

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 – 18

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

***CARPACCIO – 20**

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

BURRATA – 20

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

MUSSELS – 24

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 – 35

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

RAVIOLI – 36

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

CAMPANELLE – 33

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

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 – 35

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

LAMB SHANK – 36

slow braised lamb,
salsa rosa, parsley, garlic,
risotto milanese, jus

EXECUTIVE CHEF: Mitchell Ryan · **SOUS CHEF:** Ryan Jalbert · **CHEF DE CUISINE:** Cory Labrecque
GENERAL MANAGER: Ashley Belanger · **ASSISTANT GENERAL MANAGER:** Lindsay Cooper

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

A 4% Kitchen Fair Wage Fee will be applied to all checks

Fresh



SMOKING GUN – 15
Bourbon, Cappelletti,
Strawberry & Absinthe Gomme,
Mint



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



YUNG BUCK – 15
Bimini Coconut, Framboise,
Select Aperitivo, Cocchi Americano,
Lime Acid, Amara Oak 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, Sudtirol, Alto Adige 2022 – 15 / 56
Cottanera, "Barbazzale," Catarratto, Sicilia 2021 – 13 / 48
De Forville, Chardonnay, Piemonte 2022 – 15 / 56
Terredora di Paolo, Irpinia Falanghina, Campania 2022 – 12 / 44

ROSATO

Viberti, "La Gemella," Nebbiolo Rosata, Piemonte 2021 – 14 / 52

ROSSO

Nicosia, "Sabbie di Sutta," Cerasuolo di Vittoria, Sicilia 2020 – 17 / 64
Le Vigne di Zamo, "Zamo Rosso," Friuli-Venezia-Giulia 2020 – 13 / 48
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

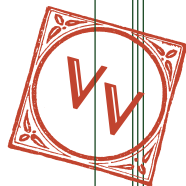
Maine Beer Company Lunch
India Pale Ale

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

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