



## 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



**AGNOLOTTI – 34**  
garlic-ricotta filling,  
black truffle & taleggio cream,  
parmigiano reggiano, chives,  
black truffle zest



**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, smoked provolone,  
cherry pepper & tomato caponata,  
baby arugula, pork demi-glace

**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



### ROMEO IS BLEEDING\* – 16

bourbon, averta, smith & cross,  
strawberry, balsamic, coconut,  
black lime, milk clarified



### YOUNG HEARTS – 16

tequila, strawberry aperitif,  
orange cordial, agave,  
meletti 1870



### EASY LOVER – 16

vodka, bully boy amaro,  
anissette, passion fruit, vanilla



### SICILIAN NEGRONI – 16

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



### THE VIG – 16

sfumato, meletti fernet,  
lacto-fermented blackberry, lime,  
roasted red pepper foam



### 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

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

La Spinetta, "Il Nero di Casanova," Sangiovese, Toscana 2022 – 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

Austin St. Pactolian  
german-style pilsner

Bissell Brothers Baby Genius  
hopped blonde 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.