

BEVERAGES

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



ANTIPASTI

	<i>per person</i>
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>	\$6
Insalata Mista <i>Arugula, red onion, peperoncini, roasted tomatoes, house vinaigrette (ve, gf) With Chicken</i>	\$5
Insalata della Casa <i>Field greens, fennel, shaved pickled carrot, cucumbers, roasted tomatoes, pickled onion, olives (ve, gf) With Chicken</i>	\$8
Salumi e Formaggi Misti <i>Assorted meats, cheeses, preserves, & crostini</i>	\$9
House-Made Rosemary Focaccia <i>With Tomato Jam (ve)</i>	\$3 (2 pieces) \$4
Zuppa del Giorno <i>Soup of the day, seasonal</i>	\$5 (cup)
Burrata e Pomodoro <i>Ball of mozzarella filled with stracciatella (soft curd & cream), with crostini (v). As available</i>	\$12 (serves 2)



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
*Choose any from list below. Cut into thirds.
Per person = 2/3 panini*

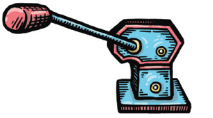
	<i>per person</i>
Prosciutto <i>Prosciutto di Parma aged 24-months, shaved parmigiano reggiano, pepperoncini, & garlic infused e.v.o.o. on toasted ciabatta</i>	\$13
Hot Soppresata <i>Hot Soppresata, sliced mozzarella, stewed tomato jam, & arugula on toasted ciabatta</i>	\$13
Mortadella <i>Pistachio-studded mortadella, aged provolone, olive artichoke tapenade, & garlic-infused e.v.o.o. on toasted house-made focaccia (n)</i>	\$12
Abbuffata <i>Hot soppresata, 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
Melanzane Pomodoro <i>Roasted eggplant, pomodoro sauce, sliced mozzarella, aged provolone, garlic-infused e.v.o.o. & arugula on toasted ciabatta (v)</i>	\$13
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
Pollo Peperoncini <i>Peperoncini brined chicken, roasted tomatoes, arugula, pepperoncini aioli 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

		<i>per person</i>
	Sunday Gravy <i>Rigatoni, oxtail & sausage ragu, parmesan</i>	1/2 full \$10 \$20
	Cazzellitti alla Pecorara <i>House-made semolina dumplings, mixed vegetable ragu, topped with fresh ricotta (v)</i>	
	Mugnaia <i>Thick noodles of house-made semolina pasta, tomato & eggplant sauce (ve)</i>	



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

SECONDI

		<i>per person</i>
	Porchetta <i>Slow-roasted pork shouder with parsley chimichurri (gf)</i>	1/2 full \$12 \$24
	Cotaletta di Pollo <i>Marinated crispy chicken thighs served with pepperoncini salsa verde, & radicchio-arugula salad</i>	\$11 \$22
	Seasonal Selection <i>See current menu or inquire for seasonal offerings or specific requests</i>	

DESSERT

		<i>per person</i>
	Bomboloni	\$5
	Mini Bomboloni	\$2
	Limoncello or Pistacchio Cake	\$6.50
	Tiramisu	\$8.00
	Hazelnut Chocolate Crunch Bar	\$8.00
	Berry Cheesecake	\$9.00
	Cannoli <i>Plain / Chocolate / Pistacchio</i>	\$5 / \$6 / \$7
	Mini Cannoli <i>Plain / Chocolate / Pistacchio</i>	\$2 / \$3 / \$4

