



Cicchetti

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

ZUCCHINI – 14
grilled zucchini,
harissa yogurt,
paprika chickpeas,
mint vinaigrette

MEATBALLS – 14
pork, beef, & veal,
calabrian chili,
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

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

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

MOZZARELLA FRITTA – 16
smoked & fried mozzarella,
sauce alla norma, fresh basil,
roasted eggplant, crispy garlic,
pecorino romano

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,
pickled sweet peppers,
radicchio, lemon aioli,
herbs, crispy capers

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

MUSSELS – 25
bangs island mussels,
lobster brodo, white wine,
caramelized fennel butter,
parsley, grilled focaccia

Pasta



TORTELLINI – 34
porcini-ricotta filling,
housemade italian sausage,
spinach, beech mushrooms,
lemon, white wine



BUCATINI – 32
garlic fonduta,
grilled summer squash,
blistered cherry tomatoes,
parmigiano reggiano, parsley



CAMPANELLE – 34
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

BRANZINO – 40
seared branzino filet, fava beans,
cherry tomatoes, frisée, pistachio gremolata

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



SICILIAN NEGRONI – 16

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



ROMEO IS BLEEDING* – 16

bourbon, averna, smith & cross,
strawberry, balsamic, coconut,
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

Cantina Tramin, “Moriz,” Pinot Bianco, Alto Adige – 16 / 60

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

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

ROSATO

Scaia, Rosato, Veneto 2025 – 14 / 52

ROSSO

Speri, Valpolicella Classico, Veneto 2024 – 14 / 52

Collina Serragrilli, Langhe Nebbiolo, Piemonte 2021 – 17 / 64

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, Primitivo, Puglia 2024 – 19 / 72

Tenuta Cucco, Barolo, Serralunga d'Alba, Piemonte 2021 – 28 / 104

SHAKERATO- 8

tequila, campari,
espresso, zucchero

Beer

ON DRAFT – 9

Allagash White
belgian white

Oxbow Luppolo
italian pilsner

Bissell Brothers Hearts of Pine
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.