

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
warm burrata,
cherry tomato ragu,
garlic confit, basil,
rosemary focaccia crostini

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

FRIED BACCALA — 14
house salt cod,
finnenhaddie,
local russet potatoes,
tarragon aioli, giardiniera

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

Pasta

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

RAVIOLI — 32
roasted garlic ricotta,
saffron cream, hot honey,
cherry tomato, thyme,
pink peppercorn

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

TRIPOLINE — 34
pork & beef bolognese,
smoked pancetta,
san marzano tomato,
pecorino romano

Large Plates

SCALLOPS — 45
brown butter seared scallops,
pork belly, celery root, leeks,
puff pastry, scallop amaro cream, chive oil

CHICKEN MARSALA — 34
chicken breast, prosciutto di parma,
asiago, oyster mushrooms,
red pepper polenta, marsala sauce

RISOTTO — 34
arborio rice, lemon, parsley,
grana padano, maitake mushrooms,
grilled escarole, confit garlic

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



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

Savory



PINE BARREN – 14
St. George Terroir Gin,
Cap Corse Bianco, Zirbenz,
Orange Bitters, Rosemary



SOME PIG* – 16
'Nduja Butter Washed Scotch,
Wild Sardinian Vermouth, Ancho Verde,
Handshake Amaro, Lagavulin Rinse



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



SCARLET LETTER – 16
Mezcal, Cassis,
Braulio, Lime, Mole Bitters,
Black Salt



ROMEO IS BLEEDING* – 15
Bourbon, Averna, Smith & Cross,
Black Lime, Strawberry, Balsamic,
Coconut, Clarified with Milk



STATOBLAST – 14
Rhum, Basil Eau de Vie,
Fontbonne 1874, Ramazzotti Rosato,
Fennel, Celery Shrub



PORTABLE MAGIC – 14
Tequila, Salers, Nonino Apertivo,
Cardamom, Lemon
★ *Featured in Eat Drink Lucky*



COLD MOON – 14
Bartlett Pear Eau de Vie,
Dry Marsala, Cocchi Americano,
Lemon, Honey, Angostura

Almost Classic

REMEMBER

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



TEQUILA

SUNRISE* – 15
Tequila, Almond Orgeat,
Apricot Eau de Vie,
Lime, Pomegranate,
Fermented Blood Orange



HOT & DIRTY

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



SICILIAN

NEGRONI – 14
Goldie's Gin, Campari,
Antica Torino,
Amaro del'Etna,
Salted Grapefruit Oleo



Wines by the Glass

SPUMANTE

Canella, Prosecco Brut, Veneto NV – 13 / 48
Schramsberg, "Blanc de Blancs," Castiloga, CA 2021 – 25 / 50 (375ml)

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

Ercole, Rosato, Piemonte 2023 – 13 / 48

ROSSO

Nicosia, "Lenza di Munti," Nerello Mascalese, Sicilia 2022 – 16 / 60
La Miraja, "Le Masche," Barbera d'Asti Superiore, Piemonte 2022 – 15 / 56
Nino Negri, "Quadrio," Valtellina Superiore, Lombardia 2020 – 16 / 60
Masseria Cuturi, "Zacinto," Negroamaro, Salento, Puglia 2022 – 13 / 48
Casanova della Spinetta, "Il Nero di Casanova," Toscana 20200 – 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

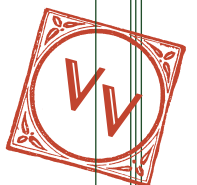
Maine Beer Company Lunch
India Pale Ale

PACKAGED

Coors Banquet 12oz – 5

Stowe Cider 16oz – 8

Kit N/A Brewing
Golden Ale 12oz – 6



*contains dairy, egg, gluten, nuts or pork