

# Brunch

## Toasts

### AVOCADO

tomato-bomba, sea salt, chili - \$12

### CAPRESE

fresh mozzarella, basil, pesto - \$13

### GORGONZOLA & APPLE

lambrusco jam - \$12

(add poached egg + \$3)\*

## Mozzarella Bar



### FRESH MOZZARELLA

made to order; preserved charred tomato, gremolata - \$16

### BURRATA & PROSCIUTTO

spring vegetables, watercress & almond pesto, mint - \$20

### MEAT & CHEESE BOARD

assorted meats & cheeses, giardiniera, lambrusco jam, marinated olives, grissini - \$29

## Panaficio



### THE BLUEBERRY BREAKFAST ROLL

brioche with blueberry jam, vanilla bean icing - \$12

**CROISSANT** - \$4

## Brunch Sides

**CHICKEN ROSEMARY SAUSAGE** \$5

**PORK SAUSAGE** \$5

**BACON** \$5

**TOASTED CIABATTA** \$3

**FRENCH TOAST** \$5

**PARM & ROSEMARY CRISPY POTATOES** \$5

**EGG** \$3 \*

**FRUIT BOWL** \$13

**AVOCADO** \$6



# Entrees

### FRENCH TOAST

creme anglaise, lambrusco jam, mascarpone - \$17

### SPINACH AND RICOTTA OMELETTE\*

basil pesto, crispy potatoes - \$16

### SCRAMBLED EGG CARBONARA \*

soft scrambled eggs topped with crispy house cured bacon, pecorino romano, served with crispy potatoes - \$15

### PROSCIUTTO BENEDICT \*

toasted ciabatta, fresh tomato, poached eggs, smoked tomato hollandaise, served with crispy potatoes - \$18

# Panini

### EGG SANDWICH \*

over medium egg, peppered bacon, gruyère and american cheese, served with crispy potatoes - \$17

### MEATBALL SANDWICH

mozzarella, sesame semolina bread - \$18

# Pizzette

### PIZZETTE

8" italian style pan pizza, crushed tomato & sicilian oregano (add pepperoni \$3) - \$18

### PIZZETTE DA COLAZIONE \*

pork sausage, fontina, leek & egg yolk - \$19

# Steaks & Chops

(all a la carte cuts of meat are served with grilled lemon & rosemary salsa verde)

### FILET MIGNON \*

greater omaha beef - 6 oz - \$35  
greater omaha beef - 12 oz - \$60

### STRIPLOIN \*

brandt beef, boneless - 14 oz - \$50

### RIBEYE \*

brandt beef, boneless - 16 oz - \$65

### LARGE CUT TO SHARE

(please allow additional time to prepare)

### DRY AGED FLORENTINE (PORTERHOUSE) \*

smoked tomato caponata, saba jus, chili-garlic salsa verde - 36oz. - \$160

# Antipasti

### MEATBALLS

roasted tomato ragu, pecorino, parsley - \$17

### SPRING PEA ARANCINI

morel mushrooms, basil, pesto-fonduta - \$18

### SMOKED TOMATO BRUSCHETTA

basil pesto, sesame crostini, fresh ricotta - \$13

### MUSHROOM CARPACCIO

goat cheese crema, brown butter crumb, black truffle, parmesan - \$20

### CAESAR SALAD

kale & herb dressing, baby lettuces, pecorino, bread crumbs - \$18

### SNAP PEA SALAD

apple, pecorino, sesame, torn herbs - \$19

# Pasta

### ZITI BOLOGNESE

all day braise, parmesan reggiano - \$28

### RIGATONI ALLA VODKA

chili crunch, parsley - \$26

### FUSILLI ALLA PESTO

poached vegetables, basil & pine nut pesto, pecorino crema - \$26

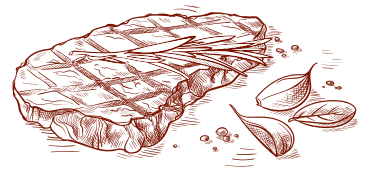
### SPICY PICI

hand stretched italian noodle, n'duja, cream, mint - \$28

## AL FORNO PARMESAN

Chicken, Eggplant,  
or Veal Chop \*

tomato ragù, mozzarella, penne -  
\$28, \$25, or \$62



## Steak Supplemente

**TWO EGGS ANY STYLE \***  
\$6

### AU JUS

bone marrow, rosemary - \$10

### PEPPERCORN SAUCE

tri-peppercorn medley, grappa & amaro - \$10

### FRESH SHAVED TRUFFLE

seasonal truffle, black garlic, parmigiano butter - \$20

### RED PRAWN OSCAR

butter poached lobster & asparagus, bearnaise - \$20

Prima

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PLEASE INFORM YOUR SERVER IF YOU OR ANYONE  
IN YOUR PARTY HAS A FOOD ALLERGY BEFORE ORDERING.

