

Feast of the Seven Fishes



SEAFOOD SALAD

smoked mussels, poached shrimp,
charred octopus, shaved fennel, fresno peppers,
frisée, blood orange & colatura vinaigrette

or

PANZANELLA

gem lettuce, red onions, cherry tomatoes,
celery, fennel, garlic focaccia croutons,
charred tomato vinaigrette, potato & herb crumb

Guidobono, "Segretevigne," Metodo Classico Extra Brut, Piemonte NV

SCALLOP

seared scallops, crab arancini, sautéed spinach,
roasted tomato, scallop cream, chive oil, garlic chips

or

SFORMATINO

roasted romanesco, egg custard,
caramelized fennel, roasted garlic cream, salsa verde, chili oil

Mario Bagella, "Isorso," Vermentino, Sardegna 2022

CIOPPINO

manilla clams, lobster, squid, halibut,
fennel, leeks, calabrian chili lobster brodo, grilled focaccia

or

LUMACHE

house vodka sauce, crispy cipollini onion,
calabrian chili oil, burrata

or

SHORT RIB

braised short rib, mashed potato,
cipollini onion, kale, beef jus

Tenuta Scersce, "Nettare," Rosso di Valtellino, Lombardia 2021

or

Castellare di Castellina, Chianti Classico, Toscana 2022

VANILLA BEAN PANNA COTTA

rosemary poached citrus,
candied citrus peel, cacao nibs

or

CHOCOLATE MOUSSE CAKE

milk chocolate ganache,
anise whip, candied hazelnuts

Cocchi, Barolo Chinato, Piemonte NV

Buone Feste!
Four Course Dinner \$95
Wine Pairing \$60

For the Table

SOURDOUGH BREAD – 9
served with
house butter

CAESAR SALAD – 16
little gem lettuce,
lemon, pecorino romano,
ancovy, focaccia croutons

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

BRUSSELS SPROUTS – 12
fried brussels sprouts,
pomogranate agrodolce,
crispy shallots, parsley, mint

ZEPPOLE – 12
fried pastry,
chocolate,
orange zest



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

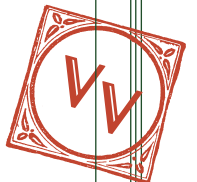
Maine Beer Company Lunch
India Pale Ale

PACKAGED

Coors Banquet 12oz – 5

Stowe Cider 16oz – 8

Kit N/A Brewing
Golden Ale 12oz – 6



**contains dairy, egg, gluten or nut*