

cosima

MILL NO. 1

DAL FORNO

- CAVOLFIORRE ARROSTO* - roasted cauliflower with toasted pine nuts and salsa verde 14
- PIZZA SALUMI** - pancetta and onion jam, hot coppa, calabrese, soppressata, smoked mozzarella, fontina cheese 22
- PIZZA SEMPLICE**^(v) - rustic tomato sauce, fresh mozzarella, pecorino, roasted cherry tomatoes, basil 18
- PIZZA AI GAMBERI** - green onion pesto, shrimp, bacon, provolone, chili oil 20
- PIZZA MOMENTO** - chef's daily creation MARKET PRICE

ANTIPASTI

- SARDE ALLA GRIGLIA* - grilled sardines with onion and olive agrodolce 18
- CAVOLETTI DI BRUXELLES*^(v) - crispy brussels sprouts, roasted garlic honey aioli 14
- POLPETTE - mama's meatballs, marinara, ricotta 15
- BURRATA** - confit tomatoes, olive oil, basil pesto, balsamic glaze, crostini 18
- POLPO ALLA GRIGLIA* - seared octopus over a chickpea salad of olives, red onion, tomatoes and a citrus vinaigrette 19
- CARCIOFO FRITTO - fried artichoke with lemon aioli 16
- INSALATA DI CAVOLO* - baby kale, red onion, strawberries, blueberries, gorgonzola, rosé vinaigrette 15
- INSALATA DI PERE RUCOLA* - arugula, fresh pear, toasted almonds, parmesan, honey and white balsamic vinaigrette 14

PRIMI/PASTAS

- FETTUCCHINE NERE ALL'ASTICE - house made squid ink pasta with a roasted half lobster in a tomato fennel sauce 36
- CASARECCE CON SALSICCIA** - casarecce pasta with roasted red peppers, broccoli rabe, house made sausage 34
- RISOTTO PRIMAVERA* - asparagus, leeks, sugar snap peas over risotto with a roasted garlic asparagus crema 32
- BUCATINI CON PROSCIUTTO** - garlic roasted tomatoes, asparagus, prosciutto, parmesan, white wine butter suave 34

SECONDI

- GAMBERI E POLENTA* - pancetta, tomatoes, fennel, capers and shrimp sauteed in white wine and butter with a polenta cake 36
- BRONZINO ALLA GRIGLIA* - seared whole bronzino with salmoriglio sauce, citrus arugula salad & grilled lemon 42
- POLLO ALLO SPIEDO* - spit roasted half chicken, seasonal vegetables, apricot and golden raisin agrodolce 36
- PORCHETTA* - roasted pork belly wrapped pork tenderloin, black garlic aioli baby kale salad, red onion, fennel, pickled pear 34
- AGNELLO ALLA GRIGLIA* - grilled lamb chops with a honey and cherry glaze, roasted fingerling potatoes and asparagus 40
- BISTECCA ALLA GRIGLIA* - smashed rosemary potatoes, broccolini, red wine reduction
10oz New York Strip 40

CONTORNI

- RUSTIC PASTA **^(v) 9 BROCCOLINI *^(v) 10
- SEASONAL VEGETABLES *^(v) 10 ROSEMARY SMASHED POTATOES* 9

*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
20% gratuity added to all checks, 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

- ARANCINA *Buffalo Trace Bourbon, Amaro Sibilla, Luxardo Maraschino Liqueur, Orange Peel* 13
SANTO NERO *Four Roses Small Batch Bourbon, Bortolo Nardini Amaro, Vermouth Rosso, Amarena Cherry* 14
IL FUMATORE *Bozal Mezcal, Vermouth Rosso, Zucca Rabarbaro Amaro, Grappa Mist, Lemon* 13
CITTA VUOTA *Barr Hill Honey-infused Gin, Amaro Sirene, Grapefruit, Rhubarb Bitters, Prosecco* 14
VENTICELLO *Amaro Ramazzotti, Fever Tree Ginger Beer, Lime* 10

SEASONAL OFFERINGS

- ULTIMA PAROLA *Rye Whiskey, Strega, Amaro Nonino Quintessentia, lemon juice, lavender* 13
NEGRONI BIANCO *McClintock Forager gin, Cocchi bianco, Comoz, grapefruit peel* 14

