



AN ITALIAN ROSTICCERIA BY CHEF ANDREW CARMELLINI

<p>ANTIPASTI FANTASIA Chef's Selection of Salumi, Formaggi & Ligurian Vegetable Dips For The Table 58</p>	<p>AC'S FAMOUS SHEEP'S MILK RICOTTA Sea Salt & Extra-Virgin Olive Oil 14</p>	<p>CHOP HOUSE CAESAR Our Classic Preparation with Parmigiano-Reggiano 13</p>
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ANTIPASTI

Olive Miste, Roasted Garlic **6**

Vegetable Crudité's, Sicilian Dips **14**

Roasted Beets, Pistachio, Caprino & Grapefruit **13**

Little Gem Wedgini, Gorgonzola, Pancetta Vinaigrette **15**

Creamy Burrata, Peperonata, Arugula Pesto **16**

Chef's Selection of Italian Cheese **19**

Prosciutto di Parma, 18-month **15**

Tuscan Foie Gras Mousse, Balsamico Gelée **13**

Maryland Blue Crab Cake, Hollandaise Pizzaiola **17**

Artichoke Soup, Truffled Parmesan Cream **9**

SANDWICHES
choice of market greens salad or french fries

Chicken Parmigiana **15**
 Mozzarella, Tomato Sugo, Oregono

AC's Meatball Hero **16**
 Homemade Stuffed Meatballs, Caciocavallo & Parm

The Chop House Burger **16**
 Farmhouse Cheddar, Lettuce & Tomato, Sesame Bun

PASTA

Trofie alla Genovese, Pesto & Parmigiano **15**

Linguini Fini, Spicy Maryland Blue Crab **20**

Orecchiette, Sweet Sausage, Broccoli Rabe **15**

Spaghetti, Pomodoro & Stuffed Meatballs **16**

CONTORNI

Crispy Fries, alla Fiorentina
 Rustic Potatoes, Rosemary
 Broccoli Rabe, Chili, Garlic
 Roasted Mushrooms Trifolata
 7 each

SALSA

Sagamore Steak Sauce
 Salsa Verde
 Bone Marrow Au Poivre
 Horseradish Crema
 Gorgonzola Fonduta
 Hollandaise Pizzaiola
 2 each

ALLA BRACE

Local Rock Fish Cacciatore **25**

Red Prawns Fra Diavolo, Charred Broccoli Rabe **23**

Fire-Roasted Chicken Al Limone, Blistered Peppers **22**


8 oz. Boneless Petit Filet Mignon **36**

14 oz. Bone-In Filet Mignon **42**

15 oz. Boneless New York Strip **46**



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



1715 Thames Street
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