

Small Plates

CAPRESE – 18
heirloom tomato, mozzarella,
white balsamic reduction,
basil dust

GEM LETTUCE – 12
garlic scape vinaigrette,
red onion,
basil breadcrumb

MUSSELS – 18
bangs island mussels,
lemon thyme butter,
tomato, fresno pepper, bread

ZUCCHINI FRITES – 12
fried zucchini, lemon,
parsley, bagna càuda

BURRATA – 16
cucumber, fresno pepper,
radish, tangerine gel,
dill vinaigrette

TUNA BRUSCHETTA – 18
marinated blue fin,
mint & cannellini bean puree,
watercress, grapefruit

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

SOURDOUGH BREAD – 6
served with two
house butters

Pastas

BUCATINI – 26
guanciale, english pea,
garlic cream, cured egg yolk,
parsley, chive

LINGUINI – 29
squid ink pasta, clams,
blistered tomato,
garlic, shallot, white wine,
parsley
add 3oz lobster + 25

MALLOREDDUS – 28
red pepper fonduta, stracciatella,
oregano breadcrumbs, basil

AGNOLOTTI – 29
mortadella & chicken,
leek, asparagus, pistachio
gremolata

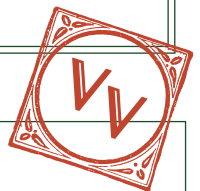
Large Plates

RIBEYE – 54
truffled pomme purée,
baby carrot, red wine reduction

TOMATO RISOTTO – 26
carnaroli rice, heirloom tomato
basil goat cheese,
pecorino & garlic crumb

CHICKEN – 29
marinated statler,
salumi and artichoke farro salad,
basil, mint

SCALLOP – 36
corn purée, pistachio,
radicchio, pancetta,
fennel pollen agrodolce



Pizzette

BLYTH – 15
san marzano tomato,
mozzarella,
alto adige speck,
arugula, stracciatella

VIGNOLA – 13
san marzano tomato,
mozzarella,
organic basil

CENTRAL ST. – 14
italian sausage,
pickled hot pepper,
mozzarella,
whipped ricotta

WHARF ST. – 18
chopped clam,
garlic cream sauce,
broccoli rabe,
chili flake

• SAUSAGE & PEPPERNATA •

• SQUASH RATATOUILLE •

Sides &

• BROCCOLINI •


• TRUFFLE 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

 **SUMMER CRUSH – 12**
Vodka, Aperol, Verjus,
Strawberry & Pineapple
Gomme, Lemon

 **VINNIE BOOMBATZ – 13**
Blanco Tequila, Strega,
Chartreuse, Mango, Lime,
Fresno Peppers


 **SOUTH BEACH – 14**
Bimini Coconut Gin, Rum,
Creme De Menthe,
Fino Sherry, Lime, Vanilla


 **SUGAR BABY – 14**
Capurro Acholado Pisco,
Genepy, Blanco Tequila,
Watermelon, Snap Pea Oleo

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


Bitter

 **DATE NIGHT – 14**
Bourbon, Armagnac,
Demerara Date Syrup,
Bitters

 **TRINI SOUR – 12**
Amaro di Angostura,
Angostura Bitters, Almond,
Banana Orgeat, Lemon


 **SPRITZ CARRARA – 12**
Prosecco, Elderflower, Salers,
Blanco Vermouth,
Bitter Bianco,

 **JIMMY TWO-TIMES – 12**
Cocchi Dopo Teatro,
Cynar, Salted Ginger Cordial,
Lemon


 **HEY MAMBO – 15**
Mezcal, Reposado Tequila,
Luxardo Apertivo, Coconut,
Pineapple, Frozen


Almost Classic

 **CAPRESE MILK PUNCH – 12**
Gin, Dry Vermouth,
White Balsamic, Tomato, Basil,
Clarified With Milk

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

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

 **50/50/50 – 14**
Gin, Vodka, Absinthe,
Foro Vermouth, Lemon Zest,
Thyme, Lemon Oak Bitters

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

Wine by the Glass

SPUMANTE

Canella, Prosecco Brut, Veneto, Italy NV – 11 / 40
La Gioiosa, Prosecco Rosé, Veneto, Italy – 12 / 44
Buscareto, Lacrima di Morra d'Alba, Brut Rosé, Marche, Italy NV – 13 / 48
Lacrima Baccus, Cava Reserva Rosado, Penedes, Spain 2017 – 10 / 36
André Clouet, Brut, Grande Reserve, Bouzy, Champagne – 20 / 75
Medici Ermete, "i Quercioli," Lambrusco Secco, Emilia-Romagna NV – 10 / 36

BIANCO

Orsolani "La Rustia", Erbaluce di Caluso, Piemonte 2018 – 13 / 48
Villa Raiano, "Virgo," Greco, Campania 2018 – 10 / 36
Bucci, Verdicchio dei Castelli di Jesi, Marche 2019 – 12 / 44
Abbazia di Novacella, Kerner, Alto-Adige 2019 – 13 / 48
Clara Sala, Sicilia Bianco, Sicily 2019 – 11 / 40

Marchesi Antinori, "Bramito," Chardonnay, Umbria 2018 – 15 / 56

ROSATO

Scarpetto, "Frico," Toscana 2020 (draft) – 9

ROSSO

La Miraja, Grignolino d'Asti, Piemonte 2019 – 13 / 48
Buscareto, Lacrima di Morra d'Alba, Marche, Italy 2019 – 12 / 44
La Lastra, Chianti Colli Senesi, Toscana, 2017 – 12 / 44
Cosimo Taurino, Salice Salentino, Rosso Riserva, Apulia 2011 – 13 / 48
Oltretorrente, Colli Tortonesi, Piemonte 2018 – 13 / 48
Redentore, Refosco dal Peduncolo, Tre Venezie 2019 – 12 / 44
Alessandro Fantino, "Cascina Dardi," Bussia, Barolo, Piemonte 2013 – 30 / 116
Caparzo, Brunello di Montalcino, Toscana 2016 – 26 / 102
Tenuta San Leonardo, "Terre di San Leonardo," Trentino 2016 – 15 / 56
Colpetrone, Sagrantino, Montefalco, Umbria 2011 – 15 / 56



Beer

ON DRAFT – 8

Allagash White
Oxbow, Luppulo
Bissel Brothers Rotating
Maine Beer Company, Lunch

BOTTLES & CANS

Norumbega Cider, 16oz – 8
Orono Brewing Tubular, 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