

Sotto Sopra



Restaurant Week Menu

Friday, January 22, 2010 to Sunday, February 7, 2010

Lunch: Monday through Saturdays ~ Dinner: 7 Days

Only the Restaurant Week Menu will be available during this time

LUNCH ~ 20.10

1st Course ~ choice of one

Soup du jour

Cioppino

shrimp, clams, mussels in a rich tomato broth

Caesar Salad

with sun-dried tomato bruschetta, Mahon cheese

Spinach Salad

with red onion, candied walnuts, balsamic vinaigrette and goat cheese bruschetta

Fried Calamari

with spicy tomato coulis, wasabi aioli, lemon

Grilled Eggplant and Mozzarella Napoleon

with fresh tomato sauce, basil, olive oil

2nd Course ~ choice of one

Bucatini Pasta

with onions, bacon, chili flakes, tomato sauce

Penne Zucchini

with olive oil, garlic, basil, shaved Parmesan

Fettuccini Bolognese

house-made Bolognese sauce with grated Parmesan

Spaghettini Pomodoro

with garlic, basil, tomatoes and olive oil

Eggplant Rigatoni

with fresh mozzarella, tomato sauce, basil

Risotto du Jour

Grilled Chicken Panino

with basil aioli, sautéed mushrooms, prosciutto, provolone cheese

Salmon Panino

with grilled salmon, caramelized onions, bacon, red pepper coulis, spinach

Grilled Teres Major

with roasted garlic mashed potatoes, grilled zucchini, horseradish jus

3rd Course ~ choice of one

Warm Panettone Bread Pudding

with crème anglaise, fresh mint

Vanilla Crème Brûlée

Chocolate Mousse

Gelato du Jour

Sorbetto du Jour

Menu items are subject to change due to availability of product.

DINNER ~ 35.10

1st Course ~ choice of one

Bison and Bean Soup

Tri Colore Salad with red and green oak greens, endive with herb vinaigrette

Spinach Salad with candied walnuts, red onion, and goat cheese crouton

Piadina (Eastern Romagna "Pizza") with coppa, apples and brie

Grilled Polenta with mushrooms goat cheese and arugula with lemon truffle oil

Caesar Salad served with sun-dried tomato bruschetta

Grilled Calamari with chickpeas, olive pesto and sun-dried tomatoes

2nd Course ~ choice of one

Fazzoletti Bolognese Bison Bolognese served with black pepper and nutmeg fazzoletti

Gnocchi di Ricotta House-made ricotta gnocchi sautéed in butter and sage with fresh tomato sauce

Spaghettini con Gamberi Spaghettini pasta sautéed with shrimp, spinach and roasted tomatoes in a seafood reduction

Ravioli d'Anatra Duck stuffed ravioli sautéed in butter and sage in a truffle veal reduction sauce

Mushroom Gnudi (nude pasta) with large mushroom and ricotta gnocchi sautéed in butter and sage

with a gruyere fondue

Risotto Of The Day

Braised Short Ribs with Gorgonzola polenta, horseradish gremolada and braising jus

Rockfish Provencal a braised filet with tomatoes, onion, capers and white wine over celery root puree

Limon e Timo Pollo a roasted breast with rustic sausage stuffing, broccoli rabe and roasting jus

3rd Course ~ choice of one

Tiramisu

Apple Strudel with Vanilla Gelato

Warm Chocolate Torte with Cinnamon Ice Cream

Cheesecake

Gelato and Sorbetto du Jour

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CALL FOR RESERVATIONS

405 North Charles Street ~ Baltimore, Maryland 21201 ~ 410.625.0534

www.sottosopra.us