

Cicchetti

SOURDOUGH BREAD – 9
served with
house butter

MEATBALLS – 14
pork, beef & veal,
san marzano tomato sauce

WHIPPED RICOTTA – 9
truffle honey,
sesame grissini

Small Plates

LOLLA ROSSA SALAD – 15
sesame seeds,
garlic croutons, honey,
pecorino romano,
trebbiano vinaigrette

BURRATA – 20
heirloom tomato,
basil, pine nuts,
balsamic reduction,
maldon sea salt

BRUSCHETTA – 16
tomato, mozzarella,
pickled red onion, garlic,
basil, balsamic reduction,
grilled sourdough

ARTICHOKES – 14
fried artichokes,
tarragon aioli,
lemon vinaigrette,
basil, mint & parsley

CAESAR SALAD – 16
little gem lettuce,
lemon, pecorino romano,
caesar dressing, anchovy,
focaccia croutons

***PROSCIUTTO – 18**
prosciutto di parma,
house focaccia,
giardiniera,
balsamic, olive oil

***CARPACCIO – 20**
black angus beef,
mizuna, maitake mushroom,
stracciatella, onion jam,
smoked maldon sea salt

SHORT RIB – 22
braised & seared short rib,
zucchini caponata,
braised cipollini,
cherry bomb agrodolce

Del Mar

***HAMACHI CRUDO – 24**
hamachi,
passion fruit, olive oil,
fresno pepper,
fried garlic & capers

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

MUSSELS – 24
bangs island mussels,
pepperoni, pickled peppers,
white wine, scallion butter,
grilled focaccia

Add Lobster!
3 ounces of fresh Maine lobster for \$30

Pasta

LUMACHE – 35
calabrian chili braised pork,
san marzano tomato,
whipped ricotta,
pecorino romano

RAVIOLI – 36
whole milk ricotta,
garlic cream, pancetta,
corn, fresno pepper,
scallion

RIGATONI – 34
house vodka sauce,
crispy cipollini onion,
calabrian chili oil,
burrata

SQUID INK LINGUINI – 36
manilla clams,
cherry tomato, scallion,
sorrento lemon butter,
white wine

Large Plates

Gluten Free Pasta Available!

***HALIBUT – 48**
pan seared halibut,
black rice, balsamic baby carrots,
Maine lobster beurre blanc

CHICKEN GRIGLIA – 32
salmoriglio marinated chicken,
castelvetro olives, pearl onion,
capers, preserved citrus, parsley

RISOTTO – 32
carnaroli rice, grana padano,
beech, shiitake & oyster mushroom,
black truffle stracciatella, scallion

***VEAL MILANESE – 45**
bone in pan fried veal,
alto adige speck, asiago fresco,
wild arugula, lemon, horseradish

Nº. 10

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

Fresh



HEY MAMBO! – 16
Tequila, Mezcal,
Luxardo Aperitivo, Pineapple,
Coconut, Lime, Blended



VENETIAN HOLIDAY – 16
Aperol & Citrus Sorbetto,
Martini & Rossi Extra Dry Vermouth,
Prosecco



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



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



Herbaceous

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



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



WATERMELON FRAPPE – 15
Basil Pisco,
Anisette, Rhubarb,
Watermelon, Lime



GREEN THUMB* – 15
Herb Infused Genever,
Basil, Lime, Agave,
Clarified with Milk

Almost Classic

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



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



**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 2023 – 13 / 48
Tenuta Tascante, "Buonora," Carricante, Etna, Sicilia 2023 – 17 / 64
Erste & Neue, Pinot Bianco, Sudtirol, Alto Adige 2022 – 14 / 52
De Forville, Chardonnay, Piemonte 2023 – 15 / 56
Botromagno, Gravina, Puglia 2022 – 14 / 52

ROSATO

Librandi, Ciro Rosato, Calabria 2023 – 14 / 52

ROSSO

Castelfeder, "Alte Reben," Schiava, Alto Adige 2021 – 15 / 56
Tenuta delle Terre Nere, Etna Rosso, Sicilia 2021 – 17 / 64
Viberti, Langhe Nebbiolo, Piemonte 2021 – 18 / 72
Iuli, "Umberta," Barbera, Piemonte 2022 – 14 / 52
Masseria Cuturi, Primitivo, Puglia 2022 – 13 / 48
Casanova della Spinetta, "Il Nero di Casanova," Toscana 2020 – 17 / 64
Rubinelli Vajol, Valpolicella Ripasso Classico Superiore, Veneto 2016 – 26 / 124

SHAKERATO – 8
Tequila, Campari,
Espresso, Zucchero

Beer

ON DRAFT – 9

Allagash White
Belgian White

Oxbow Luppolo
Italian Pilsner

Mast Landing
A Beer Named Duck
Pale Ale

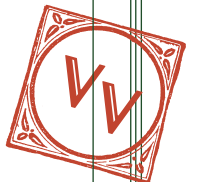
Maine Beer Company Lunch
India Pale Ale

PACKAGED

Coors Banquet 12oz – 5

Stowe Cider 16oz – 8

Kit N/A Brewing
Golden Ale 12oz – 6



**contains dairy, egg, gluten or nut*

BEVERAGE DIRECTOR: Mark Hibbard • **BAR LEAD:** Emy Geer • **WINE DIRECTOR:** Susannah Gleason

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