1724 THAMES STREET, BALTIMORE, MD
PRIMADOPOBALTIMORE.COM
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PRIMA Dopo
CUCINA | COCKTAIL HOUSE

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

TABLE SIDE CHICKEN PARM
spaghetti with red sauce, provolone, mozzarella, grana, olive oil, cracked pepper, basil 32
Brooklyn Style $4

DAYBOAT SCALLOP
mushroom risotto, truffle oil 38

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

**Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*
A 3% fee will be added to all CC payments. Cash payments will result in removal of fee.

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 astral blanco tequila, 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 lemoncello, 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)
Nutrl 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 Clicquot, Champagne 200
Dom Perignon, Champagne 700

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