

cosima

MILL NO. 1

Valentines Day

\$70 person

ANTIPASTI

(please choose one)

PROSCIUTTO E FORMAGGIO DI CAPRA**
goat cheese prosciutto rolls with fig vin cotto, arugula and black pepper
COLOSI, TERRE SICILIANE, Inzolia, Sicily, 2018

TAPPI PORTABELLA IMBOTTITI*
spinach and artichoke stuffed portabella caps
CANTINA DEL TABURNO, FOLIUS, Falanghina, Campania, nv

GRANCHIO ARROSTO
lemon caper crabcakes, roasted red pepper sauce
DONNAFUGATA, CHIARANDÀ, Chardonnay, Sicily, 2016

SALUMI FRITTI
salumi fritters with salsa verde
LEON DE CASTRIS "FIVE ROSES" ROSATO, Negroamaro, Puglia, 2018

INSALATA DI SICILIANE
sicilian salad with blood oranges, arugula, radicchio, red onions, olives, citrus vinaigrette
COLOSI, TERRE SICILIANE, Inzolia, Sicily, 2016

SECONDO

(please choose one)

BRACIOLA DI MAIALE IN CROSTA DI FINOCCHI
Fennel crusted pork chop, with white wine, dijon mustard and creme fraiche sauce. herbed potatoes. carrot puree.
ATTLIO CONTINI, TONAGHE, Cannonau, Sardinia, 2018

SALMONE AGLI AGRUMI
citrus roasted salmon, herbed potatoes and seasonal vegetables
MENHIR SALENTO, VERDECA, Verdeca, Puglia 2018

AGNELLO INCROSTATO
pistachio and dijon crusted lamb rack, baby spinach, farro, cherry tomatoes, shallots, red wine cherries
POGGIO ANIMA, ASMODEUS, Nero d'Avola, Sicily, 2018

CIOTOLA DI FARRO
farro bowl with cherry tomatoes, spinach, mushrooms, onions, asparagus,
fennel, carrots. creamy lemon garlic sauce, white truffle oil
MORGANTE, BIANCO DA UVE NERE, Nero d'Avola, Sicily, 2018

BISTECCA ALLA GRIGLIA
8 ounce filet with crab, bagna cauda sauce, roasted herb potatoes
PIPOLI, AGLIANICO DEL VULTURE, Aglianico, Basilicata, 2018

DOLCE

(please choose one)

TORTA DI "MT ETNA"
molten chocolate cake with whipped cream,
amareno cherries
CHINA CHINA AMARO

TORTA DI CREMOSA
white chocolate raspberry cheesecake with a
chocolate hazelnut biscotti crust
AMARO RAMAZOTTI

CARDAMOM PANNA COTTA*
cardamom panna cotta, candied blood orange
AMARO NONINO QUINTESSENTIA

SORBETTO FRUTTO DELLA PASSIONE
passion fruit sorbetto
MELLETTI LIMONCELLO

RECOMMENDED PAIRINGS BELOW EACH DISH

*gluten free **available gluten free gluten free pasta available please alert your server to any food allergies
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
gratuity added to parties of six (6) or more checks may be split up to four (4) equal ways

OWNER *judith golding*

EXECUTIVE CHEF *jonathan hicks*

CONCEPT DIRECTOR *donna crivello*

GENERAL MANAGER *aaron isle*

BEVERAGE DIRECTOR *s. aaron simons*

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MILL
NO.1

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COCKTAILS & BEVERAGES

NOEMI *Aperol, Fever Tree Tonic, Prosecco, Orange Wedge* 11

VENTICELLO *Amaro Ramazzotti, Ginger Beer, Lime* 10

ARANCINA *Bourbon, Amaro Sibilla, Maraschino Liqueur, Orange Peel* 13

SANTO NERO *Bourbon, Bortolo Nardini Amaro, Vermouth Rosso, Amarena Cherry* 14

IL FUMATORE *Mezcal, Vermouth Rosso, Zucca Rabarbaro Amaro, Grappa Mist, Lemon* 13

CITTA VUOTA *Honey-infused Gin, Amaro Sirene, Grapefruit, Rhubarb Bitters, Prosecco* 14

