

cosima

MILL NO. 1

DAL FORNO (from the oven)

PIZZA SEMPLICE ^(v)
mozzarella,
charred tomatoes, roasted
garlic, basil, pecorino 14

PIZZA SALUMI
marinara, calabrese, coppa,
onion, soppressata
smoked mozzarella 18

PIZZA FINOCCHIO
fennel pesto, provolone,
mozzarella, swiss chard,
roasted tomatoes, house made
Italian sausage 18

GNOCCHI AL FORNO
baked ricotta gnocchi,
parmesan cream sauce,
bread crumbs 16

CALDE (hot)

CAVOLETTI DI BRUXELLES* ^(v)
crispy brussels sprouts, citrus-balsamic 10

POLPETTE
mama's meatballs, marinara, ricotta 10

CAVOLFIOR ARROSTO* ^(v)
oven roasted cauliflower, salsa verde 10

POLPO CARBONIZZATO**
charred smoky octopus,
farro and arugula salad,
fennel, wine soaked raisins,
red wine vinaigrette 14

GRANCHIO FRITTI
fried lemon caper crabcakes,
remoulade sauce 14

CALAMARI FRITTI
fried calamari, lemon~saffron aioli 14

VONGOLE SALTATE**
sauteed clams in white wine, butter,
garlic, tomatoes, crostini 14

TORTA AL FORMAGGIO
cheese torte made with goat cheese,
ricotta, parmesan, mozzarella, egg
served with cranberry agrodolce and crostini 16

CRUDO (raw-marinated-cured)

BURRATA**
small batch hand-made burrata,
basil pesto, marinated coal roasted tomatoes,
grilled baguette 17

INSALATA DI ROMAINE*^(v)
romaine, cherry tomatoes, croutons,
marinated anchovy, parmesan garlic dressing 11

INSALATA DI SICILIANE*^(v)
arugula, fennel, oranges, radicchio, red onion,
citrus vinaigrette 14

PASTA

CASARECCE CON SALSICCIA**
casarecce pasta, house made sausage, roasted red peppers, broccolini 28

PASTA ALLA NORMA**^(v)
casarecce pasta, roasted eggplant, red peppers, tomatoes, olives, ricotta 28

FETTUCCHINE ALFREDO**
roasted garlic cream sauce, parmesan cheese, roasted tomatoes, broccolini 28
add shrimp \$8 add lobster \$20

BUCATINI AI POLPETTE**
spaghetti and meatballs, marinara, ricotta, garlic bread 28

PESCE (from the sea)

BRONZINO GRIGLIATO E FARCITA*
grilled whole bronzino stuffed with lemon and fennel topped
with citrus salmoriglio sauce, Sicilian salad 36

ARAGOSTA ARROSTO*
(2) 6oz lobster tails roasted in brick oven, served with asparagus,
herbed potatoes, roasted red pepper puree 60

GAMBERI E ASPARAGO*
shrimp scampi over grilled asparagus, broccolini and roasted tomatoes 24

PESCE DEL GIORNO*
ask your server for today's special MKT

POLLO-CARNE

POLLO ALLO SPIEDO*
herb roasted chicken, roasted fingerling potatoes,
passionfruit agro dolce 28

FILETTO MIGNON EN SALSA ANGLIANICO*
one 8 ounce main fillet medallion,
topped with herbed butter and aglianico glaze with seasonal vegetables 32

PORCHETTA*
pork belly wrapped pork tenderloin, black garlic aioli,
roasted fingerling potatoes, arugula fennel salad, pickled pear 32

CONTORI (sides)

RUSTIC PASTA 7**^(v)

SEASONAL VEGETABLES 9*^(v)

FETTUCCHINE ALFREDO 11**

GRILLED BROCCOLINI 7*^(v)

*gluten free **available gluten free ^(v)available vegan 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 CONCEPT DIRECTOR donna crivello EXECUTIVE CHEF anthony franklin
GENERAL MANAGER aaron isle BEVERAGE DIRECTOR s. aaron simons SOUS CHEF joshua cunningham

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
Nerello Mascalese, Sicily, 2017 14/52

WINE SPOTLIGHT

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

FEATURED WINE FLIGHT 25 ROSATO OF SOUTHERN ITALY

MASTROBERARDINO,
LACRIMAROSA
Aglianico, Campania, 2017

TASCA D'ALMERITA,
REGALEALI
Nerello Mascalese, Sicily 2019

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

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SPECIALS

SMALL PLATE

SOUP OF THE DAY

brisket stew with carrots, fennel, onion, potato
12

ENTREES

BISTECCA DEL GIORNO

35 oz bone in porterhouse
roasted fingerling potatoes, broccolini, garlic butter
60

WITH A BOTTLE OF

ATTLIO CONTINI, TONAGHE
Cannonau, Sardinia, 2018

90

PESCE DEL GIORNO*

oven roasted haddock wrapped broccoli, creamy goatcheese polenta,
fennel-caper soubise sauce
36

PASTA SPECIALE*

braised beef short rib with roasted mushrooms, tomatoes, peas
over a housemade tagliatelle
30

RAGU DI AGNELLO*

lamb ragu with onions, fennel and carrots over a creamy polenta
28

WINE SPECIALS

LEON DE CASTRIS

“FIVE ROSES” ROSATO
Negroamaro, Puglia, 2018

40

CANTINA DI SORBARA

LAMBRUSCO
Emilia-Romagna

30