

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

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

BURRATA — 20
honeycrisp apple,
marinated fennel,
wild arugula, olive oil,
currant vinaigrette

BRUSSELS SPROUTS — 12
fried brussels sprouts,
pomegranate agrodolce,
crispy shallots,
parsley, mint

BRUSCHETTA — 17
grilled sourdough,
roasted oyster mushrooms,
taleggio cheese,
garlic & thyme honey

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
banga island mussels,
pepperoni, pickled peppers,
white wine, scallion butter,
grilled focaccia

Pasta

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

RAVIOLI — 32
whole milk ricotta,
italian sausage, chestnuts,
roasted pumpkin fonduta,
fried sage

LUMACHE — 35
house vodka sauce,
crispy cipollini onion,
calabrian chili oil,
burrata

TRIPOLINE — 34
braised short rib,
oyster mushrooms,
lacinato kale,
granda padano

Large Plates

SALMON PICATTA — 36
wester ross salmon,
red lentil arancini, broccolini
lemon & caper butter

RISOTTO — 32
carnaroli rice, red kuri squash,
grana padano, brown butter crumb,
toasted pepitas, thyme

CHICKEN ALLA GRIGLIA — 32
statler chicken breast,
guanciale roasted fingerling potatoes,
pearl onions, artichokes

FILET — 48
6 oz filet, broccoli rabe,
roasted baby carrots, campari tomatoes,
marrow butter, red wine sauce

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

Naughty



LITTLE FULL, LOTTA SAP – 14
St. George Terroir Gin,
Cap Corse Bianco, Zirbenz,
Orange Bitters, Rosemary



CHARLIE, I THINK I'M HAPPY – 15
Coconut Washed Bourbon,
Allspice Dram, Averna, Angostura,
Lime, Ginger



RATTLESKULL* – 14
Oloroso Sherry, Blackstrap Rum,
Madeira, Amontillado Sherry,
Oatmeal Stout Cordial, Whole Egg



CAMPARI CRUSTA – 14
Campari, Grand Marnier,
Luxardo Sangue Morlacco,
Lemon, Campari Sugar

Nice



RESTING GRINCH FACE – 15
Tequila, Cappelletti, Cassis,
Ginger, Lime, Amara Oak Bitters,
Midori & Suze Foam



MARSHMALLOW WORLD – 14
Green Chartreuse, Cognac,
Dry Curaçao, Ancho Reyes,
Hot Chocolate Ganache, Marshmallow



MAGIC MO-MINT* – 15
Meletti Cioccolato, Planteray Dark,
Crème de Menthe, Heavy Cream,
Branca Menta, Angostura di Amaro



SLEIGH, QUEEN – 14
Fot Li Vermouth, Ercole Amaro,
Carpano Antica, Cocchi Rosa,
Dry Curaçao, Warming Spices

Almost Classic

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



**PANETTONE
EGGNOOG* – 14**
Brandy, Luxardo Maraschino,
Frangelico, Framboise,
Amontillado Sherry,
Vanilla Crème Anglaise



**HOT & DIRTY
MARTINI* – 15**
Olive Oil Vodka,
VV Dry Vermouth,
Pecorino Romano,
Cherry Pepper



**SICILIAN
NEGRONI – 14**
Goldie's Gin,
Antica Torino,
Amaro del'Etna,
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
De Forville, Chardonnay, Piemonte 2023 – 15 / 56
Cà dei Frati, "I Frati," Lugana, Lombardia 2023 – 16 / 60
Mortellito, "Cala Iancu," Grillo, Sicilia 2023 – 17 / 64

ROSATO

Scaia, Rondinella Rosato, Veneto 2023 – 14 / 52

ROSSO

Niklas, Schiava, Alto Adige 2022 – 16 / 60
La Miraja, "Le Masche," Barbera d'Asti Superiore, Piemonte 2021 – 15 / 56
Luigi Einaudi, Langhe Nebbiolo, Piemonte 2022 – 19 / 76
Masseria Cuturi, "Zacinto," Negroamaro, Salento, Puglia 2021 – 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

Bissell Brothers Umbra
Oatmeal Stout

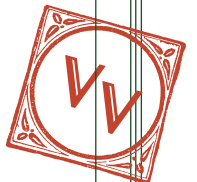
Maine Beer Company Lunch
India Pale Ale

PACKAGED

Coors Banquet 12oz – 5

Stowe Cider 16oz – 8

Kit N/A Brewing
Golden Ale 12oz – 6



**contains dairy, egg, gluten or nut*