



Cicchetti

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

MEATBALLS — 14
pork, beef & veal,
san marzano
tomato sauce

BRUSSELS — 16
brussels sprouts,
blueberry agrodolce,
crispy shallots

**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 — 12
pancetta, mushrooms,
pine nut & basil pesto,
san marzano tomato,
pecorino romano

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,
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

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



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



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,
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



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, 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

Fatalone, "Gioia del Colle," Primitivo Riserva, Puglia 2024 – 19 / 72

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.