

Small Plates

MUSSELS — 15
bangs island mussels,
pancetta, white wine,
grilled sourdough

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

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

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

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

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

Pastas

PENNE — 17/29
pork and beef bolognese, pecorino romano,
san marzano tomato sauce, herbs

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

PAPPARDELLE — 15/26
slow poached egg, brussels sprout, alto adige speck,
roasted garlic cream, crispy leek

AGNOLOTTI — 16/28
taleggio and white bean, sun dried tomato,
fava bean, black truffle butter, balsamic reduction

Pizzette

VIGNOLA — 12
san marzano tomato, mozzarella,
organic basil

CENTRAL ST. — 13
italian sausage,
pickled hot pepper, mozzarella,
whipped ricotta

PLUM ALLEY — 14
mortadella, taggiasca olive,
garlic cream sauce,
pistachio pesto

MCLAUGHLIN & CO. — 14
prosciutto di parma,
pickled red onion, chive,
calabrian honey



SOURDOUGH BREAD
served with two house butters

— 6

Large Plates

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

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

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

FILET MIGNON — 42
pecorino and herb farro, kale, parsnip,
cipollini onion, rosemary compound butter

Sides — 7

• SMOKED MASHED POTATO •

• POLENTA FRIES •

• BROCCOLI RABE •

• MEATBALLS •

*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



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

La Gioiosa, Prosecco Rosé, Veneto, Italy - 12 / 44
Lacrima Baccus, Cava Reserva Rosado, Penedes, Spain 2017 - 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

Orsolani "La Rustia", Erbaluce di Caluso, Piemonte 2018 - 13 / 48
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 Tinterio, 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