

Cicchetti

WARM FOCACCIA – 9

served with
olive oil

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

prosciutto di parma,
persimmon jam, pistachio,
pickled kumquat,
parsley, mint, olive oil

FRIED ARTICHOKEs – 14

crispy artichokes,
preserved lemon vinaigrette,
mint, parsley,
basil aioli

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,
fingerling potatoes,
pickled celery, saffron aioli,
'nduja vinaigrette

MUSSELS – 24

bangs island mussels,
pepperoni, white wine,
marinara sauce, oregano,
parsley, 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

RISOTTO – 34

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

CHICKEN MARSALA – 34

chicken breast, prosciutto di parma,
asiago, oyster mushrooms,
red pepper polenta, marsala sauce

FILET – 48

6oz filet, roasted cherry tomatoes,
baby carrots, potato gnocchi,
spinach cream, vin cotto



EXECUTIVE CHEF: Mitchell Ryan · **SOUS CHEF:** Ryan Jalbert
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



VERDE NEGRONI – 15
St. George Green Chili,
Cucumber Infused Cocchi Americano,
Salers Aperitif, Bell Pepper



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



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



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



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



PORTABLE MAGIC – 14
Tequila, Salers,
Nonino Aperitivo,
Cardamom, Lemon



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



FRUIT NINJA – 15
St. George Citrus Vodka, Campari,
Banana Liqueur, Strawberry Amaro,
Acid Adjusted Orange Juice

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
Velenosi, Pecorino, "Villa Angela," Offida, Marche 2023 – 14 / 52
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 2023 – 13 / 48
Casanova della Spinetta, "Il Nero di Casanova," Toscana 2020 – 17 / 64
Fontanabianca, Barbaresco, Piemonte 2021 – 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

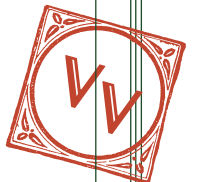
Maine Beer Company Lunch
India Pale Ale

PACKAGED

Coors Banquet 12oz – 5

Stowe Cider 16oz – 8

Kit N/A Brewing
Golden Ale 12oz – 6



*contains dairy, egg, gluten, nuts or pork