



TOASTS

CRAB

garlic herb butter, arugula, lemon vinaigrette, sourdough 18

HOUSE MADE FOCACCIA

honey butter, seasoned olive oil 16

BRUSCHETTA

honey mascarpone, balsamic 16

GARLIC BREAD

sourdough, grana, chili flake, tomato sauce 15

BITES

CHARCUTERIE BOARD

selection of three meats, three cheeses, accouterments, and sourdough 36

BEEF CARPACCIO

salsa verde, balsamic agrodolce, shallot, arugula, seasoned, crostini 23

SWEET POTATO

basil yogurt, walnut, honey, fresno 18

MEATBALLS

red sauce, lemon whipped ricotta, pistachio, basil 18

BURRATA

tomato, peaches, prosciutto, basil 17
add bread for \$3

FRIED CALAMARI

cherry peppers, chili oil, vodka sauce 16

TUSCAN CHICKEN LOLLIPOP

garlic mash potatoes, hot honey, chili oil 18

SUSHI STYLE ITALIAN ROLL

pesto, bell pepper, fresh mozzarella, sundried tomato, prosciutto, fresno, balsamic 16

POTATO CROQUETTE

mozzarella, parmesan, prosciutto, tomato sauce 18

PIZZA

ITALIAN SAUSAGE

red sauce, mozzarella, peppers and onions 26

CRAB IMPERIAL

jumbo lump, imperial sauce, mozzarella, arugula, lemon honey vinaigrette MP

THE UPSIDE DOWN

mozzarella topped with red sauce, chili flake, grana, basil oil 22

SPICY SALAMI

red sauce, garlic confit, hot honey 26

MUSHROOM

caramelized onion, garlic confit, mascarpone grana, pepper flake, balsamic 25

add a house made garlic butter dipping sauce for \$3

GREENS

CAESAR

romaine, grana, crouton crumble 14

MAMA'S

romaine, candied nuts, dried cranberries, red onion, tomato, feta, lemon honey vinaigrette 18

CHOPPED HOUSE

romaine, tomato, red onion, pepperoncini, grana, crouton crumble, house dressing 15
add Italian meats and cheese +9

add grilled chicken +7 crispy chicken +7 italian meats & cheese +9 crabcake +MP

STEAK & CHOPS

14oz PORK CHOP* 38 | 8oz FILET MIGNON* 48

14oz RIBEYE* 49 | 12oz WAYGU COULOTTE* 62

BUTTERS & SAUCES \$3 each

housemade garlic butter | smoked onion butter | peppercorn | bordelaise

ENHANCEMENTS

JUMBO LUMP CRAB
2 oz butter sautéed MP

CRAB CAKE
6 oz jumbo lump MP

COLD WATER LOBSTER TAIL
6 oz butter poached MP

SHAREABLE SIDES

GRILLED BROCCOLINI

grana 12

WILD MUSHROOMS

butter, parmigiana fonduta 12

SMOKED MAC & CHEESE

bucatini, smoked gouda, cheddar, breadcrumb 13

GARLIC MASH & CHEESE

grana, breadcrumb 11

BRUSSELS

maple mustard vinaigrette 12

GARLIC BREAD

sourdough, grana, chili flake 12

PASTA

LOBSTER MAC & CHEESE

house made bucatini, smoked gouda, herbed breadcrumb MP

MAFALDE

veal ragu, grana, breadcrumb 29

SPAGHETTI LIMONE

lemon zest, grana, breadcrumb 28

SQUID INK CHITARRA

jumbo lump, clams, white wine sauce, herbed breadcrumb, chili flake 32

SPICY CRAB SPAGHETTI

crab croquette, tomato sauce, mascarpone 39

LOBSTER DIAVOLO

tagliatelle, lobster, calabrian chili, mascarpone 42

SAUSAGE RIGATONI

creamy mushroom, grana, chili oil 29

SPAGHETTI CARBONARA

pancetta, grana, cured egg 28

VODKA RIGATONI

burrata, grana padano 28

CLASSIC(ISH)

CHICKEN MARSALA

mushroom cream sauce, spaghetti 32

DAYBOAT SCALLOP

mushroom risotto, truffle oil 38

TABLE SIDE CHICKEN PARM

spaghetti with red sauce, provolone, mozzarella, grana, olive oil, cracked pepper, basil 32

HALIBUT

pan seared halibut, brussel fennel slaw, fresno chili, vin blanc foam, radish, dill 34

Brooklyn Style \$4



DESSERT

TIRAMISU

coffee liqueur-soaked lady finger cookies, espresso, mascarpone cream, dark cocoa 13

