

October 20, 2026

Seppia

Cheese, Little Fish, Salume

Tuna 'Nduja, Basil, Pickled Onion, Fennel Pollen, Fennel Toast 9

Crispy Gnudi, Root Vegetable Purée, Brown Butter Hazelnuts, Pears, Crispy Sage, Wildflower Honey 10

24 Month Prosciutto di Parma, Gnocco Fritto, Pickled Red Onion, Aglio Agrodolce 18

Burrata di Bufala, Roasted Garlic, Fennel Agrodolce, Cantabrian Anchovies,
Olive Tapenade, Basil Pistachio Pesto, Roasted Tomatoes 24

Vegetables, Bigger Fish, Mollusk

Head Lettuces, Wild Arugula, Frisée, Radishes, Thyme Vinaigrette 12

Roasted Beets, Treviso, Gorgonzola, Walnuts, Orange Vinaigrette 16

White Rabbit Boudin, Juniper Braised Cabbage, Roasted Apples, Natural Reduction 16

Matsutake Mushroom Carpaccio, Pine Nuts, Oregano, Chives, Butternut Squash Vinaigrette 16

Fritto Misto, Shrimp, Cuttlefish, Boquerones, Zucchini, Sage, Basil Maionese 19

Tuna Crudo, Calabrian Chili Crunch, Fermented Chilis, Orange Emulsion 22

Pasta

Bucatini, Basil Pistachio Pesto, Roasted Tomato, Stracciatella 21

Artichoke Rotolo, Spinach, Besciamella, Sugo di Pomodoro, Parmigiano Reggiano 21

Tajarin, Matsutake Mushrooms, Hakurei Turnips, Parmigiano Reggiano 22

Smoked Halibut Gnocchi, Whole Grain Mustard, House Crème Fraîche, Capers, Roasted Shallots, Green Apples 22

Squid Ink Spaghetti alla Chitarra, Shrimp, Crispy Oysters, Roasted Pepper Uni Cream 24

Chèvre and Chanterelle Agnolotti, Fall Squash, Sage Brown Butter, Seme de Zucca 24

Mafalde, Lamb Ragù, Focaccia Bread Crumbs, Pecorino Romano 25

Gluten Free Fusilli Available

Large Plates

Trout Saltimbocca, Crispy Prosciutto, Sage, Root Vegetable Purée, Broccolini, Caper Brown Butter 35

Pan Roasted Bronzino, Charred Broccoli, Roasted Tomato, Sauce Acqua Pazza 39

30 oz Ribeye, Yukon Gold Fries, Morel Mushroom Madeira Jus 140

Martini

Dry, Ketel One Vodka x5, Cocchi Americano Dry Vermouth x1 18

Dirty, Olive Oil Washed Wheatley's Vodka x1, Savory Olive Bitters, Gorgonzola Stuffed Olives 17

Wet, Grey Goose Vodka x1, Cocchi Americano Dry Vermouth x1, Grapefruit Twist 17

Perfect, Tito's Vodka x5, Carpano Sweet x1, Carpano Dry Vermouth x1 17

Reverse, Noilly Pratt Dry Vermouth x5, Malfy Gin x1, Orange Bitters x1 16



A Service Charge of 22% is added to all checks.

Please let us know if you would like this amount altered or removed.

*** Upcoming! **J. Hofstätter Wine Dinner 10/22 \$139** (plus tax & 22% service charge)

Visit Seppiabaltimore.com for Ticket & Event Info ***