

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

APERTIVO

CARCIOFI RIPIENI

sicilian stuffed artichoke, bread crumbs, garlic,
parmesan cheese, olive oil

TERREDORA DI PAOLO, CODA DI VOLPE
Campania, 2015

TORTA DI FORMAGGIO**

cheese torte made with goat cheese, ricotta,
parmesan, mozzarella, egg served with
apricot agrodolce and crostini

CANTINA DEL TABURNO, FOLIUS
Falanghina, Campania

GAMBERI FRITTI

shrimp fritters with a lemon saffron aioli

ARGIOLAS, COSTAMOLINO
Vermentino, 2017

POLPO ALLA GRIGLIA*

grilled octopus on a salad of arugula,
oranges, fennel, black olive, citrus vinaigrette

POGGIO ANIMA, ASMODEUS
Nero d'Avola, 2014

ARANCINI

sicilian rice fritter with housemade sausage,
parmesan, fennel pesto

DONNAFUGATA, CHIRANDA
Chardonnay, Sicily, 2016

PRIMI

PESCE DI SCORFANA

mustard and almond encrusted rockfish wild mushroom risotto,
grilled asparagus, lemon garlic caper brodo

PODERE CASTORANI, AMORINO
Pecorino, Abruzzo, 2015

ZAMPA DI AGNELLO

leg of lamb, bed of warm fregola, artichoke, tomato, shallots,
with a mint pomegranate glaze

TASCA D'ALMERITA, REGALIEALI
Nerello Mascalese, Sicily, 2017

POLENTA ALLA TRAPANESE

mussels, clams, shrimp, calamari and rockfish in a saffron tomato brodo
with crispy polenta

VULKA, ETNA ROSSO
Nerello Mascalese, Sicily, 2017

GNOCCHI PRIMAVERA

ricotta gnocchi with snap pea, artichoke, asparagus, leeks,
creamy roasted garlic asparagus puree

MENHIR SALENTO, IL MANDORLO
Negroamaro, Puglia, 2015

POLLO AL MARSALA*

roasted chicken breast, mashed potatoes, mushroom marsala sauce

ANTICA SIGILLO, PRIMITIVO DI MADURIA
Primitivo, Puglia, 2016

DOLCI (desserts)

TORTA DI MASCARPONE

mascarpone and ricotta cheesecake
with candied blood oranges, almond biscotti crust

ANTICA SIGILLO, PRIMITIVO DI MADURIA
Primitivo, Puglia, 2016

CASSATA DI CIOCCOLATO

chocolate cake layered with cannoli filling
(sweet ricotta and chocolate chips) chocolate ganache

PIPOLI, AGLIANICO DEL VULTURE
Aglianico, Basilicata, 2015

SEMIFREDDO

frozen layers of pistachio zabaglione cream
and amarena cherries (gf)

PIPOLI, AGLIANICO DEL VULTURE
Aglianico, Basilicata, 2015

TORTA DI LIMONCELLO

limoncello olive oil cake with strawberry mousse and
strawberry sauce

PIPOLI, AGLIANICO DEL VULTURE
Aglianico, Basilicata, 2015

PASSIONFRUIT SORBETTO

house made (gf) (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

ARGIOLAS, COSTAMOLINO
Vermentino, Sardinia 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

RED

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

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

PETRAIO, SANGIOVESE
Sangiovese, Puglia, 2018 11/42

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

SAN MARZANO, 62 ANNIVERSARIO
Primitivo, Puglia, 2017 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 ROSÉ METODO CLASSICO
Nerello Mascalese, Sicily, 2017 16/60

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

cosima

MILL NO. 1

SPECIALS

SMALL PLATE

SOUP OF THE DAY

white bean vegetable^V

12

ENTREES

PESCE DEL GIORNO*

*grilled salmon, broccolini, fingerling potatoes,
roasted red pepper sauce*

36

WINE SPECIALS

CANTINA DI SORBARA

LAMBRUSCO

Emilia-Romagna

30