Prima

Late Night Menu

Antipasti

Meatballs
roasted tomato ragu,
pecorino, parsley - $17

Pumpkin Arancini
black truffle fonduta, sage, green apple - $19

Prima Paninos
sesame bastone, fresh mozz,
pesto & vodka sauce
your choice of classic parmesan sub;
- meatball $18
- eggplant $19
- chicken $20

Bread Plate
fresh ricotta, potato focaccia,
sesame semolina baguette - $15

Garlic Bread
black garlic-parmesan butter, olives, chili - $16

Pizzette
8 inch pie, quattro formaggi, crushed tomato
& sicilian oregano (add pepperoni $3) - $18

Dolci

Torta Gialla
yellow cake, chocolate fudge, malted crumble - $10

Tiramisu
espresso lady fingers, mascarpone custard, dark chocolate - $11

Caramelized Banana Mousse
banana torta, pecan biscuit - $11

Cherry & Pistachio Sundae
vanilla gelato, chocolate, luxardo cherry, pistachio cream - $11

Olive Oil Chocolate Mousse
dark italian cocoa, mascarpone, maraschino cherries - $10

Dessert Trio
tiramisu, chocolate mousse, torta gialla - $23

Scoop of Gelato or Sorbet
inquire on available varieties - $3
make it an affogato! - $2

Daily from 10pm-midnight

Cocktails

La Saggia
aged rum, Montenegro,
sage-nutmeg syrup, lemon,
apple cider - $16

La Signore Piccante
mezcal, calabrian honey, elderflower,
pomegranate, lime - $16

Pera Mia
brown butter infused Old Forrester
bourbon, St. George Spiced Pear,
salted maple syrup,
black walnut bitters - $19

Tiramisu Espresso Martini
Tito's vodka, Mr. Black coffee liqueur,
Brovo chocolate liqueur, espresso,
mascarpone custard, cocoa - $20

Martini Scorsese
Ketel One vodka, tomato water
spicy giardiniera brine,
pepper stuffed olive - $20

Pumpkin Chaitini
vodka, licor 43, pumpkin, chai,
cream, lemon - $18

Riviera Rosa
Ketel Cucumber Mint Botanical,
prosecco, strawberry-rhubarb,
cucumber tonic - $17

Golden Hour Spritz
Italicus, salted honey-thyme syrup, lem-
on, prosecco, grapefruit soda - $16

City Square Spritz
basil syrup, peach combier,
lime, prosecco - $16

By the glass...

SPARKLING
NV Prosecco, La Gioiosa Treviso, IT. $14/56
NV Sparkling Rosé, Sommariva Extra Dry, Veneto, IT. $16/64
NV Lambrusco Rosso Secco, Vai, Modena, IT. $16/64
NV Champagne, Gonet-Medeville Premier Cru, FR. $28/100

ROSE
2024 Grenache Rosé, Maison Saleya, Provence, FR. $16/64
2024 Sangiovese, Spinetta 'il Rosé di Casanova', Tuscany, IT. $16/64
2024 Provence Rosé, Peyrassol, FR. $20/80

WHITE
2023 Pinot Grigio, Benvolio, Friuli $14/56
2023 Falanghina, Mastroberardino, Campagna, IT. $14/56
2024 Sauvignon Blanc, Cantina Puiatti, Friuli, IT. $16/64
2023 Nerello Mascalese Bianco, Terrazze Dell'Etna, IT. $16/64
2024 Sauvignon Blanc, Girard, Sancerre, FR. $22/88
2023 Chardonnay, La Chablisienne, Le Finage Chablis, FR. $20/80
2023 Chardonnay, Bravium, Russian River, CA. $17/68
2022 Ribolla Gialla, Movia, Rebula, Slovenia $18/72 (orange)

RED
2024 Pinot Noir, Hofstätter, Alto Adige, IT. $16/64
2024 Nebbiolo, Fontanabianca, Langhe, Piedmont, IT. $19/76
2022 Sangiovese, Borgo Scopeto, Chianti Classico, IT. $16/64
2023 Cabernet, Pavette, Lodi, CA. $15/$60
2022 Cabernet Blend, Ziggurat 'Montefalco', Umbria, IT. $17/68
2023 Super Tuscan, I Greppi, Greppicante, Tuscany, IT. $19/76
2021 Barolo, Michele Chiarlo 'Tortoniano', Piedmont, IT. $28/112

SWEET WINE
2023 Moscato d'Asti , Cerreto, Piedmont, IT. $14/56

FREE-SPIRITED

APER-NO SPRITZ
n/a aperol, lemon, n/a prosecco,soda water - $12

HUG-NO SPRITZ
giffard n/a elderflower, mionetto n/a prosecco, soda,
mint - $12

ESPRESSO NO-TINI
seedlip spiced, cold brew, vanilla syrup
(black or creamy) - $12

PHONY NEGRONI
St.agrestis non-alcoholic phony negroni - $10

DRAFT BEER
Schilling 'Aosta' Italian Style Pilsner, NH. 5% $10
Notch Session Pils Salem, MA. 4% $10
Peroni Lager IT. 5.1% $9
Allagash White ME. 5.2% $10
Maine Beer Co Lunch IPA ME. 7% $12
Fiddlehead IPA VT. 6.2% $10
Bissell Brothers Substance IPA ME. 6.6% $12
Guinness Stout IE. 4.2% $10

BOTTLES
Bud Light $7 • Coors Light $7 • Moretti Lager $8

NON-ALCOHOLIC
Notch n/a Pilsner - $7
Peroni 0.0 - $7
Bero Kingston Golen Pilsner $8
Bero Edge Hill Hazy IPA $8
Guinness Zero $10