

Small Plates

ARUGULA SALAD – 12
pomegranate, chevre,
blood orange, candied pecan,
maple balsamic vinaigrette

BEET SALAD – 12
espresso roasted beet,
orange zest mascarpone,
grapefruit, pistachio,
farro cracker

BURRATA – 14
roasted carrot, almond,
trebbiano vinaigrette,
calabrian honey

BACCALA – 10
smoked white fish, celery,
pickled fresno pepper,
preserved lemon aioli

**FORMAGGIO
E SALUMI – 22**
selection of two cheese & two
meat with accompaniment
Cheese only – 18

Pastas

PENNE – 15/25
roasted eggplant, san marzano tomato sauce,
blistered cipollini onion, stracciatella,
parmigiana reggiano breadcrumb

CAPELLINI – 16/28
smoked bangs island mussels, little neck clams,
lobster tomato brodo, calabrian chili, scallion butter

PAPPARDELLE – 16/28
slow poached egg, brussels sprout, alto adige speck,
roasted garlic cream, crispy leek

CANNELLONI – 26
braised beef short rib, ricotta cheese,
lacinato kale, san marzano tomato sauce

Large Plates

STATLER CHICKEN – 25
smoked potato purée, fresh herbs,
grilled lemon, broccoli rabe

BRANZINO – 32
filets, radicchio, taggiasca olives,
crispy garlic polenta, tarragon butter sauce

MUSHROOM RISOTTO – 22
carnaroli rice, maitake mushroom,
red watercress, black truffle burrata

FILET MIGNON – 39
pecorino and herb farro, kale, parsnip,
cipollini onion, rosemary compound butter

Sides – 7

• SMOKED MASHED POTATO •

• BROCCOLI RABE •

• POLENTA FRIES •

• MEATBALLS •

Pizzette

VIGNOLA – 12
san marzano tomato, mozzarella,
organic basil

EXCHANGE – 14
spicy meatball, smoked mozzarella,
roasted mushroom,
tomato sauce

BURROWS – 13
fire roasted red pepper,
cipollini onion, spinach, garlic,
whipped ricotta, taleggio cream

INDIA STREET – 14
italian sausage, marinated fennel,
chili flake, fontina val d'aosta,
tomato sauce



SOURDOUGH BREAD

served with two house butters


– 6


*In order to accommodate all of our guests we ask that you limit your dining experience to two hours.

EXECUTIVE CHEF: Mitchell Ryan · GENERAL MANAGER: Randa Vashon · AGM: Ashley Belanger


Cocktails

Fresh/Savory


 **FAUCI'S CURE-ALL-11**
Vodka, Angostura di Amaro,
Strega, Turmeric, Ginger, Lime,
Sweetened Condensed Milk


 **DARK PASSENGER-13**
Añejo Tequila, Sfumato,
Black Mole Cordial,
Tajin Negra, Chili Threads


 **RIVIERA FIZZ-16**
Green Chartreuse, Aquavit,
Bitter Rosso, Galliano, Lemon,
Lime, Cream, Egg White*


 **CONEY ISLAND SUNDAY-14**
Smith & Cross Rum,
Bimini Coconut, Italicus,
Earl Grey Coconut Cream,
Pineapple, Orange

Bitter


 **FIVE POINTS-12**
Green Coffee Bourbon,
Amaro Abano, Campari,
Punt e Mes, Sherry, Maple


 **THE SMOKING MIRROR-13**
Mezcal, Zirbenz,
Pasubio, Passionfruit,
Vanilla Foam

 **MONTEGO SUNRISE-11**
R(h)um Blend, Falernum,
Hibiscus, Olive Leaf Tea,
Allspice, Clove, Lime


 **THE SOCIAL CLUB-12**
Scotch, Caperitif,
Montenegro, Grapefruit Stock,
Bottled and Carbonated

Almost Classic

 **THE GIBSON - 11**
London Dry Gin,
Amontillado Sherry,
Charred Cippolini Vermouth,

 **AVERNA MAI TAI - 12**
Averna, Pineapple Rum,
Pistachio Orgeat,
Lime, Mint

 **SICILIAN NEGRONI - 13**
Gin, Antica Torino,
Amaro dell'Etna, Campari,
Salted Grapefruit Oleo

 **BROOKLYN - 14**
Wild Sardinia Vermouth,
Amer Picon, Rye, Maraschino,
Dove Shanks Charred
Apricot Bitters

Wine by the Glass

SPUMANTE

Lacrima Baccus, Cava Reserva Rosado, Penedes, Spain 2017 - 10 / 36
Domaine Bousquet, Brut Rose, Uco Valley, Argentina NV - 10 / 36
Canella, Prosecco, Veneto, Italy NV - 11/40
Victorieux, "Brut Tradition," Champagne, France NV - 20 / 75
Medici Ermete, "i Quercioli," Lambrusco Secco, Emilia-Romagna NV - 10 / 36

BIANCO

Ca' Maiol, Trebbiano di Lugana, Lombardia 2019 - 11 / 40
Ferzo, Pecorino, Terre di Chieti, Abruzzo 2017 - 10 / 36
Vigna Roda, Bianco Veneto, 2018 - 11 / 40
Clara Sala, Sicilia Bianco, Sicily 2019 - 11 / 40
Michele Alois, "Caiati," Pallagrello Bianco, Campania 2016 - 10 / 40
Stekar, Sivi Pinot, Goriska Brda, Slovenia 2019 - 13 / 48

ROSATO

Paul D, Zweigelt Rose (draft) - 9

ROSSO

La Lastra, Chianti Colli Senesi, Toscana, 2017 - 12 / 44
Elvio Tintero, Nebbiolo, Langhe, Piemonte 2018 - 11/40
Cosimo Taurino, "Notarpanaro," Negroamaro, Salento, Apulia 2011 - 13 / 48
Pala, Silenzi Rosso, Isola dei Nuraghi, Sardegna 2018 - 10 / 36
Col d'Orcia, "Spezieri," Toscana 2018 - 12/44
Giuliano Rosati, Amarone della Valpolicella, Veneto, 2015 - 26 / 102
Tenuta San Leonardo, "Terre di San Leonardo," Trentino 2016 - 15 / 56
Colpetrone, Sagrantino, Montefalco, Umbria 2011 - 15 / 56

Milk Punch

rotating elixir - \$11

Beer

ON DRAFT

Maine Beer Company, Lunch - 8
Oxbow, Farmhouse Pale Ale - 8
Bunker, Machine Czech Pilsner - 7
Allagash White
Belgian Wheat - 7

BOTTLES & CANS

Norumbega Cider, 16oz - 8
Lone Pine, Portland
Pale Ale, 16oz - 8
Oxbow and Birrificio del Ducato
Saison Dell'Aragosta (bottle) - 14

*contains dairy or egg

BEVERAGE DIRECTOR: Mark Hibbard · BAR LEAD: Morgan Wagner-Holtz · BAR ELDER: Patrick McDonald