

# 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

- BIANCA *Comoz, Quinquina, Prosecco*      NOEMI *Aperol, Fever Tree Indian tonic, Prosecco*      BELLA *Limoncello, fresh lemon juice, Prosecco*

## MOCKTAILS

### NON-ALCOHOLIC BEVERAGES 6

- SPEZIATO E FRESCO *grapefruit, ginger beer, lime*      LIMONATA ROSSA *lemon, rhubarb bitter, cherry grenadine*      PALMERINO FRIZZANTE *Ceylon tea syrup, lemon, sparkling water*

## DRAFTS

## BIRRA

## BOTTLES

- BREWER'S ART RESURRECTION *Dubbel, Baltimore, MD. ABV 7%* 8  
MONUMENT CITY 51 RYE *IPA, Baltimore, MD. ABV 6.5%* 8  
DIAMONDBACK GREEN MACHINE *IPA, Baltimore, MD. ABV 6.2%* 9  
BELL'S TWO-HEARTED *IPA, Kalamazoo, MI. ABV 7%* 8  
MANOR HILL MILD MANOR'D *Amber Ale, Ellicott City, MD. ABV 5.3%* 8  
RAR BREWING GROOVE CITY *Hefeweizen, Cambridge, MD. ABV 5.4%* 8  
UNION SKIPJACK *Pilsner, Baltimore, MD. ABV 4.9%* 7  
WYNDRIDGE CRISP APPLE *Cider, Dallastown, PA. ABV 5.25%* 8

## WINES BY THE GLASS

### WHITE

### RED

- 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*

- 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

### SPARKLING

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

- 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

- MASSERIA LI VELI, TORREMOSSA  
*Fiano, Puglia, 2022*      SAN MARZANO, TRAMARI ROSATO  
*Primitivo, Puglia, 2022*      LEONE DE CASTRIS, MEDAGLIONE  
*Primitivo, Puglia, 2021*

# Cosima

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## SPECIALS

### AL FORNO

#### PIZZA MOMENTO\*\*

*salmoriglio, mussels, shrimp, clams, roasted tomatoes, fontina and parmesan*

22

### ANTIPASTA

#### ARAGOSTA FRITTA

*chicken fried lobster with a ramp pesto*

18

### PASTA

#### RAVIOLI DEL GIORNO

*house made tri-color shrimp ravioli with roasted garlic tomatoes and swiss chard in a white wine butter sauce*

38

### SECONDI

#### PETTO BRASATO

*braised brisket with rosemary mashed potatoes and roasted carrots*

36

#### DENTISE FRITTA

*fried whole red snapper over a citrus salad with a red pepper coulis*

42

#### PESCE DEL GIORNO\*

*baked grouper with tomatoes and kalamata olives over arugula*

36

### DOLCI

#### TORTA AL PISTACCHIO E ARANCIA ALL'OLIO D'OLIVA

*olive oil, orange, pistachio cake with orange curd and sweet whipped cream*

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 &amp; 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 &amp; Malvasia</i> , 2017 | 58  |
| 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 &amp; BASILICATA

## WHITE

|  |    |
|--|----|
| PODERE CASTORANI, AMORINO <i>Pecorino</i> , 2022 | 48 |
|--|----|

## 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 &amp; 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 &amp; figli concerto</i>    | 10 |
| <i>don ciccio &amp; figli finochietto</i> | 9  |
| <i>don ciccio &amp; 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 |
| <b>WHISKEY</b>                            |    |
| <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 &amp; 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 |