



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 — 16
sesame seeds,
garlic croutons, honey,
pecorino romano,
trebbiano vinaigrette

BURRATA — 22
heirloom tomatoes,
pine nut & basil pesto,
maldon sea salt, balsamic,
toasted pine nuts

CAESAR SALAD — 17
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 — 20
fried calamari,
pickled sweet peppers,
radicchio, lemon aioli,
herbs, crispy capers

POLPO — 20
charred octopus,
guanciale, butter beans,
pickled fresno peppers,
soffritto, chili oil

MUSSELS — 26
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 — 35
shrimp, 'nduja cream,
sundried tomato, white wine,
lemon zest, parsley



LUMACHE — 35
house vodka sauce,
crispy cipollini onion,
calabrian chili oil,
whipped ricotta



RADIATORI — 35
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



VENETIAN HOLIDAY – 16

aperol and peach sorbetto,
prosecco, apricot



YOUNG HEARTS – 16

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



EASY LOVER – 16

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

Bitter



SICILIAN NEGRONI – 16

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



THE VIG – 16

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



STIRRED BIRD – 16

planteray pineapple rum, campari,
bananamaro, clarified pineapple



ROMEO IS BLEEDING* – 16

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

Almost Classics



TEARDROP MARTINI – 16

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



HOT & DIRTY MARTINI* – 16

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



MIREPOIX MARTINI – 16

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



REMEMBER THE MAINE – 16

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

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 – 15 / 56

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 – 16 / 60

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 / 108



HEY MAMBO! - 16

tequila, mezcal, luxardo
aperitivo, coconut, pineapple,
lime, blended frozen

Beer

ON DRAFT – 10

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.