

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 20

FOCACCIA

house made baked w/ rosemary & sea salt served w/ a ricotta sun dried tomato dip 11

EGGPLANT TOWER

crispy panko crusted stacked w/ fresh ovalini mozzarella, fresh tomatoes & fresh basil w/ a drizzle of basil oil & balsamic glaze 20
Fleur De Prairie / Provence, FR 13/gl

SALSICCIA GRIGLIATA

8oz sausage rope stuffed w/ provolone cheese, grilled w/ lemon & EVOO, served over sautéed garlic broccoli rabe 24

CARPACCIO DI MANZO

thinly sliced Copper Creek beef tenderloin, garnished w/ capers, onion, arugula, & shaved Parmigiano-Reggiano cheese 23
Kim Crawford Sauvignon Blanc / Marlborough, NZ 14/gl

POLPETTE

trio of 2 oz beef & pork meatballs in our house made marinara sauce 16
Sassoregale Sangiovese / Tuscany IT /12 gl

ARANCINI

three crispy balls of risotto stuffed w/ a touch of bolognese & fresh mozzarella 15
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

CALAMARI FRITTI

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

HOUSE SPECIAL CRAB & PROSCIUTTO

jumbo lump crab sautéed with prosciutto in a light white wine butter sauce MP
Torresella Prosecco / Veneto, IT 12/gl

Pizza Al Forno

pizza and entree timing may not coincide as they are something from separate kitchens

MARGHERITA

plum tomato sauce, fresh mozzarella, basil & EVOO 18
Hahn Pinot Noir, Monterey, CA 12/gl

AMERICANA

plum tomato sauce, garlic confit, mozzarella & pepperoni 22

RUSTICA

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

ALDO

plum tomato sauce w/ spicy soppressata, Italian sausage, meatball, & mozzarella 26
Sella Antica Red Blend / Tuscany, IT 11/gl

DIAVOLA

plum tomato sauce w/ mozzarella, soppressata, & jalapeños 22

VESPA

cremini mushroom, prosciutto, mozzarella w/ a drizzle of white truffle oil topped w/ arugula 26
J Lohr Riverstone Chardonnay, Monterey, CA 12/gl

DOLCE E SALATO

ricotta, mozzarella & pecorino cheeses topped w/ pancetta & garlic confit finished w/ honey & fresh parsley 22
Greenwing Pinot Grigio / Willamette OR, 12/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

Zuppa & Insalate

INSALATA DI CESARE

romaine lettuce, our house made dressing, house made croutons, & shaved Parmigiano-Reggiano 16

RUCOLA E PARMIGIANO

arugula, pine nuts, shaved Parmigiano Reggiano, EVOO, drizzle of balsamic vinegar & fresh squeezed lemon 16

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

RED PEPPER CAPRESE

roasted red peppers & roasted butternut squash w/ EVOO & garlic, topped w/ burrata & balsamic glaze over bed of arugula served w/ focaccia slice 17

ZUPPA DEL GIORNO

soup of the day cup 10

Side salads available w/ order of entrée only 8
Cesare • Rucola e Parmigiano
Della Casa • Stagione

Add Ons

FRESH PROSCIUTTO 8

GRILLED CHICKEN 12

CHICKEN CUTLET 14

BURRATA 8

GRILLED JUMBO

GULF SHRIMP 16

CRAB MEAT mp

GRILLED SALMON 19

LOBSTER TAIL mp

Pasta

SUB GLUTEN FREE PASTA 3

PAPPADELLE ALLA BOLOGNESE

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

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

RAVIOLI CON BURRATA CREMOSA

pasta pillows delicately filled w/ a ricotta cheese blend in a marinara sauce topped w/ burrata 29
Decoy Pinot Noir / Sonoma CA 13/gl

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, cremini mushrooms, parmigiana & a drizzle of truffle oil 32
Carpineto Dogajolo Cab Blend / Tuscany It 13/gl

Contorni

PATATINE FRITTE AL TARTUFO

french fries w/ drizzle of white truffle oil & sprinkle of parmigiano 12

SPINACI

fresh spinach w/ garlic and cannellini beans 9

PISELLI

peas w/ pancetta, garlic, & onion 9

PASTA POMODORO

rigatoni in a plum tomato sauce 12

DAILY SEASONAL VEG

10

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 39
Crossings Sauv Blanc, Marlborough NZ 12/gl

SALMONE SALERNO

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

LOBSTER & SHRIMP FRA DIAVOLA

7 oz cold water lobster tail & shrimp served over linguine pasta in a spicy marinara 48
J Lohr "Los Osos" Merlot, Pas Robles, CA 12/gl

PORTOFINO

shrimp, clams, scallops & catch tossed w/ linguini in a saffron garlic seafood broth 42

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 12/gl

COSTATA ALLA PARMIGIANA

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

POLLO ALLA PICCATATA

organic chicken breast medallions sauteed w/ a delicate lemon, shallots, caper white wine sauce served over linguine 34
Carpineto Dogajolo White Blend / Tuscany 12/gl

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 gorgonzola cream sauce served over porcini mushroom & pea risotto finished with red wine reduction 59
Greenwing by Duckhorn Cabernet Sauvignon / Columbia Valley WA 14/gl

🌿 - Vegetarian 🌱 - Vegan 🌶️ - Spicy

Extra Bread Charge \$1.50 per roll | 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 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.



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