

BEVERAGES

Galvanina Organic Italian Sodas <i>Orange, Pomegranate, Lemon, or Chinotto</i>	per person \$5
Stappi Bitter Red Aperitivo Soda	\$3
Coca-Cola (cane sugar)	\$4
Acqua Filette Sparkling Water	\$4
Spindrift Grapefruit Sparkling Water	\$2.50



ANTIPASTI

Family-Style Shared Insalatta di Farro <i>Arugula, warm farro, roasted cherry tomatoes, pickled fennel, anchovy breadcrumbs, shaved parmigiano reggiano, breaded chicken, house vinaigrette (v, gf) With Chicken</i>	per person \$6
Family-Style Insalata Mista <i>Arugula, red onion, peperoncini, roasted tomatoes, house vinaigrette (ve, gf) With Chicken</i>	\$9
Family-Style Insalata della Casa <i>Field greens, fennel, shaved pickled carrot, cucumbers, roasted tomatoes, pickled onion, olives (ve, gf) With Chicken</i>	\$5
Family-Style Salumi e Formaggi Misti <i>Assorted meats, cheeses, preserves, & crostini</i>	\$8
House-Made Rosemary Focaccia <i>With Tomato Jam (ve)</i>	\$6
Zuppa del Giorno <i>Soup of the day, seasonal</i>	\$9
Burrata e Pomodoro <i>Ball of mozzarella filled with stracciatella (soft curd & cream), with crostini (v). As available</i>	\$10



To place an order, email us at oursundaygravy@gmail.com
or call during regular business hours: 443-469-2861
Delivery may be available upon request



PANINI

Mixed Selection per person \$9
Choose any from list below. Cut into thirds. Per person = 2/3 panini

Prosciutto <i>Prosciutto di Parma aged 24-months, shaved parmigiano reggiano, peperoncini, & garlic infused e.v.o.o. on toasted ciabatta</i>	a la cart panini \$13
Soppressata <i>Hot or sweet soppressata, sliced mozzarella, stewed tomato jam, & arugula on toasted ciabatta</i>	\$13
Mortadella <i>Pistachio-studded mortadella, aged provolone, olive artichoke tapenade, & garlic-infused e.v.o.o. on toasted house-made focaccia (n)</i>	\$12
Abbuffata <i>Hot soppressata, pistachio-studded mortadella, garlic confit aioli, stewed tomato jam, aged provolone, & arugula on toasted ciabatta (n)</i>	\$14
Verdura <i>Roasted mushrooms & eggplant, stewed tomato jam, garlic confit aioli, sliced mozzarella, & arugula, served hot on toasted ciabatta (v)</i>	\$14
Giulio Cesare <i>Prosciutto di Parma aged 24-months, aged provolone, arugula, & balsamic glaze on toasted ciabatta</i>	\$13
Pollo Chesapeake <i>Peperoncini brined fried chicken, Old Bay, honey, orange-vinaigrette arugula, garlic aioli on toasted ciabatta</i>	\$14
Pollo Pomodoro <i>Lightly-breaded & pan-seared chicken, pomodoro sauce, sliced mozzarella, aged provolone, garlic-infused e.v.o.o. & arugula on toasted ciabatta</i>	\$14
Fusa di Tonno <i>Tuna salad, roasted cherry tomatoes, melted cheddar, & arugula served warm on house-made focaccia (p)</i>	\$14



p = pescatarian v = vegetarian ve = vegan n = contains nuts gf = gluten free



PASTA

	Sunday Gravy <i>Rigatoni, oxtail & sausage ragu, parmesan</i>	per person \$20
	Mugnaia <i>Thick noodles of house-made semolina pasta, tomato & eggplant sauce (ve)</i>	
	Seasonal Hand-Formed Pasta <i>See seasonal dinner menu for hand-formed pasta shape and seasonal preparation</i>	



Additional pasta options may be available upon request. Check out our dinner menu online

SECONDI

	Porchetta <i>Slow-roasted pork shoulder with parsley chimichurri (gf)</i>	per person \$24
	Pollo Stagionale <i>Marinated crispy chicken thighs prepared uniquely each season. See current dinner menu</i>	\$22
	Additional Seasonal Selection <i>See current menu or inquire for seasonal offerings or specific requests</i>	

DESSERT

	Bomboloni	per person \$5
	Mini Bomboloni	\$2
	Limoncello Mascarpone or Pistacchio Ricotta Layer Cake	\$6.50
	Berry Cheesecake <i>(serves 12)</i>	\$60.00
	Cannoli <i>Plain / Chocolate / Pistacchio</i>	\$5 / \$6 / \$7
	Mini Cannoli <i>Plain / Chocolate / Pistacchio</i>	\$2 / \$3 / \$4

