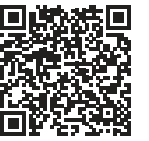




In compliance with Maryland state guidelines and for the safety of our guests, all paper menus are disposed after each use.



To view our full wine list, please visit [TagliataRestaurant.com](http://TagliataRestaurant.com) or scan the QR code provided:

## CHARCUTERIE

### CHEF'S SELECTION OF SALUMI

All salumi selections are house cured at Cunningham Farms by Chef Marucci  
Served with housemade giardiniera

**Affetati Piccolo 18 | Affetati Medio 38 | Affetati Grande 55**

### SELECT YOUR OWN

**Meat 13 PER SELECTION | Cheese 5 PER SELECTION**

#### Salumi

Bresaola  
Smoked Duck Prosciutto  
Finocchiona  
Prosciutto di Parma  
24 Months - Black Label  
(classically made in Parma, Italy)  
Etna Salami

#### Formaggi

Gorgonzola  
Mozzarella  
Castelmagno  
Fontina  
Robiola  
Pecorino  
Taleggio  
La Tur

## CRUDI | RAW

- King Salmon** 19  
blood orange, fennel, mint, fresno chili, sherry vinaigrette
- Local Oysters** 19/38  
apple & horseradish

## PRIMI | HOUSEMADE PASTA

- |   | <b>Half Full</b> |
|---|------------------|
| <b>Spaghetti alla Chitarra</b> san marzano tomato sauce, basil                          | 9 18             |
| <b>Bolognese</b> tagliatelle, traditional veal ragù, parmigiano                         | 15 30            |
| <b>Squid Ink Campanelle</b> fresh blue crab, uni cream sauce, chili, basil, breadcrumbs | 21 42            |
| <b>Lobster Fra Diavolo</b> spaghetti, spicy tomato sauce, brandy, basil                 | 28 56            |
| <b>Acquerello Risotto</b> chanterelle mushrooms, sage                                   | 18 36            |
| <b>Rigatoni alla Vodka</b> tomato-cream sauce finished with vodka, parmigiano           | 12 24            |
| <b>Lobster Ravioli</b> mascarpone, lemon, lobster cream sauce                           | 28 56            |

## ANTIPASTI

- Polpette ~ Meatballs** 13  
classic tagliata meatballs, tomato sauce, whipped ricotta, basil
- Beef & Bean Soup** 13  
shortrib, cranberry beans, carrots, herbs
- Tuscan Fried Chicken** 12  
artichokes, lemon, garlic aioli
- Calamari** 16  
fregola sarda, olives, capers, pine nuts, golden raisins, calabrian chili
- Bruschetta** 16  
housemade ricotta, apple butter, candied walnuts

## SECONDI | MAINS

- Pan Roasted King Salmon** cauliflower, blood orange, pepper vinaigrette 32
- Magret Duck** cabbage, apple, huckleberry jus, horseradish 34
- Scallops** brussels sprouts, celery root puree, hazelnut brown butter, cranberry 34

## CLASSICI

- Chicken Parmigiana** 25
- Chicken Marsala** 27
- Veal Chop Milanese** 48

## INSALATE | SALADS

- Arugula** 13  
blood orange, fennel, ricotta salata
- Burrata** 17  
roasted beets, upland cress, puffed farro, balsamela, asian pear
- Caesar** 13  
parmigiano-reggiano, sourdough, black garlic-caesar dressing
- Sicilian Salad** 29  
lobster, arugula, fennel, orange, olives, basil-avocado vinaigrette

## STEAKS | CHOPS

BEEF SELECTIONS ARE HAND CUT BY MEATS BY LINZ IN CHICAGO

- Beef Tenderloin** 8oz heritage prime 58
- Cowboy Ribeye** 18oz heritage prime beef dry aged for 45 days 68
- New York Strip** 14oz heritage prime beef dry aged for 45 days 68
- Pennsylvania Veal Chop** 12oz veal chop 48
- Porterhouse** 42oz heritage prime beef dry aged for 45 days 150

### SAUCES | 4

Pecorino Black Pepper Hollandaise, Porcini Bone Marrow Sauce, Salsa Verde, Rosemary Aged Beef Fat Butter, Black Garlic Mostarda

## CONTORNI | SIDES

- Anson Mills Polenta** 10
- Roasted Fingerling Potatoes** garlic, rosemary 12
- Roasted Mushrooms** cipollini onions, thyme 14
- Broccolini** chili, garlic, lemon 11
- Crispy Brussels Sprouts** maple balsamic, almonds, green apple 13

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 guests or more.

