



Cicchetti

WARM  
FOCACCIA — 9  
served with  
olive oil

ARTICHOKES — 16  
fried artichokes,  
smoked paprika aioli,  
lemon, parsley

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,  
taleggio cream sauce,  
black truffle zest,  
chives



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 — 38  
pork & beef sugo,  
roasted garlic cream,  
herbs, pecorino romano,  
crispy sage, panko crumb

Large Plates

CHICKEN MARSALA — 36  
chicken breast, crispy prosciutto, mushrooms,  
sundried tomatoes, potato gnocchi,  
marsala sauce

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

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

MUSHROOM RISOTTO — 34  
arborio rice, king oyster & maitake mushrooms,  
grana padano, porcini mushroom stracciatella

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



**ROMEO IS BLEEDING\* – 16**  
bourbon, amaro di angostura,  
smith & cross, strawberry, balsamic,  
coconut, black lime, milk clarified



**FROM THE ICEBOX – 16**  
gin, strega, genepy,  
salers, fermented plum, lemon



**TEARDROP – 16**  
tanqueray 10, carpano bianco,  
st. germain, spruce,  
cocchi americano



**STIRRED BIRD – 16**  
planteray pineapple rum, campari,  
bananamaro, clarified pineapple

Negroni Passport



**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 SAN FRANCISCAN – 16**  
st. george bruto americano,  
vya vermouth, sparkling rosé,  
grapefruit cordial, honey

Almost Classics



**SIESTA– 16**  
tequila, lychee liqueur,  
meletti, chili aperitivo,  
lime, grapefruit &  
husk cherry foam



**HOT & DIRTY  
MARTINI\* – 16**  
olive oil vodka,  
VV dry vermouth,  
pecorino romano,  
cherry pepper



**REMEMBER THE  
MAINE– 16**  
rye, vino chinato,  
VV legacy amaro,  
bitter cherry, absinthe



**MIREPOIX  
MARTINI - 16**  
mirepoix 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 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

Tenuta Cucco, Barolo, Serralunga d’Alba, Piemonte 2021 – 28 / 108

CAPRESE MILK PUNCH - 15



goldie’s gin, martini  
rossi dry vermouth,  
tomato water, basil syrup,  
lemon, white balsamic

Beer

ON DRAFT – 10

Allagash White  
belgian white

Austin St. Pactolian  
german-style pilsner

Bissell Brothers Black  
dry irish stout

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

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