SPRITZES

SPARKLING APERITIVO BEVERAGES 12

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|---|---|---|
| BIANCA
<i>Comoz, Quinquina, Prosecco</i> | NOEMI
<i>Aperol, Fever Tree Indian tonic, Prosecco</i> | BELLA
<i>Limoncello, fresh lemon juice, Prosecco</i> |
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MOCKTAILS

NON-ALCOHOLIC BEVERAGES 6

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| SPEZIATO E FRESCO
<i>grapefruit, ginger beer, lime</i> | LIMONATA ROSSA
<i>lemon, rhubarb bitter, cherry grenadine</i> | PALMERINO FRIZZANTE
<i>Ceylon tea syrup, lemon, sparkling water</i> |
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DRAFTS

BIRRA

BOTTLES

- | | |
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| BREWER'S ART RESURRECTION <i>Dubbel, Baltimore, MD. ABV 7%</i> 8 | DOLOMITI PILS (11.2oz) 8 |
| MONUMENT CITY 51 RYE IPA, Baltimore, MD. ABV 6.5% 8 | <i>Pilsner, Emilia-Romagna, IT, ABV 4.9%</i> |
| DIAMONDBACK GREEN MACHINE IPA, Baltimore, MD. ABV 6.2% 9 | DUCATO VERDE (11.2oz) 11 |
| BELL'S TWO-HEARTED IPA, Kalamazoo, MI. ABV 7% 8 | <i>Imperial Stout, Romagna, IT, ABV 5.5%</i> |
| MANOR HILL MILD MANOR'D Amber Ale, Ellicott City, MD. ABV 5.3% 8 | ERDINGER NON-ALC 7 |
| RAR BREWING GROOVE CITY <i>Hefeweizen, Cambridge, MD. ABV 5.4%</i> 8 | |
| UNION SKIPJACK <i>Pilsner, Baltimore, MD. ABV 4.9%</i> 7 | |
| WYNDRIDGE CRISP APPLE <i>Cider, Dallastown, PA. ABV 5.25%</i> 8 | |

WINES BY THE GLASS

WHITE

- COLOSI, TERRE SICILIANE
Inzolia, Sicily, 2022 11/44
- ARGIOLAS, COSTAMOLINA
Vermentino, Sardinia, 2022 12/56
- MASSERIA LI VELI, TORREMOSSA
Fiano, Puglia, 2022 12/52
- PODERE CASTORANI, AMORINO
Pecorino, Abruzzo, 2022 13/52
- MORGANTE, BIANCO DA UVE NERE
Nero d'Avola, Sicily, 2022 14/52

RED

- SANTA TRESA, FRAPPATO
Frappato, Sicily, 2022 11/44
- ATTILIO CONTINI, TONAGHE
Cannonau, Sardinia, 2021 13/52
- LEONE DE CASTRIS, "MAIANA"
Salice Salentino, Puglia, 2020 12/54
- POGGIO ANIMA, ASMODEUS
Nero d'Avola, Sicily, 2021 13/52
- LEONE DE CASTRIS, "MEDAGLIONE"
Primitivo, Puglia, 2021 16/67
- PIPOLI, AGLIANICO DEL VULTURE
Aglianico, Basilicata, 2019 15/62

ROSATO

- LEONE DE CASTRIS, FIVE ROSES
Negroamaro, Puglia, 2022 16/72
- SAN MARZANO, TRAMARI
Primitivo, Puglia, 2022 12/48

SPARKLING

- CANTINA DEL TABURNO, FOLIUS
Falaghina, Campania, nv 12/50
- ARAGOSTA, SPUMANTE BRUT ROSATO
Vermentino, Sardinia, nv 12/48

FEATURED WINE FLIGHT 25

FINE WINE OF PUGLIA

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|---|--|---|
| MASSERIA LI VELI,
TORREMOSSA
<i>Fiano, Puglia, 2022</i> | SAN MARZANO,
TRAMARI ROSATO
<i>Primitivo, Puglia, 2022</i> | LEONE DE CASTRIS,
MEDAGLIONE
<i>Primitivo, Puglia, 2021</i> |
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Cosima

MILL NO. 1

SPECIALS

AL FORNO

PIZZA MOMENTO**

tomato sauce, house made sausage, roasted red peppers, asparagus, scamorza cheese

22

SECONDI

PESCE DEL GIORNO*

grilled salmon over a citrus salad with salmoriglio sauce

36

DOLCI

TRIFLE

olive oil orange pistachio cake with lemon curd, whipped cream and blueberry sauce