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

# Cocktails

## Bucket of Bubbles

bottle of mionetto prosecco, served with peach, orange, and blood orange juices - \$56

### PALERMO FIZZ

rosemary gin, grapefruit oleo, lemon, sicilian lemonade, bully boy rosso - \$16

### CARDAMOMO FRESCO

cardamom tequila, ghost tequila, apricot-mint cordial, lime - \$16

### RIVIERA ROSA

Ketel Cucumber Mint Botanical, prosecco strawberry-rhubarb, cucumber tonic - \$16

### TIRAMISU ESPRESSO MARTINI

Tito's vodka, chocolate & coffee liqueur, espresso, mascarpone custard, cocoa - \$19

### BLOODY MARY

house blood mary mix, vodka, celery - \$14

### BELLINI

prosecco with choice of puree: peach or blood orange - \$14

### LIMONCELLO SPRITZ

limoncello, soda water, lemon, prosecco - \$14

### HUGO SPRITZ

elderflower liqueur, prosecco, soda, mint - \$14

### CARROT CAKE MARTINI

vodka, licor 43, spiced pecan-carrott orgeat, lemon, salted cream cheese cold foam - \$18

## FREE-SPIRITED

### ROSABELLA

seedlip, strawberry-rhubarb, lemon, n/a prosecco - \$12

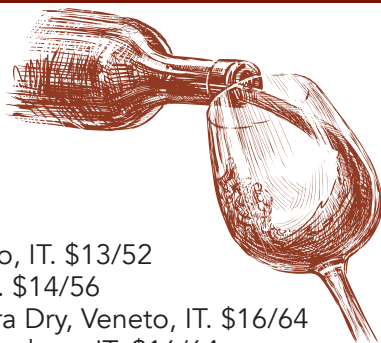
### HUGNO SPRITZ

giffard n/a elderflower, mionetto n/a prosecco, soda, mint - \$12

### PHONY NEGRONI

St. Agrestis non-alcoholic Phony negroni - \$10

## By the glass...



### SPARKLING

NV Prosecco, Mionetto Brut, Veneto, IT. \$13/52  
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 Provence Rosé, Maison Saleya, Provence, FR. \$16/64  
2024 Sangiovese, Spinetta 'il Rosé di Casanova', Tuscany, IT. \$16/64  
2024 Provence Rosé, Peyrassol 'Templiers', Provence, FR. \$18/72

### WHITE

2024 Pinot Grigio, Benvolio, Friuli \$14/56  
2024 Falanghina, Mastroberardino, Campagna, IT. \$14/56  
2024 Sauvignon Blanc, Cantina Puiatti, Friuli, IT. \$16/64  
2025 Grillo, Tenuta Regaleali, 'Cavallo delle Fate', Sicily, IT. \$15/60  
2024 Sauvignon Blanc, Reverdy-Ducroux, Sancerre, FR. \$20/80  
2023 Chardonnay, La Chablisienne, Le Finage Chablis, FR. \$20/80  
2024 Chardonnay, Bravium, Russian River, CA. \$17/68

### ORANGE

2022 Ribolla Gialla, Movia, Rebula, Slovenia \$18/72

### RED

2024 Pinot Noir, Hofstätter, Alto Adige, IT. \$16/64  
2023 Nero d'Avola, Tenuta Regaleali, 'Lamuri', Sicily, IT. \$15/60  
2024 Barbera d'Alba, G.D. Vajra, Piedmont, 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  
2023 Cabernet Blend, Ziggurat 'Montefalco', Umbria, IT. \$17/68  
2023 Super Tuscan, I Greppi, Greppicante, Tuscany, IT. \$19/76

### SWEET WINE

2024 Moscato d'Asti, Cerreto, Piedmont, IT. \$12/48

### DRAFT BEER

Von Trapp Vienna Lager VT. 5.2% 8  
Peroni Lager IT. 5.1% \$8  
Notch Session Pils Salem, MA. 4% \$10  
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 BEER/WINE

Notch n/a Pilsner - \$8  
Peroni 0.0 - \$8  
Bero - Kingston Golden Pilsner - \$8  
Bero - Edge Hill Hazy IPA - \$8

### N/A WINE

Poderi Di Lea - Spumante Rosé NV - \$12/48  
Mionetto - Alcohol-Removed Sparkling Wine - \$12/48

## By the bottle...



### SPARKLING

2023 Rosé of Pinot Noir Pet Nat, Scribe, Sonoma, CA. \$80  
2021 Lambrusco Rosso, Sebastian Van de Sype, Emilia Romagna, IT. \$75  
2022 Vermentino, Akenta Extra Dry, Santa Maria La Palma, Sardegna, IT. \$100  
NV Champagne Billecart-Salmon, Brut Reserve, FR. (half bottle 375ml) \$80  
NV Champagne, Pol Roger Brut, Champagne, FR. \$120

