

cosima

MILL NO. 1

DAL FORNO

GNOCCHI AL FORNO - baked house made gnocchi with a cheese garlic cream sauce 14

ROASTED CAULIFLOWER^{*(v)} - oven roasted cauliflower, salsa verde 14

PIZZA AI FRUTTI DI MARE - smoked seafood tomato sauce, mussels, clams, fontina, smoked mozzarella, arugula, salsa verde 20

PIZZA SEMPLICE - rustic tomato sauce, fresh mozzarella, roasted cherry tomatoes and basil 15

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

PRIMI

CAVOLETTI DI BRUXELLES^{*(v)} - crispy brussels sprouts, roasted garlic honey aioli 13

POLPETTE - mama's meatballs, marinara, ricotta 13

FRITTO MISTO* - fried calamari and shrimp, shishito peppers, spicy marinara 16

BURRATA** - wood oven roasted garlic tomatoes, garlic, olive oil, basil pesto, crostini 17

INSALATA DI POLPO* - grilled octopus, garlic chickpea puree, crispy chickpeas and roasted tomatoes, arugula 18

ARANCINI - Sicilian rice fritters filled with nduja and parmesan served in a basil pesto 14

INSALATA DI ROMAINE** - romaine, cherry tomatoes, croutons, marinated anchovies, garlic parmesan dressing 14

PROSCIUTTO PORCINI CROSTINI - with ricotta and goat cheese 16

COZZE AL VAPORE - steamed mussels in white wine, garlic, butter, capers, shallots with crostini 18

INSALATA INVERNALE COSIMA** - kale, radicchio, carrots, brussels sprouts, roasted butternut squash, apples, dried cherries, goat cheese, candied walnuts, crumbled pancetta, pomegranate vinaigrette 14

PASTAS

GNOCCHI AL NERO DI SEPPIA - over squid ink gnocchi with tomatoes, fennel, onion, capers and kalamata olives in fish brodo.

Served with the fish of the day MP

RAVIOLI DI FICHI CILIEGIA - Cherry and fig ravioli in brown butter with cinnamon, nutmeg, onion and kale, smoked mozzarella 32

PASTA CON SARDE ** - bucatini pasta with sardines, golden raisins, bread crumbs, pinenuts onion, fennel, garlic 30

CASARECCE CON SALSICCIA** - casarecce pasta, house made sausage, roasted red peppers, broccolini 32

SECONDI

BRONZINO ALLA GRIGLIA* - grilled whole bronizino with orange and mint salsa verde served with a kale salad & lemon 40

IL PESCE PATTINA* - pan fried skate wing with green olive salsa verde and scurdalia 30

POLPETTONE - meatloaf stuffed with soppressata and mozzarella wrapped egg with spicy marinara 32

FILETTO DI MAIALE* - grilled pork tenderloin medallions with quinoa, root vegetables, swiss chard, currants and spiced red wine apples 32

BISTECCA ALLA GRIGLIA* - with smashed rosemary potatoes, broccolini, herbed butter and black garlic red wine reduction

12oz New York Strip 38

8oz Filet mignon 55

POLLO ALLO SPIEDO* - herb roasted half chicken over orange-mascarpone saffron risotto with onion agrodolce 30

CONTORNI

RUSTIC PASTA^{***(v)} 8

BROCCOLINI^{*(v)} 9

SEASONAL VEGETABLES^{*(v)} 10

ROSEMARY SMASHED POTATOES 8

ORANGE MASARPONE RISOTTO* 10

*gluten free **available gluten free (v) is or 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 *joshua cunningham*

GENERAL MANAGER *aaron isle*

BEVERAGE DIRECTOR *s. aaron simons*

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

MELA AMARA *Averna Amaro, Wyrndridge Crisp Apple Cider, Old Fashioned bitters, lemon, grilled apple* 12

FICO D'INDIA *Barsol Pisco, St. George Spiced Pear Liqueur, Amaro Dell'Erborista, demerara, pear & anise* 13

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

BIRRA

DRAFTS

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

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

MANOR HILL MILD MANOR'D *Amber Ale, Ellicott City, MD. ABV 5.3%* 7

RAR BREWING GROOVE CITY *Hefeweizen, Cambridge, MD. ABV 5.4%* 7

UNION SKIPJACK *Pilsner, Baltimore, MD. ABV 4.9%* 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, 2020 11/42

MASSERIA LI VELI, TORREMOSSA
Fiano, Puglia, 2018 12/44

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

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

ROSATO

POGGIO ANIMA, RAPHAEL
Zibbibo/Syrah, Sicily, 2020 12/48

SEGNO LIBRANDI, CIRO
Gagliopo, Calabria, 2020 12/46

LEON DE CASTRIS, FIVE ROSES
Negroamaro, Puglia, 2020 14/56

RED

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

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

MENHIR SALENTO, IL MANDORLO
Negroamaro, Puglia, 2020 11/42

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

MENHIR SALENTO, CALA MURI
Primitivo, Puglia, 2020 15/56

TERRADOR DIPAULO, AGLIANICO
Aglianico, Campania, 2018 15/58

SPARKLING

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

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

ARAGOSTA, SPUMANTE BRUT ROSATO
Vermentino, Sardinia, nv 11/42

FEATURED WINE FLIGHT 25

FEATURING WINES OF PUGLIA

MASSERIA LI VELI,
TORREMOSSA
Fiano, Puglia, 2020

LEON DE CASTRIS,
"FIVE ROSES" ROSATO
Negroamaro, Puglia 2020

MENHIR SALENTO,
IL MANDORLO
Nero d'Avola, Sicily, 2019

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Specials

DOLCE

CROSTATA DI PERE E CILIEGIE

fresh pear and dried cherry almond crostada with amaretto cherry gelato

12

TORTA DELLA NONNA

sweet pastry crust, italian pastry cream topped with pinenuts

12

SORBETTO*

raspberry