13

SORBETTO*

morello cherry

8

SICILIA

WHITE

COLOSI, BIANCO SICILIA, <i>Inzolia</i> , 2022	44
DONNAFUGATA, SUR SUR <i>Grillo</i> , 2021	56
MORGANTE, BIANCA <i>Nero d'Avola</i> , 2022	52
TERRAZZE DELL'ETNA, CIURI, <i>Nerello Mascalese</i> , 2020	60
PLANETA, ERUZIONE 1614 <i>Carricante</i> , 2016	90

RED

SANTA TRESA, FRAPPATO <i>Frappato</i> , 2022	44
PLANETA, FRAPPATO <i>Frappato</i> , 2022	70
OCCHIPINTI, SP68 <i>Nero d'Avola & Frappato</i> , 2020	76
COLOSI, NERO D'AVOLA <i>Nero d'Avola</i> , 2022	54
FEUDO MACCARI, SAIA <i>Nero d'Avola</i> , 2019	88
TERRE NERE, ETNA ROSSO <i>Nerello Mascalese</i> , 2021	70
PLANETA, ERUZIONE 1614 <i>Nerello Mascalese</i> , 2020	105
PIETRADOLCE, VIGNA BARBAGALLI <i>Nerello Mascalese</i> , 2012	216
TERRE NERE, PREPHYLLOXERA <i>Nerello Mascalese</i> , 2021	324

SARDEGNA

WHITE

ARGIOLAS, COSTAMOLINO <i>Vermentino</i> , 2022	56
CANTINA MESA, GIUNCO <i>Vermentino</i> , 2022	68

RED

ARGIOLAS, COSTERA <i>Cannonau</i> , 2021	56
ATTILIO CONTINI, TONAGHE <i>Cannonau</i> , 2021	48
ARGIOLAS, ISOLA DEI NURAGHI TURRIGA <i>Cannonau</i> , 2015	198
DETTORI, TUDERI <i>Cannonau</i> , 2014	84

CAMPANIA

WHITE

BENITO FERRARA, GRECO DI TUFO <i>Greco</i> , 2021	64
CANTINA DEL TABURNO, DAMA, <i>Falanghina del Sannio</i> , 2021	48
LUIGI MAFFINI, KRÀTOS PAESTUM <i>Fiano</i> , 2021	64

RED

MASTROBERARDINO, LACRYMA CHRISTI <i>Piedirosso</i> , 2020	58
TERRADORA DIPAOLO, CONTADINA TAURASI <i>Aglianico</i> , 2014	98
MASTROBERARDINO, TAURASI RADICI <i>Aglianico</i> , 2017	130
SAN GREGORIO, PIANO DI MONTE VERGINE <i>Aglianico</i> , 2011	174

APULIA

WHITE

MASSERIA LI VELI, TORREMOSSA <i>Fiano</i> , 2022	44
BOTROMAGNO, GRAVINA BIANCO <i>Greco & Malvasia</i> , 2017	58

RED

MASSERIA LI VELI, ASKOS <i>Susumaniello</i> , 2020	64
LEONE DE CASTRIS, MAIANA <i>Salice Salentino</i> , 2020	54
LEONE DE CASTRIS, RISERVA, <i>Salice Salentino</i> 2017	68
GIANFRANCO FINO, JO <i>Negroamaro</i> , 2012	174
SANTA LUCIA, IL MELOGRANO <i>Nero di Troia</i> , 2017	52
LEONE DE CASTRIS, MEDAGLIONE <i>Primitivo</i> , 2021	67
LEONE DE CASTRIS, VILLA SANTERA <i>Primitivo</i> , 2021	85
SAN MARZANO, 62 ANNIVERSARIO <i>Primitivo</i> , 2018	98
GIANFRANCO FINO, ES <i>Primitivo</i> , 2014	174

ABRUZZO & BASILICATA

WHITE

PODERE CASTORANI, AMORINO <i>Pecorino</i> , 2022	48
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RED

PIPOLI, AGLIANICO DEL VULTURE, <i>Aglianico</i> , 2019	62
FONTEFICO, COCCA DI CASA <i>Montepulciano</i> , 2017	62
UMANI RONCHI, CUMARO RISERVA, <i>Montepulciano</i> , 2018	98

ROSATO

SAN MARZANO, TRAMARI, <i>Primitivo</i> , 2022	48
LEONE DE CASTRIS, FIVE ROSES <i>Negroamaro</i> , Puglia, 2022	72

