



TOASTS

CRAB

garlic chive butter, arugula,
lemon honey vinaigrette, sour dough 18

STRACCIATELLA
chili oil, honey, chive, parsley,
herbed bread crumb 12

BRUSCHETTA
whipped honey mascarpone, tomato,
onion, basil, fresno chili, balsamic glaze 15

BITES

CHARCUTERIE BOARD
purple haze goat cheese, sea hive cheddar,
rocket robiola, prosciutto, finocchiona,
calabrian salami, peach
mostarda, bread and butter pickles,
candied nuts, sourdough 36

MEATBALLS

tomato sauce, whipped ricotta,
pistachio crumble, torn basil 18

CLAMS CASINO
bacon, pork belly, onion, garlic, bell
pepper, herbed breadcrumb 16

BURRATA
marinated tomatoes, grilled peaches,
prosciutto, basil oil 15 add bread for \$3

FRIED CALAMARI
cherry peppers, chili oil, vodka sauce 16

TUSCAN CHICKEN LOLLIPOP
confit garlic mashed potatoes,
hot honey, chili oil 18

SWEET POTATO
basil yogurt, walnut crumble, honey,
pea shoots, fresno chili 16

CACIO E PEPE
potato gnocchi, grana padana,
chive, truffle oil 12

PIZZA

ITALIAN
SAUSAGE
red sauce, sautéed
peppers and onions,
mozzarella, chives 24

VEGGIE
white sauce, zucchini, wild
mushroom medley, fried
eggplant, mascarpone,
sweetie drops, basil 22

MARGHERITA
red sauce, fresh
mozzarella, basil,
truffle oil, chili flakes 20

SPICY SALAMI
red sauce, calabrian
salami, roasted garlic,
mozzarella, grana
padano, hot honey 24

DUCK CONFIT
white sauce, duck confit,
caramelized onion,
crispy potato,
mozzarella, chives 25

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

GREENS

THE DOPO

gem lettuce, cured meats, marinated garbanzo beans,
shishito peppers, cherry tomato, red onion, provolone,
crouton crumble, house dressing 20

HOUSE SALAD

gem lettuce, cherry tomato, onion, pepperoncini,
parmesan, crouton crumble, house dressing 13

CAESAR

romaine, grana padano, garlic crouton crumble 13

MAMA'S

romaine, candied nuts, dried cranberries, onion,
tomato, feta, lemon honey vinaigrette, olive oil 16

HANDHELDS

CLUCK AROUND AND FIND OUT

breaded chicken breast, confit tomato, lemon ricotta,
crispy prosciutto di parma, fresh mozzarella, potato roll 18

THE STALLION

prosciutto di parma, calabrian salami, finocchiona,
provolone, stracciatella, tomato jam, garlic confit butter,
romaine, red onion, house dressing 18

THE CHEF'S LUNCH

prosciutto di parma, tomato confit, lemon ricotta, arugula,
lemon honey vinaigrette, grilled sourdough 18

MARCO DOPO*

8 oz short rib burger, pork belly, fried onion,
tomato jam, cheddar cheese, shredded lettuce 22

PASTA



SQUID INK CHITARRA

jumbo lump crab,
middleneck clams, white
wine, butter, herbed
bread crumb 26



MAFALDE

veal ragu,
grana padano,
bread crumb 25



SAUSAGE RIGATONI

creamy mushroom
madeira, grana
padano,
chili oil, chive 26



SPAGHETTI
CARBONARA
pancetta, parmesan,
cured egg, chive 24



PAPPARDELLE DIAVOLO

lobster,
calabrian chili,
mascarpone 36



SPICY CRAB SPAGHETTI

crab croquettes,
spicy tomato sauce,
mascarpone, chili oil 34

CLASSIC (ISH)

CHICKEN THIGH MARSALA

mushroom medley, cobblestone potato,
garlic chive butter 26

8 OZ FLAT IRON STEAK

confit garlic mashed potatoes, tomato and herb jus 38

DAYBOAT SCALLOP

mushroom risotto, grana padano, truffle oil, parsley, chive 36

CHICKEN PARM FRITE

shoestring fries, marinara, finocchiona,
parm, fresh mozzarella, basil 27

FOR THE TABLE

WHOLE ROASTED LOBSTER

(available thursday-sunday)
oven-roasted lobster, herbed bread crumb,
lemon, creamy garlic butter MP

TOMAHAWK STEAK

(feeds 2-4 people)
42 oz bone-in ribeye with garlic dipping sauce 175

THE DOPOCELLO

(Our Signature House Shooter)
vanilla cream limoncello shots poured and shaken table-side 10

*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*

**FIG AND ROSEMARY
BREAD PUDDING**
*brioche, custard, extra virgin olive oil,
vanilla bean ice cream, caramel 13*

**RED VELVET
CHEESECAKE**
*cookie crumble crust, strawberry
coulis, vanilla air cake 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*

SEVILLA NEGRONI
*tanqueray sevilla,
carpano vermouth, campari 14*

PRIMA FIZ
*smirnoff vanilla, peach schnapps,
cranberry, agave, egg white 14*

IN THE 'LOUPE
*jalapeño-infused olmeca altos plata,
ancho reyes chili liqueur,
cantaloupe purée, agave 15*

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

ESPRESSIO 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*

**GIN & JUICE
(AND SOME OTHER STUFF)**
*malfy con limone gin, campari,
agave, orange juice, soda 14*

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)
Bud Light Seltzer 7
Nutra 8
High Noon 8*

WINES BY THE GLASS

WHITES
*Bottega Vinaia, Pinot Grigio, Trentino 12
Sebastian, Chardonnay, California 11
Dashwood, Sauvignon Blanc, Marlborough 14
The Beach by Whispering Angel Rosé,
Chateau d'Esclans 15*

REDS
*Stemmari, Pinot Noir, Sicilia 12
Terrazas, Malbec, Mendoza 12
Tormaresca Neprica, Cabernet Sauvignon, Italy 12
Rocca Delle Macie, Chianti Classico, Tuscany 16*

BUBBLES
*Lunetta Prosecco 14
Lunetta Prosecco Rosé 14*

WINES BY THE BOTTLE

WHITES
*Lechthaler, Riesling, Trentino 56
Beni di Bastasiolo, Gavi, Piedmont 58
Sebastian, Chardonnay, California 45
Cloudy Bay, Sauvignon Blanc, New Zealand 120
Newton, Chardonnay, California 160
Bottega Vinaia, Pinot Grigio, Trentino 46
Dashwood, Sauvignon Blanc, Marlborough 54
The Beach by Whispering Angel Rosé, Chateau d'Esclans 58
The Prisoner, Chardonnay, California 90*

REDS
*Rocca Delle Macie, Syrah Sasyr, Tuscany 50
Rocca Delle Macie Riserva, Chianti, Tuscany 82
Beni di Bastasiolo, Barolo, Piedmont 140
Beni di Bastasiolo, Barbaresco, Piedmont 180
Stags Leap Artemis 18, Cabernet Sauvignon, California 200
Quintessa, Nappa Valley, Cabernet Sauvignon 500
Stemmari, Pinot Noir, Sicilia 46
Terrazas, Malbec, Mendoza 46
Tormaresca Neprica, Cabernet Sauvignon, Italy 46
Rocca Delle Macie, Chianti Classico, Tuscany 62
Feudi Di San Gregorio, Primitivo, Puglia 35*

BUBBLES
*Lunetta Prosecco 54
Lunetta Prosecco Rosé 54
Domaine Chandon Brut, California 100
Veuve Cliquot, Champagne 180
Dom Perignon, Champagne 700*

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