

"la cena senza vino i come un giorno senza sole"

"a meal without wine is like a day without sunshine"

Antipasti

Calamari Fritti

calamari lightly flour dusted & fried, jalapeño peppers, lemon 18

Salsiccia Grigliata

fresh 8oz sausage rope stuffed w/ provolone cheese, grilled w/ lemon & EVOO, served over sautéed garlic broccoli rabe 20

Carpaccio di Manzo

thinly sliced Copper Creek beef tenderloin, garnished w/ capers, onion, arugula, & shaved Parmigiano Reggiano cheese 20

Funghi Ripieni

wood fired cremini mushrooms stuffed w/ spinach and cheese w/ a hint of sambuca & finished with breadcrumbs 14

Polpo Annerito

blackened Spanish octopus over arugula, red onion, cherry tomato, & goat cheese w/ EVOO and balsamic glaze 21

Piatto di Antipasti

burrata cheese, prosciutto de parma, kalamata olives, marinated artichokes & mushrooms, roasted red peppers w/ garlic, & crostini's 17

Cioppino

shrimp, mussels, clams & calamari in a chili seafood broth & crostini 32

House Special Crab & Prosciutto

MP



Pizza al Forno

Our wood fired oven creates a charred crust on our 30cm individual hand stretched pizzas

Margherita

hand crushed tomatoes, imported buffalo mozzarella, basil, EVOO 16

Americana

plum tomato sauce, garlic confit, fresh mozzarella, pepperoni 18

Dolce e Salato

ricotta, mozzarella, & pecorino cheeses topped w/ pancetta & garlic confit finished w/ honey & parsley 19

Aldo

plum tomato sauce w/ spicy soppressata, Italian sausage, meatball, & fresh mozzarella 21

Diavola

plum tomato sauce w/ mozzarella, soppressata, jalapeños, & red onion 19

Quincy

buffalo mozzarella & mushrooms topped w/ prosciutto crudo, arugula & white truffle honey 21

Verdure

plum tomato sauce, roasted red peppers, mushrooms, red onion & sautéed spinach 18

Zuppa E Insalate

Zuppa Del Giorno

Chef Michael's specialty 10

Insalata di Cesare

romaine lettuce, our homemade dressing, homemade croutons, & shaved Parmigiano Reggiano 15

Rucola e Parmigiano

arugula, pine nuts, shaved Parmigiano Reggiano, EVOO, drizzle of balsamic vinegar & fresh squeezed lemon 14

Insalata Della Casa

romaine lettuce, red onion, cucumber, cherry tomato, gorgonzola, crispy prosciutto, tossed in a shallot vinaigrette 16

Insalata di Barbabietole

golden, candy-striped, & red beets, apples, maple walnuts, goat cheese, arugula, & red onion w/ a blueberry-raspberry balsamic vinaigrette 17

Salmone Affumicato

smoked salmon, arugula, goat cheese, red onion, capers, & EVOO 19

*Add ons: "Coleman Natural" grilled chicken 10
grilled jumbo shrimp 14
grilled Faroe Island salmon 16
lobster tail 25*

*side salads available w/ order of entrée only
Insalata di Cesare 8 Rucola e Parmigiano 8*

at Sello's, we use the highest quality & freshest ingredients available - always locally sourced when possible

Pasta

Papardelle alla Bolognese

homemade wide ribbon pasta tossed w/ a hearty ragu of tomato, vegetable, beef, pork, & veal 25

Involtini di Melanzane

thinly sliced grilled eggplant, rolled & stuffed w/ angel hair pasta w/ marinara sauce, Parmigiano Reggiano, & mozzarella 24

Lasagna

housemade layers of our pasta sheets, baked w/ bolognese sauce, mortadella, béchamel sauce, & a blend of Italian cheeses 26

Fiocchi Vodka

parmigiana & mozzarella stuffed pasta pouches coated in a creamy vodka sauce, & garnished w/ fresh shaved prosciutto 27

Tortelloni Toscano

beef & veal filled tortellini, tossed in a creamy sauce of sundried tomatoes, mushroom, spinach, onion, & garlic w/ a hint of truffle oil 28

Rigatoni alla Bistecca

Copper Creek beef filet tip & tail, w/ mushrooms, onion, peas, & garlic in a creamy demi sauce tossed w/ mezzi rigatoni 36

Fra Diavlo

6oz cold water lobster tail, calamari, & shrimp served over linguine pasta in a spicy red broth 42

Capellini Vegetali

sundried tomato, marinated artichoke, mushroom, garlic, and basil in a creamy vegetable sauce w/ angel hair pasta 26

Add Burrata \$5 ■ Sub Gluten Free Pasta \$3



Contorni

Patatine Fritte al Parmigiano

parmesan french fries w/ a drizzle of white truffle oil 9

Mezzi Rigatoni Pomodoro

mezzi rigatoni in our marinara sauce 9

Polpette

trio of 2oz meatballs in our marinara sauce 10

Arancini

three crispy balls of risotto stuffed w/ a touch of bolognese & fresh mozzarella 12

Burrata Fritta

4oz burrata infused with basil pesto, over sautéed spinach w/ marinara & finished with balsamic glaze. 12

Spinaci

fresh spinach w/ garlic & cannellini beans 9

Funghi Trifolati

sautéed mushrooms w/ onions, garlic, & rosemary 9

Piselli

peas w/ pancetta, garlic, & onion 9

● Extra Bread Charge \$3

● Parties of 6 or more are subjected to automatic gratuity

● 3% credit card processing fee

For all of the latest info go to our website sellosoc.com or follow us on Facebook & Instagram @sellosoven

Carne E Pesce

Filetto di Manzo

8oz Copper Creek beef filet, topped w/ truffle butter, over a butternut squash risotto and grilled asparagus 60

Ossobuco alla Milanese

slowly cooked lamb shank, served over saffron risotto & finished with a herby gremolada 44

Vitello Saltimbocca

veal scallopini topped w/ crispy prosciutto & smoked mozzarella, finished w/ sage veal demi w/ sautéed peas w/ pancetta & onion 38

Salmone Toscano

grilled Faroe Island salmon, smothered in a creamy Tuscan sauce of spinach, sundried tomatoes, garlic, & onion w/ mezzi rigatoni pasta & grilled asparagus 32

Costata alla Parmigiana

16oz bone in pork chop hand pounded & breaded topped w/ marinara & mozzarella served w/ mezzi rigatoni pomodoro 32

Pollo al Balsamico

rosemary balsamic marinated chicken, finished with buffalo mozzarella, over basil pesto risotto & glazed heirloom carrots 32

*substitution requests may not be honored during peak times
plate charge for sharing an entrée is \$5*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses