



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, calabrian chilis, & red onion 19

QUINCY

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

PIADINA (GF)

Gluten Free Pinsa bread, w/ caramelized onions, mushroom, tomato, goat cheese, & arugula & finished w/ balsamic glaze & EVOO 18

ANTIPASTI

BURRATA FRITTA

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

CALAMARI FRITTI

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

GAMBERI ARROSTO

five head on prawns, butterflied & roasted in our wood fired oven, finished with our calabrian chili butter & served w/ crostinis 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

POLPO ANNERITO

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

PIATTO DI ANTIPASTI

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

HOUSE SPECIAL CRAB & PROSCIUTTO

MP

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

ZUPPA E INSALATE

ZUPPA DEL GIORNO

Chef Michael's soup 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

BURRATA CAPRESE

Slices of marinated local tomato, cherry tomato, burrata cheese, arugula, basil, EVOO, and balsamic glaze 16

SALMONE AFFUMICATO

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

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

Side salads available w/ order of entrée only
Cesare 8 Rucola e Parmigiano 8 Della Casa 8

la cena senza vino i come un giorno senza sole

"A MEAL WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE"



CONTORNI

PATATINE FRITTE AL PARMIGIANO

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

MEZZI RIGATONI POMADORO

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

SPINACI

fresh spinach w/ garlic & cannellini beans 9

FUNGHI TRIFOLATI

sautéed mushrooms w/ onions, garlic, & rosemary 9

PISELLI

peas w/ pancetta, garlic, & onion 9

PEPERONATA

fresh bell peppers, onions, & roma tomatoes sautéed w/ herbs & spices. Served w/ crostini 9

● Extra Bread Charge \$3

● Parties of 6 or more are subjected to automatic gratuity

● 3% credit card processing fee

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, & mozzarella 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 in a creamy truffle sauce of sundried tomatoes, mushroom, spinach, onion, & garlic 28

VONGOLE E LINGUINE

local midneck clams, porcini mushrooms, cherry tomatoes, garlic, & onion in a lemon butter sauce 34

GRANCHI E RIGATONI

prosciutto, roasted red peppers, jumbo crab, onion, & garlic in an aurora sauce 38

FRA DIAVLO

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

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

CARNE E PESCE

POLLO ALLA PARMIGIANA

hand pounded and breaded chicken breasts topped w/ marinara & mozzarella, served w/ mezzi rigatoni pomodoro 30

COSTATA ALLA PARMIGIANA

16oz bone in pork chop hand pounded & breaded topped w/ marinara & mozzarella served w/ mezzi rigatoni pomodoro 34

SALMONE TUSCANO

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

VITELLO SALTIMBOCCA

veal scallopini topped w/ crispy prosciutto & smoked mozzarella, finished w/ sage veal demi w/ sautéed peas w/ pancetta & onion 37

ARAGOSTA E VITELLO

cold water lobster tail & veal scaloppini sautéed w/ shallots and cremini mushrooms in a champagne cream. Served with our house piselli 44

FILETTO DI MANZO

8oz Copper Creek beef filet, topped w/ gorgonzola & crispy shallots, over a mushroom risotto and grilled asparagus 59

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