



Cicchetti

**WARM
FOCACCIA – 9**
served with
olive oil

MEATBALLS – 14
pork, beef & veal,
San Marzano
tomato sauce

BRUSSELS – 16
brussels sprouts,
Maine blueberry
agrodolce,
crispy shallots

**WHIPPED
RICOTTA – 9**
truffle honey,
sesame grissini

Small Plates

**LOLLA ROSSA
SALAD – 15**
sesame seeds,
garlic croutons, honey,
Pecorino Romano,
Trebiano vinaigrette

BURRATA – 20
pasta fritta, smoked vodka sauce,
baby arugula, olive oil,
balsamic

**MUSHROOM
INSALATA – 18**
roasted mushrooms,
grilled frisée, dijon cream,
Trebiano vinaigrette, garlic,
capers, white truffle

CAESAR SALAD – 16
Little Gem lettuce,
lemon, Pecorino Romano,
Caesar dressing, anchovy,
focaccia croutons

ARANCINI – 12
pancetta, mushrooms,
pine nut basil pesto,
San Marzano tomato,
Pecorino Romano

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

Del Mar

CALAMARI – 18
fried calamari,
cherry bomb peppers,
spicy arrabbiata sauce,
lemon, herbs

POLPO – 18
charred octopus,
guanciale, butter beans,
pickled fresno peppers,
soffritto, chili oil

MUSSELS – 24
Bangs Island mussels,
pepperoni, white wine,
marinara sauce, oregano,
parsley, focaccia

Pasta



TORTELLINI – 34
porcini ricotta, roasted beech
mushrooms, charred leek cream,
crispy garlic



BUCATINI – 34
Manilla clams, broccoli rabe,
garlic, lemon butter, white wine,
paprika flakes



CAMPANELLE – 33
shrimp, 'nduja cream,
sundried tomato, white
wine, lemon zest, parsley



LUMACHE – 35
house vodka sauce, crispy
cipollini onion, Calabrian
chili oil, whipped ricotta



RADIATORI – 34
pork & beef bolognese,
San Marzano tomato,
roasted garlic, smoked pancetta,
herbs, pecorino romano

Large Plates

SALMON PICCATA* – 38
Faroe Island salmon, broccolini,
black lentils, capers, lemon butter sauce

CHICKEN MARSALA – 36
chicken breast, crispy prosciutto, mushrooms,
sundried tomatoes, potato gnocchi,
marsala sauce

PORK MILANESE – 38
breaded pork cutlet, tomato caponata,
smoked mozzarella, baby arugula,
olives, balsamic reduction

SCALLOP RISOTTO – 36
arborio rice, bay scallops, pancetta, artichokes,
leeks, confit garlic

EXECUTIVE CHEF: Mitchell Ryan · **EXECUTIVE SOUS CHEF:** Ryan Jalbert · **SOUS CHEF:** Owen Lattin
GENERAL MANAGER: Susannah Gleason · **ASSISTANT GENERAL MANAGER:** Nick Goldman

Fresh



WINK AND NOD – 16

vodka, rosemary, cranberry cordial,
peach nectar, cocchi rosa, orange oil



BANKROLL – 16

gin, green chartreuse, Bianco
Vermouth, celery, St. George
Green Chili, mint, parsley



UP IN THE SKY – 16

tequila, Bitter Bianco, grapefruit
soda, mezcal, pineapple, Ramazzotti
Rosato, Handshake Amaro



ROMEO IS BLEEDING* – 16

bourbon, Averna, Smith & Cross,
strawberry, black lime, milk clarified

Bitter



SICILIAN NEGRONI – 16

Goldie's Gin, Campari, Carpano Antica,
Amaro dell'Etna, salted grapefruit oleo



HILL CRUISE* – 16

Sfumato, Pasubio Amaro,
smoked raspberry, lemon, egg white



KINGMAKER* – 16

Calvados, orange agrodolce,
Rainwater Madeira, black walnut



REMEMBER THE MAINE – 16

rye, Vino Chinato, Via Vecchia Legacy
Amaro, bitter cherry, absinthe

Martinis



TEARDROP MARTINI – 16

Tanqueray 10,
Carpano Bianco,
St. Germain, Spruce,
Cocchi Americano



HOT & DIRTY* – 16

olive oil vodka,
Via Vecchia Dry
Vermouth,
Pecorino Romano,
cherry pepper



50/50/50 – 16

Tanqueray 10, Vya
Extra Dry Vermouth,
Cocchi Extra Dry,
Dove Shanks Saffron
Bitters



THE GIBSON – 16

Cipollini Onion Gin,
Carpano Dry, porcini
mushroom, clarified
tomato water

Wine by the Glass

SPUMANTE

Poggio Costa, Prosecco Brut, Veneto, NV – 13 / 48

Ferrari, Metodo Classico Brut, Trento, NV – 25 / 50 (375ml)

Paltrinieri, Lambrusco Salamino, Emilia-Romagne NV – 16 / 60

BIANCO

Suavia, Soave Classico, Veneto 2024 – 14 / 52

Umani Ronchi, Verdicchio dei Castelli di Jesi Piemonte 2024 – 16 / 60

Di Majo Norante, Falanghina, Molise 2024 – 13 / 48

Terrazze dell'Etna, Nerello Mascalese Bianco, Sicilia 2023 – 17 / 64

ROSATO

Masseria li Veli, Susumaniello Rosato, Puglia 2024 – 14 / 52

ROSSO

Nino Costa, Langhe Nebbiolo, Piemonte 2024 – 17 / 64

Speri, Valpolicella Classico, Veneto 2024 – 14 / 52

Salvatore Marino, "Turi," Nero d'Avola, Sicilia 2023 – 16 / 60

Palmento Costanzo, "Mofete," Etna Rosso, Sicilia 2022 – 18 / 68

Col di Bacche, Morellino di Scansano Toscana 2023 – 18 / 68

Colle Massari, Montecucco Rosso Riserva, Toscana 2020 – 17 / 64

Terredora di Paolo, Taurasi, Campania 2015 – 28 / 104

SHAKERATO- 8

tequila, Campari,
espresso, zucchero

Beer

ON DRAFT – 9

Allagash White
Belgian white

Oxbow Luppolo
Italian pilsner

Bissell Brothers Lux
rye pale ale

Maine Beer Company Lunch
India pale ale

PACKAGED

Coors Banquet 12oz – 5

Stowe Cider 16oz – 8

1820 Brewing
N/A Blonde Ale – 6

Woodland Farms
Pointer N/A IPA – 9