

Cicchetti

SOURDOUGH BREAD – 8

with
house butter

WHIPPED RICOTTA – 9

truffle honey,
sesame grissini

FRIED SUNCHOKES – 12

goat cheese crema,
roasted macadamia nuts

LAMB BELLY SKEWERS – 14

grilled lamb belly,
red pepper coulis

ARANCINI – 14

pancetta, oyster mushroom,
pine nut basil pesto

MEATBALLS – 14

pork, beef, & veal,
san marzano tomato sauce

Small Plates

BEET SALAD – 14

marinated chiogga,
bull's blood, & golden beets,
cara cara orange, lemon yogurt,
caraway seeds, olive oil

BRUSCHETTA – 16

eggplant, san marzano tomato,
smoked mozzarella, basil,
pickled red onion,
sourdough toast

LOLLA ROSSA SALAD – 14

sesame seeds,
garlic croutons, honey,
pecorino romano,
trebbiano vinaigrette

***POLPO – 18**

charred octopus,
soffritto, guanciale, garlic,
butter bean ragù,
calabrian chili oil

WHITE ASPARAGUS – 16

carbonara, guanciale,
smoked trout roe,
horseradish,
parsley oil

***CARPACCIO – 19**

black angus beef,
mizuna, maitake mushroom,
stracciatella, onion jam,
smoked maldon sea salt

BURRATA – 18

castelfranco radicchio,
winter citrus, pistachio,
vin cotto, olive oil,
mint, parsley

MUSSELS – 22

bangs island mussels,
confit lemon brodo,
prosciutto di parma,
grilled sourdough bread

Pizzette

VIGNOLA – 16

san marzano tomato,
fresh mozzarella,
organic basil

BLYTH – 18

alto-adige speck,
stracciatella, baby arugula,
san marzano tomato,
provolone, mozzarella

CENTRAL ST. – 18

italian sausage,
pickled hot pepper,
mozzarella,
whipped ricotta

TARTUFO – 18

provolone, mozzarella,
pecorino romano, garlic,
cremini mushroom,
black truffle stracciatella

Pasta

LUMACHE – 32

house vodka sauce,
crispy cipolini onion,
burrata,
calabrian chili oil

CAMPANELLE – 34

smoked local mussels,
shaved fennel, lemon,
'nduja cream,
scallion

RAVIOLI – 34

whole milk ricotta,
english peas, garlic cream,
prosciutto di parma,
peashoots

TRIPOLINE – 34

pork & beef bolognese,
san marzano tomato,
pecorino romano,
fresh herbs

Nº 10

***SCALLOPS – 45**

brown butter, black lentil,
carrot, roasted red pepper, pickled shallot,
confit lemon & parsley brodo, chili oil

Large Plates

CHICKEN MARSALA – 34

prosciutto di parma,
provolone, roasted oyster mushroom,
creamy polenta, marsala sauce

GNOCCHI – 32

ricotta gnocchi, asparagus,
spring onions, parsnip purée,
brown butter, italian chestnut

LAMB SHANK – 34

slow braised lamb,
salsa rosa, parsley, garlic,
risotto milanese, jus

Gluten Free Pasta Available!

GENERAL MANAGER: Ashley Belanger · **ASSISTANT GENERAL MANAGER:** Lindsay Cooper
EXECUTIVE CHEF: Mitchell Ryan · **SOUS CHEF:** Ryan Jalbert · **CHEF DE CUISINE:** Cory Labrecque

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

A 3% Kitchen Fair Wage Fee will be applied to all checks

Fresh



YUNG BUCK – 14

Bimini Coconut, Framboise,
Select Aperitivo, Cocchi Americano,
Lime Acid, Amara Oak Bitters



LIGHTWEIGHT – 15

St. George Citrus Vodka,
Salers, Cap Corse,
Prosecco, Cardamom



GREEN THUMB* – 15

Herb Infused Genever,
Basil Eau de Vie, Lime, Agave,
Clarified with Milk



SCARLETT LETTER – 16

Mezcal, Cassis,
Braulio, Lime,
Mole Bitters, Salt



CUFFING SEASON* – 15

Bourbon, Suntori Toki, Walnut,
Barolo Chinato, Poached Fig Cordial,
Dove Shanks Deez Bitters



CHEAT DAY* – 15

Pisco, Smith & Cross,
Banane du Brésil, Benedictine,
Banana Almond Orgeat, Egg White



BLACK RIDER – 14

Jamaican Rum,
Amaro Abano, Espresso, Falernum,
Mediterranean Tonic



OLD LEATHER JACKET – 15

Scotch, Montenegro,
Becherovka, Birch,
Sarsaparilla

Almost Classic

**REMEMBER
THE MAINE – 15**
Rye, Vino Chinato,
Via Vecchia Legacy Amaro,
Bitter Cherry,
Absinthe



SIESTA – 15
Tequila,
Bitter Rosso,
Blackberry, Lime,
Grapefruit & Campari Foam



**HOT & DIRTY
MARTINI* – 15**
Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano,
Cherry Pepper



**SICILIAN
NEGRONI – 15**
Gin, Campari,
Amaro Dell'Etna,
Antica Torino,
Salted Grapefruit Oleo



Wines by the Glass

SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV – 13 / 48
Scarpetta, "Timido," Brut Rosé, Friuli NV – 14 / 52
Denny Bini, "Festa," Lambrusco Dell'Emilia NV – 15 / 56

BIANCO

Suavia, Soave Classico, Veneto 2022 – 13 / 48
Erste & Neue, Pinot Bianco, Sudtirol, Alto Adige 2022 – 14 / 52
Cottanera, "Barbazzale," Catarratto, Sicilia 2021 – 13 / 48
De Forville, Chardonnay, Piemonte 2022 – 14 / 52
Terredora di Paolo, Irpinia Falanghina, Campania 2022 – 12 / 44

ROSATO

Viberti, "La Gemella," Nebbiolo Rosata, Piemonte 2021 – 13 / 48

ROSSO

Nicosia, "Sabbie di Sutta," Cerasuolo di Vittoria, Sicilia 2020 – 17 / 64
Le Vigne di Zamo, "Zamo Rosso," Friuli-Venezia-Giulia 2020 – 12 / 44
Produttori del Barbaresco, Langhe Nebbiolo, Piemonte 2022 – 18 / 72
Pileum, Cesanese del Piglio, Lazio 2022 – 14 / 52
Masseria Cuturi, Primitivo, Puglia 2021 – 13 / 48
Casanova della Spinetta, "Il Nero di Casanova," Toscana 2019 – 17 / 64
Rubinelli Vajol, Valpolicella Ripasso Classico Superiore, Veneto 2015 – 26 / 124

SHAKERATO – 8
Tequila, Campari,
Espresso, Zuccherio

Beer

ON DRAFT – 8

Allagash White
Belgian White

Oxbow Luppulo
Italian Pilsner

Mast Landing
A Beer Named Duck
Pale Ale

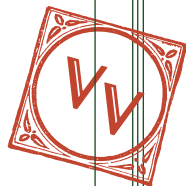
Maine Beer Company Lunch
India Pale Ale

PACKAGED

Coors Banquet 12oz – 5

Stowe Cider 16oz – 8

Athletic Brewing Co.
Upside Dawn Golden N/A 12oz – 6



*contains dairy, egg, gluten or nut

BEVERAGE DIRECTOR: Mark Hibbard · BAR LEAD: Emy Geer · WINE DIRECTOR: Susannah Gleason

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