SEASONAL OFFERINGS

NEGRONI SBAGLIATO *Campari, Carpano Antica Formula, Prosecco, Orange* 11

BUON MONDO *Rye Whiskey, Amaro Ramazzotti, Campari, Vermouth Rosso, Cacao Tincture, Flamed Orange Peel* 14

FICO D'INDIA *Pisco, St. George Spiced Pear Liqueur, Amaro Dell'Erborista, Demerera, Pear & Anise* 13

BIRRA

DRAFTS

BREWER'S ART RESURRECTION *Dubbel, Baltimore, MD. ABV 7% 8*

FLYING DOG GONZO *Imperial Porter, Frederick, MD. ABV 9.2% 9*

MONUMENT CITY 51 RYE *IPA, Baltimore, MD. ABV 6.5% 8*

DIAMONDBACK GREEN MACHINE *IPA, Baltimore, MD. ABV 6.2% 7*

BELL'S TWO-HEARTED *IPA, Kalamazoo, MI. ABV 7% 8*

WAREDACA BUNKHOUSE *Farmhouse Ale, Laytonsville, MD. ABV 5% 7*

UNION SKIPJACK *Pilsner, Baltimore, MD. ABV 4.8% 7*

WYNDRIDGE CRISP APPLE *Cider, Dallastown, PA. ABV 5.25% 7*

BOTTLES

DOLOMITI PILS (11.2oz) 7
Pilsner, Emilia-Romagna, IT, ABV 4.9%

DOLOMITI ROSSA (11.2oz) 9
Bock, Emilia-Romagna IT, ABV 6.7%

BALADIN NORA (11.2oz) 13
Spiced Ale, Piedmont, IT, ABV 6.8%

DUCATO VERDI (11.2oz) 17
Chili Stout, Emilia-Romagna, IT ABV 8%

ERDINGER NON-ALC 7

WINES BY THE GLASS

WHITE

COLOSI, TERRE SICILIANE
Inzolia, Sicily, 2018 11/42

MENHIR SALENTO, VERDECA
Verdeca, Puglia 2019 11/42

VARVAGLIONE, 12 E MEZZO
Malvasia, Puglia, 2018 12/44

PODERE CASTORANI, AMORINO
Pecorino, Abruzzo, 2018 13/66

MORGANTE, BIANCO DA UVE NERE
Nero d'Avola, Sicily, 2018 14/52

DONNAFUGATA, CHIARANDÁ
Chardonnay, Sicily, 2016 17/64

ROSATO

MASTROBERARDINO, LACRIMAROSA
Aglianico, Campania, 2017 14/52

TASCA D'ALMERITA, REGALEALI
Nerello Mascalese, Sicily 2019 14/52

MURGO, BRUT ROSÉ METODO CLASSICO
Nerello Mascalese, Sicily, 2017 16/60

RED

SANTA TRESA, FRAPPATO
Frappato, Sicily, 2018 12/44

ATTLIO CONTINI, TONAGHE
Cannonau, Sardinia, 2018 14/52

POGGIO ANIMA, ASMODEUS
Nero d'Avola, Sicily, 2018 12/44

MENHIR SALENTO, IL MANDORLO
Negroamaro, Puglia, 2018 11/42

MENHIR SALENTO, CALA MURI
Primitivo, Puglia, 2016 15/56

PIPOLI, AGLIANICO DEL VULTURE
Aglianico, Basilicata, 2018 14/52

SPARKLING

ARAGOSTA, VERMENTINO SPUMANTE
Vermentino, Sardinia, nv 11/42

CANTINA DEL TABURNO, FOLIUS
Falanghina, Campania, nv 12/44

MURGO, BRUT, METODO CLASSICO

WINE SPOTLIGHT

LEON DE CASTRIS "FIVE ROSES" ROSATO
Negroamaro, Puglia, 2018 14/46

FEATURED WINE FLIGHT 25

MASTROBERARDINO,
LACRIMAROSA
Aglianico, Campania, 2017

TASCA D'ALMERITA,
REGALEALI
Nerello Mascalese, Sicily 2019

LEON DE CASTRIS
"FIVE ROSES" ROSATO
Negroamaro, Puglia, 2018