

Cicchetti

- OLIVES & GIARDINIERA • - 9 • MEATBALLS • - 14 • PANCETTA ARANCINI • - 14
- LAMB BELLY SKEWERS • - 14 • WHIPPED TRUFFLE RICOTTA • - 9
- BRUSSELS SPROUTS • - 12

Sourdough Bread \$8
served with two
house butters

Small Plates

BEET SALAD - 14
marinated chiogga,
bull's blood, & golden beets,
cara cara orange, lemon yogurt,
caraway seeds, olive oil

LOLLA ROSSA SALAD - 14
sesame seeds,
garlic croutons, honey,
pecorino romano,
trebbiano vinaigrette

GRILLED ARTICHOKEs - 14
roman artichokes,
olive tapenade,
eggplant purée,
parsley oil

BURRATA - 18
castelfranco radicchio,
winter citrus, pistachio,
vin cotto, olive oil,
mint, parsley

BACCALA BRUSCHETTA - 14
smoked baccala,
castelvetro olives, arugula,
crispy chickpeas,
grilled sourdough

***POLPO - 18**
charred octopus,
soffritto, guanciale, garlic,
butter bean ragù,
calabrian chili oil

***CARPACCIO - 19**
black angus beef,
mizuna, maitake mushroom,
stracciatella, onion jam, smoked
maldon sea salt

MUSSELS - 22
bangs island mussels,
confit lemon brodo,
prosciutto di parma,
grilled sourdough bread

Pizzate

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 cippolini onion,
burrata,
calabrian chili oil

CAMPANELLE - 34
smoked local mussels,
shaved fennel, lemon,
'nduja cream,
scallion

RAVIOLI - 34
sheep's milk ricotta,
roasted tomatoes,
saffron cream sauce,
pink peppercorn, thyme

TRIPOLINE - 34
pork & beef bolognese,
san marzano tomato,
pecorino romano,
fresh herbs

Nº 10

Large Plates

***SCALLOPS - 45**
potato pave, balsamic onions,
brown butter, black garlic purée,
scallop cream sauce

CHICKEN MARSALA - 34
prosciutto di parma,
provolone, roasted oyster mushroom,
creamy polenta, marsala sauce

GNOCCHI - 32
ricotta gnocchi, roasted parsnips,
cauliflower purée, italian chestnuts,
lavender, confit leeks

LAMB SHANK - 34
slow braised lamb,
salsa rosa, parsley, garlic,
risotto milanese, jus

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



CUFFING SEASON* – 15
Bourbon, Suntori Toki, Walnut,
Barolo Chinato, Poached Fig Cordial,
Dove Shanks Deez Bitters



LIGHTWEIGHT – 15
St. George Citrus Vodka,
Salers, Cap Corse,
Prosecco, Cardamom



CHEAT DAY* – 15
Pisco, Smith & Cross,
Banane du Brésil, Benedictine,
Banana Almond Orgeat, Egg White



CHARLIE, FOR CHRISAKES* – 13
Brown Butter Washed Cachaça,
Applejack, Cardamaro, VV Rabarbaro,
Apple Cider Reduction, Lime Acid



WOODS IN WINTER – 14
St. George Terroir Gin,
Quinquina, Zirbenz,
Orange Bitters, Rosemary



RED WAVE* – 15
Tequila, Mezcal,
Beet Cordial, Pistachio,
Honey, Clarified with Milk



VIN BRULÉ – 15
Select Aperitivo, Sweet Vermouth,
Fino Sherry, Licor 43, Pomegranate,
Saffron, Lemon Honey, Served Hot



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

Francesca Poggio, Cortese di Gavi, Piemonte 2022 – 16 / 60
Fratelli Ponte, Roero Arneis, Piemonte 2022 – 14 / 52
De Forville, Chardonnay, Piemonte 2022 – 13 / 48
Terredora di Paolo, Irpinia Falanghina, Campania 2022 – 12 / 44

ROSATO

Cantele, Negroamaro Rosato, Puglia 2022 – 13 / 48

ROSSO

Baglio di Pianetto, Frappato, Sicilia 2022 – 11 / 40
Le Vigne di Zamo, "Zamo Rosso," Friuli-Venezia-Giulia 2020 – 12 / 44
Collina Serragrilli, "Bailè," Langhe Nebbiolo, Piemonte 2020 – 18 / 72
Masseria Cuturi, Primitivo, Puglia 2021 – 14 / 52
Tenuta Scuotto, Aglianico, Campania 2021 – 15 / 56
Casanova della Spinetta, "Il Nero di Casanova," Toscana 2019 – 17 / 64
Camigliano, Brunello di Montalcino, Toscana 2018 – 30 / 120

SHAKERATO – 8
Tequila, Campari,
Espresso, Zucchero

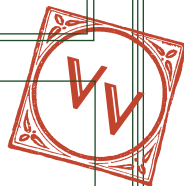
Beer

ON DRAFT – 8

Allagash White
Oxbow Luppolo
Barreled Souls
East Brown and Down
Maine Beer Company Lunch

BOTTLES & CANS

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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