



BALTIMORE RESTAURANT WEEK
IN THE ENOTECA

\$45 per person
plus applicable tax and gratuity

CHOOSE ONE FROM EACH: ANTIPASTI, SECONDI & DOLCI

ANTIPASTI

CHOICE OF ONE

Crispy Baccalá

house made salted cod, pickled peppers, squid ink maionese

Insalata Romana

shaved cauliflower, rosemary breadcrumbs, black garlic dressing

Salame Piccante

arugula, giardiniera, Abruzzese olives

SECONDI

CHOICE OF ONE

Maccheroni alla Chitarra

cinghiale ragú, tomato basil, parmigiano

Spinach & Ricotta Mezzalune

local cauliflower, lemon brown butter

Grilled Mediterranean Branzino

rainbow carrots, shaved fennel, Calabrian chili butter, carrot top salsa verde

Pollo alla Milanese

house made spicy tomato sauce, local zucchini, Swiss chard

DOLCI

CHOICE OF ONE

Coconut Panna Cotta

toasted coconut, strawberry sauce

Roasted Peach Migliaccio

honey whip, toasted pistachio tuille

Cannoli Italian Cheesecake

chocolate sauce, vanilla ricotta whip

25% OFF SUGGESTED BOTTLES
WITH THE PURCHASE OF ONE FULL MENU

79p	Glera, Bisson 2024	\$49	...	\$36.75
114s	Soave Classico, Gini 2022	\$47	...	\$35.25
190s	Riviera Ligure Di Ponente Pigato, Durin 2024	\$51	...	\$38.25
243s	Salento Primitivo, Leone De Castris “Medaglione” 2023	\$49	...	\$36.75
203s	Barbera D’alba, Guido Porro “V.S. Caterina” 2024	\$69	...	\$51.75
206s	Chianti Classico, Podere Campriano 2022	\$73	...	\$54.75