



TOASTS

CRAB
herb butter, arugula, lemon vinaigrette, sourdough 18

HOUSE MADE FOCACCIA
honey butter, seasoned olive oil 14

BRUSCHETTA
honey mascarpone, balsamic 15

GARLIC BREAD
sourdough, grana, chili flake, tomato sauce 14

BITES

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

BEEF CARPACCIO
salsa verde, balsamic agrodolce, shallot, arugula, seasoned, crostini 21

SWEET POTATO
basil yogurt, walnut, honey, fresno 16

MEATBALLS
red sauce, lemon whipped ricotta, pistachio, basil 18

BURRATA
tomato, peaches, prosciutto, basil 15
add bread for \$3

FRIED CALAMARI
cherry peppers, chili oil, vodka sauce 16

TUSCAN CHICKEN LOLLIPOP
whipped potatoes, hot honey, chili oil 18

SUSHI STYLE ITALIAN ROLL
pesto, bell pepper, fresh mozzarella, sundried tomato, prosciutto, fresno, balsamic 14

POTATO CROQUETTE
mozzarella, parmesan, prosciutto, tomato sauce 16

PIZZA

ITALIAN SAUSAGE
red sauce, mozzarella, peppers and onions 24

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 20

SPICY SALAMI
red sauce, garlic confit, hot honey 24

MUSHROOM
caramelized onion, garlic confit, mascarpone grana, pepper flake, balsamic 24

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

GREENS

CAESAR
romaine, grana, crouton crumble 13

MAMA'S
romaine, candied nuts, dried cranberries, red onion, tomato, feta, lemon honey vinaigrette 16

CHOPPED HOUSE
romaine, tomato, onion, pepperoncini, grana, crouton crumble, house dressing 13
add Italian meats and cheese +9

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

STEAK & CHOPS

14oz PORK CHOP* 35 | 8oz FILET MIGNON* 45
14oz RIBEYE* 46 | 12oz WAYGU COULOTTE* 58

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 9

BRUSSELS
maple mustard vinaigrette 10

GARLIC BREAD
sourdough, grana, chili flake 12

PASTA

LOBSTER MAC & CHEESE
house made bucatini, smoked gouda, herbed breadcrumb MP

MAFALDE
veal ragu, grana, breadcrumb 27

SPAGHETTI LIMONE
lemon zest, grana, breadcrumb 26

SQUID INK CHITARRA
jumbo lump, middle neck clams, white wine sauce, herbed breadcrumb, chili flake 29

SPICY CRAB SPAGHETTI
crab croquette, tomato sauce, mascarpone 37

LOBSTER DIAVOLO
tagliatelle, lobster, calabrian chili, mascarpone 38

SAUSAGE RIGATONI
creamy mushroom, grana, chili oil 28

SPAGHETTI CARBONARA
pancetta, grana, cured egg 26

VODKA RIGATONI
burrata, grana padano 26

CLASSIC(ISH)

CHICKEN MARSALA
mushroom cream sauce, spaghetti 28

DAYBOAT SCALLOP
mushroom risotto, truffle oil 36

CHICKEN PARM FRITE
fries, salami, mozzarella, red sauce 28

*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

MILK & HONEY

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

BANANAS FOSTER BREAD PUDDING

vanilla ice cream 13

RED VELVET CHEESECAKE

cookie crumble crust, strawberry coulis, vanilla air cake 14

AFFOGATO

vanilla ice cream, nutella, espresso, pistachio 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

Mandarossa, Nero d'Avola, Italy 13
Terrazas, Malbec, Mendoza 13
Mandarossa, 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
Bottega Vinaia, Pinot Grigio, Trentino 48
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 18, 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
Mandarossa, Nero d'Avola, Italy 48
Mandarossa, 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

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