### ROSE

2024 Barbera Rosé, Lavignone, Pico Maccario, Piedmont, IT. \$76  
2024 Nebbiolo Rosé, Conterno, Cantine Nervi 'il Rosato', Piedmont, IT. \$80  
2023 Mourvèdre/Grenache/Cinsault, Domaine Tempier, Bandol-Provence, FR. \$120

### WHITE

2024 Pinot Grigio, Santa Margherita, Friuli, IT. (half bottle 375ml) \$35  
2023 Pinot Grigio, Livio Felluga, Friuli, IT. \$60  
2022 Pinot Bianco, Hofstätter 'Barthenau', Alto Adige, IT. \$70  
2024 Turbiana Di Lugana (Verdicchio), Abate, Lombardy, IT. \$65  
2023 Arneis Blange, Ceretto, Piedmont, IT. \$60  
2023 Nerello Mascalese Bianco, Terrazze Dell'Etna, IT. \$58  
2024 Vermentino/Sauvignon Blanc, Michelle Satta, Bolgheri Bianco, Tuscany, IT. \$65  
2023 Sauvignon Blanc, Matanzas Creek, Sonoma County, CA. \$58  
2024 Sauvignon Blanc, La Moussiere, Sancerre, Alphonse Mellot, FR. \$82  
2023 Chardonnay, Domaine Christian Moreau, Chablis, FR. \$86  
2023 Chardonnay, Mayacamas, Mt. Veeder, Napa Valley, CA. \$120  
2022 Carricante, Frank Cornelissen 'Munjabel Bianco', Sicily, IT. (orange) \$100

### RED

2022 Nerello Mascalese Blend, Frank Cornelissen 'Susucaru Rosso', Sicily, IT. \$75  
2022 Nerello Mascalese, Frank Cornelissen 'Munjabel Rosso', Sicily, IT. \$90  
2022 Nero d'Avola, Lamoiesca Nero Rosso, Sicily, IT. \$92  
2023 Pinot Noir, Scribe, Carneros, CA. \$100  
2022 Pinot Noir, Land's Edge Vineyards, Hartford Court, Sonoma Coast, CA. \$100  
2022 Cabernet Franc, Marco Felluga, Russiz Superiore, Collio, IT. \$80  
2021 Sangiovese, La Spinetta 'il Nero Casanova' Toscana, IT. \$70  
2023 Sangiovese Superiore, La Sabbiona 'Rosso Della Torre', Romagna, IT. \$60  
2020 Sangiovese, Chianti Classico Riserva, Tenuta di Arceno, Tuscany, IT. \$85  
2021 Sangiovese, Chianti Classico Riserva, Castello di Radda, Tuscany, IT. \$75  
2019 Sangiovese, Chianti Classico Gran Selezione, Tenuta di Capraia, Tuscany, IT. \$95  
2020 Sangiovese, Chianti Classico Gran Selezione, Tenuta Liliano, Tuscany, IT. \$95  
2023 Barbera d'Alba, Borgogno, Piedmont, IT. \$75  
2020 Barbera d'Alba Superiore, Marchesi di Barolo 'Peiragal', Piedmont, IT. \$90  
2023 Nebbiolo, Starda Paitin, Langhe, Piedmont, IT. \$80  
2023 Nebbiolo, La Spinetta, Langhe, Piedmont, IT. \$85  
2021 Barbaresco, Fontanabianca, Serraboella, Piedmont, IT. \$100  
2023 Rosso di Montalcino, Sesti, Tuscany, IT. \$95  
2020 Brunello di Montalcino, Camponovo, Tuscany, IT. \$110  
2022 Primitivo, PietreGiovani, Puglia, IT. \$70  
2016 Sagrantino di Montefalco, Colpetrone, Umbria, IT. \$65  
2021 Barolo, Coppo, Piedmont, IT. \$80  
2021 Barolo, G.D. Vajra 'Albe', Piedmont, IT. \$84  
2021 Barolo, Casa E. di Mirafiore, Piedmont, IT. \$90  
2020 Super Tuscan, il Borro, I.G.T \$150  
2020 Merlot, Cortarella 'Montiano', Lazio, IT. \$145  
2024 Cabernet Blend, Alberico Appia Antica 400, Lazio, IT. \$80  
2019 Cabernet Sauvignon, Long Meadow Ranch, Napa Valley, CA. \$80  
2022 Cabernet Sauvignon, Stags Leap, Napa Valley, CA. \$90  
2020 Cabernet Sauvignon, Jordan, Alexander Valley, CA. \$110  
2021 Cabernet Sauvignon, Freemark Abbey, Oakville Napa Valley, CA. \$150  
2019 Cabernet Sauvignon, Neyers, Napa Valley, CA. \$115  
2022 Cabernet Sauvignon/Shiraz, Penfolds B.I.N. 389 (Baby Grange) AUS. \$140  
2019 Aglianico, Mastroberardino Radici, Taurasi, Campania, IT. \$130  
2021 Rosso di Montalcino, Cerbaiona, Tuscany, IT. \$150