

Small Plates

MUSSELS – 15

bangs island mussels,
pancetta, white wine,
grilled sourdough

CAESAR – 13

frisée, radicchio, endive,
garlic crouton, bottarga,
grana padana frico

SPRING MISTO – 12

asparagus, carrot, mint,
trebbiano vinaigrette,
lemon ricotta,
spiced walnuts

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

Pizzette

VIGNOLA – 12

san marzano tomato, mozzarella,
organic basil

VILLAGE CAFE – 12

basil pesto, sun dried tomato,
roasted oyster mushroom,
pecorino romano

CENTRAL ST. – 13

italian sausage,
pickled hot pepper, mozzarella,
whipped ricotta

PLUM ALLEY – 14

mortadella, taggiasca olive,
garlic cream sauce,
pistachio pesto

BLYTH – 14

san marzano tomato,
mozzarella, alto adige speck,
arugula, stracciatella

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

SOURDOUGH BREAD

served with two house butters

– 6

Large Plates

CHICKEN – 27

marinated statler, roasted artichoke,
aparasus, lemon and white bean purée

BRANZINO – 32

filets, radicchio, taggiasca olives,
crispy garlic polenta, tarragon butter sauce

MUSHROOM RISOTTO – 22

carnaroli rice, maitake mushroom,
red watercress, black truffle burrata

RIBEYE – 39

roasted fingerling potato, blistered tomato,
king trumpet mushroom, salsa verde

Sides – 8

• MEATBALLS •

• POLENTA FRIES •

• BROCCOLINI WITH BOTTARGA •


• TRUFFLED FINGERLING POTATO •


*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

La Gioiosa, Prosecco Rosé, Veneto, Italy - 12 / 44
Lacrima Baccus, Cava Reserva Rosado, Penedes, Spain 2017 - 10 / 36
Trecase, Treviso, Prosecco, Veneto, Italy NV - 11 / 40
Beaudoin, Cuvee "Prestige", 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
Pacher Hof, Syvaner, Alto-Adige 2017 - 13 / 48
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

Massimago, Valpolicella, Veneto 2018 - 13 / 48
La Lastra, Chianti Colli Senesi, Toscana, 2017 - 12 / 44
Cosimo Taurino, Salice Salentino, Rosso Riserva, Apulia 2011 - 13 / 48
Serego Alighieri, "Possissioni," Rosso Verona, Veneto 2018 - 14 / 52
Col d'Orcia, "Spezieri," Toscana 2018 - 12 / 44
Caparzo, Brunello di Montalcino, Toscana 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