

COSSIMA

MILL NO. 1

HAPPY HOUR

TUES-FRI 5PM-7PM

(DINE-IN ONLY, BAR SEATING)

SMALL PLATES

ARANCINI

*Sicilian rice fritters with
roasted tomatoes and mozzarella
with a ramp pesto*

14

PINSA ROMANA

*roman flatbread with tomato sauce,
sausage, peppers, mozzarella and
parmesan cheese*

20

TAPENADE

Castelvetrano olive tapenade, taralli

8

GAMBERI FRITTI

fried shrimp, lemon aioli

18

POLPETTE

mama's meatballs, marinara, ricotta

15

COCKTAILS \$7

NOEMI

*Aperol, Prosecco,
Tonic, Orange*

VENTICELLO

*Amaro Ramazzotti
Ginger Beer, Lime*

ARANCINA

*Bourbon,
Maraschino Liqueur,
Amaro Sibilla*

CLASSIC NEGRONI

*London Dry Gin,
Campari,
Vermouth Rosso*

WINE \$6

RED

POGGIO ANIMA

Nero d'Avola

WHITE

COLOSI, BIANCO

Inzolia

MENHIR SALENTO, IL MANDORLO

Negroamaro

MENHIR SALENTO

Verdeca

BEER \$5

BREWER'S ART RESURRECTION

Dubbel, Baltimore MD. ABV 7%

RAR GROOVE CITY

Hefeweisen, Salisbury MD. ABV 5.4%

MONUMENT CITY 51 RYE

Rye IPA, Baltimore MD. ABV 6.5%

DIAMONDBACK

GREEN MACHINE

Hazy IPA, Baltimore MD. ABV 6.2%

BELL'S TWO-HEARTED

IPA, Kalamazoo MI. ABV 7%

UNION SKIPJACK

Pilsner, Baltimore MD. ABV 4.8%

MANOR HILL "MILD MANOR'D"

Amber Ale, Ellicott City MD. ABV 5.3%