



Cicchetti

WARM
FOCACCIA — 9
served with
olive oil

SHISHITOS — 14
blistered shishito peppers,
crispy shallots, lemon,
bottarga

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

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

SMOKED HADDOCK
BRUSCHETTA — 15
housemade baccala,
grilled sourdough, radicchio,
parsley, guindilla peppers,
preserved lemon vinaigrette

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

SCALLOP CRUDO — 22
thinly sliced raw scallop,
charred grapefruit, shallot,
fresno peppers, mint,
citrus vinaigrette

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 — 35
garlic-ricotta filling,
corn & white wine cream,
smoked pancetta lardons,
fresno peppers, chive oil



BUCATINI — 36
manilla clams,
blistered cherry tomatoes,
white wine, lemon butter,
garlic, 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

PORK MILANESE — 38
breaded pork cutlet, smoked provolone,
cherry pepper & tomato caponata,
baby arugula, pork demi-glaze

SCALLOPS — 46
brown butter seared maine scallops, broccoli rabe,
black lentils, parsley brodo, lemon, chili oil

LOBSTER-TOMATO RISOTTO — 48
arborio rice, maine lobster, heirloom tomatoes,
leeks, local basil, grana padano

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 4% Kitchen Fair Wage Fee will be applied to all checks.

Fresh

THE DUBLINER* – 16



irish brown butter washed jameson,
guinness vermou**th**, meletti 1870,
ferro china, tayto crisps

THE NEW ORLEANIAN – 16



rye whiskey, cognac,
angostura amaro, dolin rouge,
chicory coffee, absinthe gomme

THE SAN FRANCISCAN – 16



st. george bruto americano,
vya vermou**th**, sparkling rose,
grapefruit cordial, honey

THE TAIPEIITE – 16



kavalan whiskey, birds eye chili aperitivo,
sweet vermou**th**, lemon, boba, douchi

Bitter

SICILIAN NEGRONI – 16



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

THE TOMIN – 16



suntori toki, bitter bianco,
comoz blanc, midori, chamomile &
bee pollen, green apple, shiso

THE LIMEÑOS* – 16



pisco, luxardo aperitivo,
cocchi extra dry, chicha morada,
egg white, amargo chuncho bitters

THE TAPATIO – 16



horchata washed reposado tequila,
granada-vallet, amargo vallet, px sherry,
aperol, mole bitters

Almost Classics



YOUNG
HEARTS– 16

tequila,
chamberettze, meletti
1870, framboise,
orange, agave



HOT & DIRTY
MARTINI* – 16

olive oil vodka,
VV dry vermou**th**,
pecorino romano,
cherry pepper



ROMEO IS
BLEEDING – 16
bourbon, smith & cross,
averna, black lime,
strawberry, balsamic,
coconut, milk clarified



TEARDROP
MARTINI – 16

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

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 2025 – 15 / 56

Cantina Tramin, “Moriz,” Pinot Bianco, Alto Adige 2024 – 16 / 60

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

Terrazze dell'Etna, Nerello Mascalese Bianco, Sicilia 2024 – 17 / 64

ROSATO

Scaia, Rosato, Veneto 2025 – 14 / 52

ROSSO

Colleleva, “Rosso Piceno,” Montepulciano, Marche 2025 – 14 / 52

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

De Forville, Barbera d'Alba, Piemonte 2025 – 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

CAPRESE MILK PUNCH - 15



goldie's gin, martini
rossi dry vermou**th**,
tomato water, basil syrup,
lemon, white balsamic

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