Menu created by Chef Partner Julian Marucci

# COCKTAILS

<b>BELLINI</b>	12
prosecco, white peach	
<b>SPREZZATURA</b>	14
reyka vodka, pineapple, raspberry, orange, prosecco	
<b>STELLA ROSA</b>	14
wheatley vodka, aperol, elderflower, grapefruit, lemon	
<b>ANDIAMO</b>	14
olmeca altos plata tequila, passion fruit, lime, vanilla	
<b>SOGNARE</b>	14
bsc shot tower gin, cocchi americano, apple, pear, honey, sage	

<b>SUSPIRIA</b>	14
bluecoat gin, amaro ramazzotti, myrtle berry, lime, maple	
<b>SOLE TOSCANA</b>	15
sagamore spirit rye, strega, orange, lime, ginger	
<b>MASCALZONE</b>	15
olmeca altos anejo tequila, mezcal, sherry, black walnut, chile	
<b>BELZONI</b>	15
buffalo trace bourbon, cardamaro, sfumato, honey	
<b>ABBIOCCO</b>	16
compass box blended scotch, apple brandy, barolo chinato, allspice	

# WINE

## SPARKLING

	GLASS	BOTTLE
<b>Sant'Anna Prosecco Extra Dry</b>	10	40
<i>Charming pear and peach aromatics, toasty flavors with a tasty off-dry finish.</i>		
<b>Taittinger Champagne Brut</b>	22	88
<i>Peach, apple and brioche give way to lemon balm and limestone minerality in this bottling from a prestigious champagne house.</i>		

## ROSÉ

<b>Miraval Rosé de Provence 2018</b>	16	60
<i>Strawberry and watermelon. Just the trick to get around hard to pair courses.</i>		
<b>La Fête du Rosé 2018</b>		58
<i>Pastel pink with a long finish, this blend of Grenache, Mourvèdre &amp; Syrah is a rounder style of Provence rosé that will guide you through your first courses.</i>		

## WHITE

<b>Tuffo Soave 2018</b>	12	48
<i>Peaches, pears and honey, with a creamy texture and lively minerality. A well balanced white wine that pairs well with lighter fare.</i>		
<b>Ornella Molon Pinot Grigio 2018</b>	12	48
<i>Lively and fresh with bright citrus and radiant acidity. Lemon zest and quartz minerality. Enjoy with salads and cheese.</i>		
<b>Antinori "Bramito del Cervo" Chardonnay</b>	13	52
<i>Straight forward and mineral Chardonnay from central Italy. Peach, hazelnut and floral flavors makes for a great glass with lighter fare.</i>		
<b>Buglioni "Musa" Lugana</b>	13	52
<i>Highly aromatic with notes of yellow flower, ripe citrus and pear. A firmly structured white wine that pairs well with creamy pasta and rich seafood.</i>		
<b>Colutta Friuli Venezia Giulia Sauvignon 2017</b>	14	56
<i>Grapefruit, mint &amp; talcy minerality frame this generous and racy white.</i>		
<b>Lunae Colli di Luni Vermentino 2019</b>	17	70
<i>Bright citrus and peach with fresh wildflowers. A hint of honey and white minerality make for a quick but elegant finish.</i>		
<b>Calera Central Coast Chardonnay 2016</b>	18	75
<i>Toasty with a pleasant creaminess as well as ripe peach and apple flavors.</i>		

## RED

	GLASS	BOTTLE
<b>Il Poggione Rosso di Montalcino 2017</b>	15	60
<i>Ripe red berries and iris delivered in a modern styled Sangiovese from a storied Brunello Producer.</i>		
<b>Vigneti del Sole Montepulciano d'Abruzzo 2019</b>	12	48
<i>Uncomplicated and loaded with red fruit. Strawberry, cherry and sweet spice.</i>		
<b>Ca' la Bionda Valpolicella Classico 2018</b>	12	48
<i>A light bright northern red. Vibrant acidity, gentle tannins and loads of red fruit.</i>		
<b>Bastianich Schioppettino 2017</b>	14	56
<i>Delicate notes of dark fruits and black pepper. Light in body and long in finish.</i>		
<b>Palladino Barbera d'Alba 2017</b>	14	56
<i>Plummy flavors with ripe strawberry and cherry. Herbaceous with balanced acid</i>		
<b>Au Bon Climat Pinot Noir Santa Maria Valley 2017</b>	16	64
<i>Elegant &amp; juicy Pinot Noir from Santa Barbara County. Dark red fruit, vanilla bean, spice.</i>		
<b>Austin Hope Paso Robles Cabernet Sauvignon 2018</b>	18	72
<i>This richly textured wine presents flavors of dark red fruit, cocoa, vanilla &amp; spice.</i>		
<b>Le Volte dell'Ornellaia Toscana Rosso 2018</b>	20	80
<i>Cabernet Sauvignon, Merlot, and Sangiovese blend for rich main courses. Gobs of vanilla, cocoa, and dark cherry make for a magnificent and elegant coastal blend.</i>		
<b>Alessandro Veglio Barolo 2016</b>	26	104
<i>Extroverted and jubilant Nebbiolo from the opulent 2016 vintage. See what viticoltori are all talking about.</i>		
<b>Terre Nere Calderara Sottana Etna Rosso 2016</b>		125
<i>Located on the northern slope of Mt. Etna, this Nerello is a perfect combination of red fruits and freshness juxtaposed to smoky, volcanic soil.</i>		

## DRAFT BEER

<b>Peroni</b>	7
<b>Stella Artois</b>	7
<b>Guinness Blonde</b>	8
<b>Diamondback 'Green Machine' IPA</b>	8
<b>Hysteria 'Weight of the World' Amber Ale</b>	8