SALTED CARAMEL COOKIE

chocolate chunk cookie, caramel sauce, cream cheese, sea salt 10

BANANAS FOSTER BREAD PUDDING

vanilla ice cream, caramel 13

MILK & HONEY

vanilla ice cream, olive oil, honey, sea salt 10

RED VELVET CHEESECAKE

cookie crumble crust, strawberry coulis, vanilla air cake 14

AFFOGATO

vanilla ice cream, espresso 14

COCKTAILS

HONEYDEW CRUSH

bacardi dragonberry rum, melon liqueur, honey dew purée, soda 15

SMOKEY ITALIAN

union mezcal, amaro, cucumber purée, fresh lime, agave 14

PRIMA FIZ

smirnoff vanilla, peach schnapps, cranberry, agave, egg white, lime 14

IN THE 'LOUPE

jalapeño-infused olmeca altos plata, ancho reyes chili liqueur, cantaloupe purée, agave 15

COCOA CHERRY ESPRESSO TINI

ketel one, amaretto, borghetti espresso liqueur, cherry juice, mocha, chocolate bitters 16

THAMES SPRITZER

malfy gin, st germaine, lemon, agave, prosecco 13

APEROL SPRITZER

aperol, bauchant liqueur, soda, prosecco 14

LUCK OF LUCIEN

sagamore rye, chartreuse, simple, bitters 15

ESPRESSION TO THE RULE

house mocha, ketel one, borghetti espresso liqueur, chocolate shavings 16

CAFE DOPO

cold brew, brown sugar simple syrup, casamigos reposado, oat milk 13

BUCKCHERRY SHOWALTER

ketel one, lime, muddled luxardo cherry, agave, egg white 16

PALOMA DOPO

21 seeds grapefruit tequila, st germaine, lime, agave, grapefruit, soda 14

DOPOCELLO TINI

bottega lemongello, vanilla, cream 13

MOCKTAILS

LE MOXIE

spice 94 seedlip, strawberry puree, lemon, agave, rosemary, ginger ale 12

MY COUSIN DILL

grove 42 seedlip, cucumber puree, lemon, agave, dill, soda 12

CAFE KINDA DOPO

cold brew, brown sugar simple syrup, oatmilk. 12

BEER

Please ask your server for available draft selections

BOTTLES

Peroni, Lager 6
Bud Light, Pilsner 5
Heavy Seas Loose Cannon, IPA 7
Corona, Lager 6
Stella Artois, Pilsner 6
Moretti, Lager 6

CANS

Modelo Especial, Lager 6
Union Duckpin Pale Ale 7
Union Divine, IPA 7
Heavy Seas Hazy Cannon, Hazy IPA 7
Michelob Ultra, Lager 5

SELTZERS

(ask server for available flavors)
Nutra 8
High Noon 8
Surfside 8

WINES BY THE GLASS

WHITES

Bottega Vinaia, Pinot Grigio, Trentino 13
Saracina, Chardonnay, California 16
Alta Luna, Sauvignon Blanc, Italy 13
The Beach by Whispering Angel, Rosé 15
Maison Trimbach, Riesling, France 18

REDS

La Segreta, Nero d'Avola, Italy 13
Terrazas, Malbec, Mendoza 13
La Vascos, Cabernet Sauvignon, Italy 14
Rocca Delle Macie, Chianti Classico, Tuscany 16

BUBBLES

Lunetta Prosecco 14
Lunetta Prosecco Rosé 14

WINES BY THE BOTTLE

WHITES

Beni di Bastasiolo, Gavi, Piedmont 58
Cloudy Bay, Sauvignon Blanc, New Zealand 120
Newton, Chardonnay, California 160
The Beach by Whispering Angel Rosé, Chateau d'Esclans 58
The Prisoner, Chardonnay, California 90
Maison Trimbach, Riesling, France 68
Saracina, Chardonnay, California 58
Alta Luna, Sauvignon Blanc, Italy 48

REDS

Rocca Delle Macie, Syrah Sasyr, Tuscany 50
Rocca Delle Macie Riserva, Chianti, Tuscany 82
Beni di Batasiolo, Barolo, Piedmont 140
Stags Leap Artemis 22, Cabernet Sauvignon, California 200
Quintessa, Nappa Valley, Cabernet Sauvignon 500
Stemmari, Pinot Noir, Sicilia 46
Terrazas, Malbec, Mendoza 48
Rocca Delle Macie, Chianti Classico, Tuscany 62
Feudi Di San Gregorio, Primitivo, Puglia 35
La Segreta, Nero d'Avola, Italy 48
La Vascos, Cabernet Sauvignon, Italy 54

BUBBLES

Lunetta Prosecco 54
Lunetta Prosecco Rosé 54
Domaine Chandon Brut, California 100
Veuve Cliquot, Champagne 200
Dom Perignon, Champagne 700

1724 THAMES STREET, BALTIMORE, MD
PRIMADOPOBALTIMORE.COM
@PRIMA_DOPO_BALTIMORE

