGUINE DEL VERDURE

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

FIOCCHI VODKA

parmigiana & 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

GAMBERI AL LIMONE

jumbo gulf shrimp sauteed in a scampi sauce of lemon, garlic & white wine served over linguine 36

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

RISOTTO DI MARE

lobster, jumbo shrimp & scallops in a lemon garlic sauce served over saffron risotto 49

CATCH OF THE DAY

mp

Add Ons

FRESH PROSCIUTTO 8 | **GRILLED CHICKEN** 10

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

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

Contorni

PATATINE FRITTE AL PARMIGIANO

parmesean 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

RISOTTO

arborio rice, wild mushrooms, chicken broth, onion simmered together 12

PASTA POMODORO

mezzi riga toni in a plum tomato sauce 10

DAILY SEASONAL VEG

10



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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 & FOLLOW US ON SOCIAL MEDIA @SELLOSOVEN

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