



## Cicchetti

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

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

**ASPARAGUS – 18**  
roasted asparagus,  
black garlic crumb,  
walnut butter,  
pecorino romano

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

## Small Plates

**LOLLA ROSSA  
SALAD – 15**  
sesame seeds,  
garlic croutons, honey,  
pecorino romano,  
trebbiano vinaigrette

**BURRATA – 20**  
heirloom tomatoes,  
pine nut & basil pesto,  
maldon sea salt, balsamic,  
toasted pine nuts

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

**CAESAR SALAD – 16**  
little gem lettuce,  
caesar dressing,  
pecorino romano cheese,  
anchovy, preserved lemon,  
focaccia croutons

**ARANCINI – 16**  
saffron carbonara,  
arborio rice, fontina, guanciale,  
sundried tomato pesto,  
hot honey aioli

**SHORT RIB – 22**  
braised & seared short rib,  
zucchini caponata,  
braised cipollini onions,  
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 filling,  
housemade italian sausage,  
spinach, beech mushrooms,  
lemon, white wine



**BUCATINI – 28**  
english pea fonduta,  
lemon, garlic, mint,  
fresh peas, olive oil,  
black sea salt



**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**  
calabrian chili braised pork,  
san marzano tomato ragu,  
parmigiano reggiano cream,  
smoked pancetta

## Large Plates

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

**SALMON PICCATA\* – 38**  
faroe island salmon, broccolini,  
black lentils, capers, lemon butter sauce

**PORK MILANESE – 38**  
breaded pork cutlet, pecorino romano  
grilled asparagus, dijon cream, lemon zest,  
pink peppercorns, parsley

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

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

## Fresh



### LET IT RIDE – 16

gin, salers, fresno pepper  
honey, cucumber, lemon



### 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



### WINK AND NOD – 16

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

## Bitter



### SICILIAN NEGRONI – 16

goldie's gin, campari, carpano antica,  
amaro dell'etna, salted grapefruit oleo



### ROMEO IS BLEEDING\* – 16

bourbon, averna, smith & cross,  
strawberry, black lime, milk clarified



### STIRRED BIRD – 16

planteray pineapple rum, campari,  
bananamaro, clarified pineapple



### REMEMBER THE MAINE – 16

rye, vino chinato,  
VV legacy amaro, bitter cherry,  
absinthe

## Martinis



### TEARDROP MARTINI – 16

tanqueray 10,  
carpano bianco,  
st. germain, spruce,  
cocchi americano



### HOT & DIRTY\* – 16

olive oil vodka,  
VV dry vermouth,  
pecorino romano,  
cherry pepper



### 50/50/50 – 16

tanqueray 10,  
vya vermouth,  
cocchi extra dry,  
dove shanks saffron  
bitters



### MIREPOIX MARTINI – 16

mirepoix infused gin,  
lustau bianco, aquavit,  
smoked tomato water,  
basil oil

## Wine by the Glass

### SPUMANTE

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

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

Lucien Albrecht, Brut Rosé, Alsace, France NV – 16 / 60

### BIANCO

Suavia, Soave Classico, Veneto 2024 – 14 / 52

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

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

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

### ROSATO

Planeta, Rosé, Sicilia 2024 – 14 / 52

### ROSSO

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

Speri, Valpolicella Classico, Veneto 2024 – 14 / 52

De Forville, Barbera d'Alba, Piemonte 2024 – 15 / 56

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

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

Col di Bacche, Cilieggiolo, Toscana 2024 – 18 / 68

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

BEVERAGE DIRECTOR: Mark Hibbard • BAR LEAD: Daniella Solano

\* contains dairy, gluten, or nuts

A 4% Kitchen Fair Wage Fee will be applied to all checks.