

Cicchetti

SOURDOUGH BREAD – 9
served with
house butter

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

WHIPPED RICOTTA – 9
truffle honey,
sesame g rissini

Small Plates

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

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

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

MUSHROOM SALAD – 16
oyster mushrooms,
roasted garlic cream,
grilled frisée, fried shallot,
white truffle oil

BRUSCHETTA – 17
grilled sourdough,
iberico lardo,
marinated tomatoes, garlic,
balsamic reduction

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

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

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

Del Mar

***SALMON TARTARE – 18**
wester ross salmon,
local peach vinaigrette,
shallot, olive oil,
lemon yogurt

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

CAMPANELLE – 32
shrimp, 'nduja cream,
sundried tomato,
white wine, lemon zest,
parsley

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

LUMACHE – 35
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

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

RISOTTO – 32
carnaroli rice, grana padano,
marinated heirloom tomatoes,
basil ricotta, tomato salt

CHICKEN ALLA GRIGLIA – 32
statler chicken breast,
guanciale roasted fingerling potatoes,
pearl onions, jimmy nardello peppers

***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

**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

Passaporto Negroni



THE SICILIAN – 15
Goldie's Gin, Campari,
Amaro Dell'Etna, Antica Torino,
Salted Grapefruit Oleo



THE SANTAFESINO – 15
Tequila, Carpano Botanic Bitter,
Dry Vermouth, Grand Marnier, Lime,
Prickly Pear, Poblano, Tajin



THE BOSTONIAN* – 16
Bully Boy American Whiskey,
Dunkin' Coffee-Infused Amaro Rosso,
Cocchi Torino, Glazed Donut Orgeat



THE PORTUGUESE – 16
Sour Cherry Gin, Rainwater Madiera,
Nonino Aperitivo, Sfumato, Chamomile,
Dove Shanks Amara Oak Bitters



THE SOUTH AFRICAN* – 15
Amarula, Caperitif,
Amaro di Angostura, Egg White,
Vanilla Passionfruit Foam



THE GREEK* – 16
Metaxa 5 Star, Mastiha, Braulio Amaro,
Cynar 70, Herb Infused Vermouth, Feta,
Clarified With Greek Yogurt



THE SOUTH KOREAN – 14
Soju, Salers,
Ercole Amaro, Ginger,
Gochujang Honey, Citrus



THE ICELANDER – 15
Reyka Vodka, Brennivin Aquavit,
Bitter Bianco, Cap Corse Blanc,
Grapefruit Oleo, Salt Brine, Hákarl

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



GIBSON – 14

Cipollini Onion Gin,
Dry Vermouth,
Porcini Mushroom,
Clarified Tomato Water



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
Erste & Neue, Pinot Bianco, Sudtirol, Alto Adige 2022 – 16 / 60
De Forville, Chardonnay, Piemonte 2023 – 15 / 56
Mortellito, "Cala Ianco," Grillo, Sicilia 2023 – 17 / 64

ROSATO

Antonio Scala, Ciro Rosato, Calabria 2023 – 14 / 52

ROSSO

Niklas, Schiava, Alto Adige 2022 – 16 / 60
Luigi Einaudi, Langhe Nebbiolo, Piemonte 2022 – 19 / 76
Iuli, "Umberta," Barbera, Piemonte 2022 – 15 / 56
Masseria Cuturi, Primitivo, Puglia 2022 – 13 / 48
Casanova della Spinetta, "Il Nero di Casanova," Toscana 2020 – 17 / 64
Fontanabianca, Barbaresco, Piemonte 2020 – 28 / 112

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

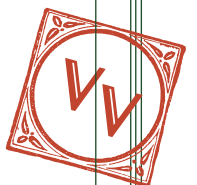
Maine Beer Company Lunch
India Pale Ale

PACKAGED

Coors Banquet 12oz – 5

Stowe Cider 16oz – 8

Kit N/A Brewing
Golden Ale 12oz – 6



**contains dairy, egg, gluten or nut*