SPUMANTE

ARAGOSTA, VERMENTINO ROSATO <i>Sardinia</i> , nv	48
CANTINA DEL TABURNO, FALANGHINA FOLIUS <i>Campania</i> , nv	50

DOLCE (375 ML)

COLOSI, PASSITO SICILIA <i>Muscat</i> , Sicily, 2017	70
DONNAFUGATA, BEN RYÉ <i>Zibibbo</i> , Sicily, 2019	56



VODKA

<i>tito's handmade</i>	9
<i>st george's all-purpose</i>	10
<i>st george's california citrus</i>	10
<i>boyd & blair potato</i>	11
<i>hangar one</i>	12
<i>wheatley craft</i>	8

GIN

<i>plymouth</i>	9
<i>McClintock forager</i>	8
<i>baltimore spirits co. shot tower</i>	10
<i>baltimore spirits co. shot tower barreled</i>	10
<i>baltimore spirits co. shot tower skeleton spirit</i>	10
<i>uncle val's botanical</i>	11
<i>torino distillati malfy</i>	11
<i>hendrick's</i>	10
<i>hayman's royal dock</i>	8
<i>ransom dry</i>	9
<i>ransom old tom</i>	12
<i>barr hill</i>	12

TEQUILA

<i>tres agaves blanco</i>	9
<i>cayeya blanco</i>	11
<i>espolon anejo</i>	12
<i>espolon reposado</i>	10
<i>bozal mezcal</i>	11
<i>clase azul reposado</i>	65

RUM

<i>plantation three star</i>	7
<i>cruzan diamond estate blackstrap</i>	8
<i>rhum j.m. agricole blanco</i>	11
<i>leblon cachaca natural</i>	10

APERITIVI/DIGESTIVI

<i>aperol</i>	7
<i>campari</i>	9
<i>poli miele</i>	9
<i>meletti sambuca</i>	8
<i>meletti limoncello</i>	8
<i>tempus fugit noyaux</i>	12
<i>don ciccio & figli concerto</i>	10
<i>don ciccio & figli finochietto</i>	9
<i>don ciccio & figli nocino</i>	12

GRAPPA/ COGNAC

<i>poli vespaiolo</i>	34
<i>poli arzente</i>	34
<i>pierre ferrand ambre cognac 10yr</i>	15

BOURBON

<i>buffalo trace</i>	12
<i>woodford reserve</i>	13
<i>four roses small batch</i>	10
<i>eagle rare</i>	15
<i>basil hayden</i>	14
<i>blanton's single barrel</i>	17
<i>old rip van winkle 10yr</i>	45
<i>pappy van winkle "lot B" 12yr</i>	55
<i>george t. stagg 15yr</i>	75
<i>william larue weller barrel proof</i>	95

RYE

<i>george dickel</i>	9
<i>woodford reserve</i>	11
<i>sazerac straight</i>	13
<i>uncle nearest 100 proof</i>	12
<i>baltimore spirits co. epoch</i>	11
<i>McClintock bootjack</i>	11
<i>high west double rye</i>	14
<i>whistle pig 10yr</i>	23
<i>thomas h. handy "Sazerac"</i>	65

SCOTCH

<i>bank note blended 5 yr</i>	8
<i>lismore single malt</i>	12
<i>laphroaig 10yr</i>	18
<i>aberlour a'bunadh alba single malt</i>	20
WHISKEY	
<i>george dickel no. 8 sour mash</i>	9
<i>uncle nearest 1856</i>	12
<i>McConnell's Irish whisky</i>	11
<i>old line single malt</i>	12

AMARO

<i>montenegro</i>	9
<i>meletti</i>	7
<i>ramazzotti</i>	7
<i>nonino quintessentia</i>	13
<i>china china amer</i>	11
<i>sangallo amaro camatti</i>	9
<i>zucca rabarbaro</i>	10
<i>luxardo</i>	8
<i>averna</i>	9
<i>sibona</i>	8
<i>amaro dell'etna</i>	9
<i>ditta bortolo nardini</i>	8
<i>santa maria al monte</i>	7
<i>varnelli bros. dell'erborista</i>	13
<i>varnelli bros. sibilla</i>	10
<i>don ciccio & figli sirene</i>	12
<i>cynar 70</i>	11
<i>bwc baltamaro szechuan</i>	9
<i>bwc baltamaro chamomile</i>	9
<i>bwc baltamaro fernet</i>	9
<i>contratto fernet</i>	10
<i>tempus fugit fernet angelico</i>	20