

## Cicchetti

**SOURDOUGH – 8**

served with  
house butter

**ARANCINI – 14**

pancetta,  
oyster mushroom,  
pine nut basil pesto

**MEATBALLS – 14**

pork, beef, & veal,  
san marzano  
tomato sauce

**WHIPPED RICOTTA – 9**

truffle honey,  
sesame grissini

## Small Plates

**BEET SALAD – 14**

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

**BRUSCHETTA – 16**

eggplant, san marzano tomato,  
smoked mozzarella, basil,  
pickled red onion,  
sourdough toast

**LOLLA ROSSA SALAD – 14**

sesame seeds,  
garlic croutons, honey,  
pecorino romano,  
trebbiano vinaigrette

**\*POLPO – 18**

charred octopus,  
soffritto, guanciale, garlic,  
butter bean ragù,  
calabrian chili oil

**WHITE ASPARAGUS – 16**

carbonara, guanciale,  
smoked trout roe,  
horseradish,  
parsley oil

**\*CARPACCIO – 19**

black angus beef,  
mizuna, maitake mushroom,  
stracciatella, onion jam,  
smoked maldon sea salt

**BURRATA – 18**

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

**MUSSELS – 22**

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

## Pizzette

**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 – 34**

calabrian chili braised pork,  
san marzano tomato,  
whipped ricotta,  
pecorino romano

**RAVIOLI – 34**

whole milk ricotta,  
english peas, garlic cream,  
prosciutto di parma,  
local peashoots

**CAMPANELLE – 32**

house vodka sauce,  
crispy cipollini onion,  
calabrian chili oil,  
burrata

**SQUID INK LINGUINI – 34**

manilla clams,  
cherry tomato, white wine,  
sorrento lemon butter,  
chili, scallion

*Gluten Free Pasta Available!*

Nº 10

## Large Plates

**\*SCALLOPS – 45**

brown butter, black lentil,  
carrot, roasted red pepper, pickled shallot,  
confit lemon & parsley brodo, chili oil

**GNOCCHI – 32**

ricotta gnocchi, asparagus,  
spring onions, parsnip purée,  
brown butter, italian chestnut

**CHICKEN MARSALA – 34**

prosciutto di parma,  
provolone, roasted oyster mushroom,  
creamy polenta, marsala sauce

**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



### YUNG BUCK – 14

Bimini Coconut, Framboise,  
Select Aperitivo, Cocchi Americano,  
Lime Acid, Amara Oak Bitters



### LIGHTWEIGHT – 15

St. George Citrus Vodka,  
Salers, Cap Corse,  
Prosecco, Cardamom



### GREEN THUMB\* – 15

Herb Infused Genever,  
Basil Eau de Vie, Lime, Agave,  
Clarified with Milk



### LOVE GAMES – 15

Ford's Gin, Mango Purée,  
Handshake Amaro,  
Spruce Tincture

## Bitter



### CUFFING SEASON\* – 15

Bourbon, Suntori Toki, Walnut,  
Barolo Chinato, Poached Fig Cordial,  
Dove Shanks Deez Bitters



### SCARLETT LETTER – 16

Mezcal, Cassis,  
Braulio, Lime,  
Mole Bitters, Salt



### BLACK RIDER – 14

Jamaican Rum,  
Amaro Abano, Espresso, Falernum,  
Mediterranean Tonic



### 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

Suavia, Soave Classico, Veneto 2022 – 13 / 48  
Erste & Neue, Pinot Bianco, Sudtiro, Alto Adige 2022 – 14 / 52  
Cottanera, "Barbazzale," Catarratto, Sicilia 2021 – 13 / 48  
De Forville, Chardonnay, Piemonte 2022 – 14 / 52  
Terredora di Paolo, Irpinia Falanghina, Campania 2022 – 12 / 44

### ROSATO

Viberti, "La Gemella," Nebbiolo Rosata, Piemonte 2021 – 13 / 48

### ROSSO

Nicosia, "Sabbie di Sutta," Cerasuolo di Vittoria, Sicilia 2020 – 17 / 64  
Le Vigne di Zamo, "Zamo Rosso," Friuli-Venezia-Giulia 2020 – 12 / 44  
Produttori del Barbaresco, Langhe Nebbiolo, Piemonte 2022 – 18 / 72  
Pileum, Cesanese del Piglio, Lazio 2022 – 14 / 52  
Masseria Cuturi, Primitivo, Puglia 2021 – 13 / 48  
Casanova della Spinetta, "Il Nero di Casanova," Toscana 2019 – 17 / 64  
Rubinelli Vajol, Valpolicella Ripasso Classico Superiore, Veneto 2015 – 26 / 124

**SHAKERATO – 8**  
Tequila, Campari,  
Espresso, Zuccherio

## Beer

### ON DRAFT – 8

Allagash White  
Belgian White

Oxbow Luppulo  
Italian Pilsner

Mast Landing  
A Beer Named Duck  
Pale Ale

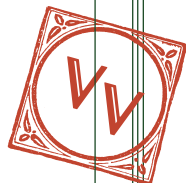
Maine Beer Company Lunch  
India Pale Ale

### PACKAGED

Coors Banquet 12oz – 5

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