

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

ARTICHOKE SALAD – 16

artichokes, radicchio,
preserved lemon,
tarragon aioli, crispy capers,
black garlic breadcrumb

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

heirloom tomato,
basil, pine nuts,
balsamic reduction,
maldon sea salt

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

RIGATONI – 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

RISOTTO – 32

carnaroli rice, grana padano,
beech, shiitake & oyster mushroom,
black truffle stracciatella, scallion

CHICKEN GRIGLIA – 30

salmoriglio marinated chicken,
castelvetro olives, pearl onion,
capers, preserved citrus, parsley

VEAL MILANESE – 44

bone in pan fried veal,
alto adige speck, asiago fresco,
wild arugula, lemon, horseradish

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, Lime, Agave,
Clarified with Milk



FLIGHTLESS BIRD – 16
Tequila, Strega, Galliano,
Lacto-Fermented Kiwi, Honey,
Kiwi & Mozzarella Foam



SCARLETT LETTER – 16
Mezcal, Cassis,
Braulio, Lime,
Mole Bitters, Salt



AMERICANO AMERICANO – 14
Espresso Infused Campari,
Carpano Antica,
Citrus Oil, Soda



YUNG BUCK – 15
Bimini Coconut, Framboise,
Select Aperitivo, Cocchi Americano,
Lime Acid, Amara Oak Bitters



LOVE GAMES – 15
Ford's Gin, Mango Purée,
Handshake Amaro,
Spruce Tincture

Almost Classic

**REMEMBER
THE MAINE – 15**
Rye, Vino Chinato,
Via Vecchia Legacy Amaro,
Bitter Cherry,
Absinthe



**WATERMELON
FRAPPE – 15**
Basil Eau de Vie,
Anisette, Rhubarb,
Watermelon,
Lime



**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
Cleto Chiarli, Lambrusco di Sorbara, Emilia-Romagna 2023 – 15 / 56

BIANCO

Suavia, Soave Classico, Veneto 2022 – 12 / 44
Erste & Neue, Pinot Bianco, Sudtirolo, Alto Adige 2022 – 13 / 48
Tenuta Tascante, "Buonora," Carricante, Etna, Sicilia 2022 – 17 / 64
De Forville, Chardonnay, Piemonte 2022 – 15 / 56
Botromagno, Gravina, Puglia 2022 – 14 / 52

ROSATO

Librandi, Ciro Rosato, Calabria 2023 – 13 / 48

ROSSO

Castelfeder, "Alte Reben," Schiava, Alto Adige 2021 – 15 / 56
Nicosia, "Sabbie di Sutta," Cerasuolo di Vittoria, Sicilia 2020 – 17 / 64
Viberti, Langhe Nebbiolo, Piemonte 2021 – 18 / 72
Iuli, "Umberta," Barbera, Piemonte 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, Zucchero

Beer

ON DRAFT – 8

Allagash White
Belgian White

Oxbow Luppolo
Italian Pilsner

Mast Landing
A Beer Named Duck
Pale Ale

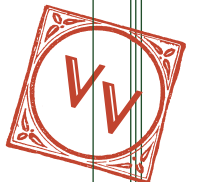
Maine Beer Company Lunch
India Pale Ale

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