

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

summer fruit, calabrian chili & herb gremolata - \$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 - \$30
greater omaha beef - 12 oz - \$55

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. - \$150

Antipasti

MEATBALLS

roasted tomato ragu, pecorino, parsley - \$17

ARANCINI TARTUFO

black truffle, taleggio fonduta, parmesan - \$17

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

CHOPPED SALAD

salumi, provolone, cherry tomatoes, chicories, charred red onion pickles, white beans, giardiniera - \$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

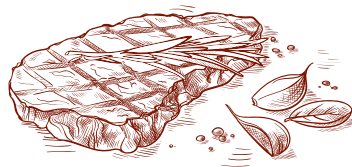
SPICY PICI

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

AL FORNO PARMESAN

Chicken, Eggplant,
or Veal Chop *

tomato ragù, mozzarella, penne -
\$26, \$22, or \$42



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 - mkt

LOBSTER OSCAR

butter poached lobster & asparagus, bearnaise - mkt

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

LAVENDER FARFALLA
butterfly pea gin, lavender, Lillet Blanc,
yuzu soda - \$16

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

LEMON CHEESECAKE
limoncello, licor 43, lemon, cream - \$17

FUGAZI MULE
seedlip, ginger syrup,
lime, ginger ale - \$12

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

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

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

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

HUGO SPRITZ
elderflower liqueur, prosecco, soda - \$14

ISOLA VERDE
el dorado rum, coffee liqueur, lime,
spiced pistachio orgeat, coconut-lime whip - \$17

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

DOLCI

FREE-SPIRITED

MODENA SPRITZ

giffards, strawberry balsamic shrub,
lime, soda - \$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 Cannonau, Santa Maria 'Aragosta', Sardinia, IT. \$15/60
2024 Grenache Rosé, Maison Saleya, Provence, FR. \$16/64
2024 Sangiovese, Spinetta 'il Rosé di Casanova', Tuscany, IT. \$16/64
2024 Provence Rosé, Domaine du Bagnol, Cassis, FR. \$20/80

WHITE

2023 Pinot Grigio, Benvolio, Friuli \$14/56
2023 Falanghina, San Salvatore, Campagna, IT. \$15/60
2023 Sauvignon Blanc, Cantina Puiatti, Friuli, IT. \$16/64
2023 Nerello Mascalese Bianco, Terrazze Dell'Etna, IT. \$16/64
2023 Malvasia/Semillion, 400 Appia Antica, Alberico, Lazio \$16/64
2024 Sauvignon Blanc, Domaine Cherrier, Sancerre, FR. \$20/80
2023 Chardonnay, La Chablisienne, Le Finage Chablis, FR. \$20/80
2023 Chardonnay, Bravium, Russian River, CA. \$17/68

ORANGE

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

RED

2023 Pinot Noir, Hofstätter, Alto Adige, IT. \$16/64
2022 Nerello Mascalese Rosso, Terrazze Dell'Etna, IT. \$17/68
2023 Nebbiolo, Fontanabianca, Langhe, Piedmont, IT. \$19/76
2022 Sangiovese, Borgo Scopeto, Chianti Classico, IT. \$16/64
2022 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
2020 Barolo, Casa E. di Mirafiore, Piedmont, IT. \$31/125

SWEET WINE

2023 Moscato d'Asti, Cerreto, Piedmont, IT. \$12/48

DRAFT BEER

Peroni Lager IT. 5.1% \$8
Oxbow Luppolo Italian Pils, ME. 5% \$10
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
Budweiser \$7
Coors Light \$7
Corona \$8
Moretti Lager \$8

NON-ALCOHOLIC BEER

Athletic Run Wild IPA - \$7
Notch n/a Pilsner - \$7
Peroni 0.0 - \$7
Bero - Kingston Golden Pils or Edge Hill Hazy IPA - \$8

By the bottle...

SPARKLING

NV Nerello Mascalese Brut Rosé, Murgo, Sicily, IT. \$70
2023 Rosé of Pinot Noir Pet Nat, Scribe, Sonoma, CA. \$80
2021 Lambrusco Rosso, Sebastian Van de Sype, Emilia Romagna, IT. \$75
2022 Vermentino DOC, Akenta Extra Dry, Santa Maria La Palma, Sardegna, IT. \$100
NV Franciacorta Rosé, Berlucchi, Lombardy, IT. \$100
NV Champagne Billecart-Salmon, Brut Reserve, FR. \$80 (half bottle 375ml)
NV Champagne, Pol Roger Brut, Champagne, FR. \$120

ROSE

2022 Nerello Mascalese, Regaleali, Sicily, IT. \$64
2024 Barabera 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

2023 Pinot Grigio, Santa Margherita, Friuli, IT. \$35 (half bottle 375ml)
2023 Pinot Grigio, Livio Felluga, Friuli, IT. \$60
2022 Pinot Bianco Blend, Manincor 'La Contessa' Alto Adige, IT. \$70
2023 Turbiana Di Lugana (Verdicchio), Abate, Lombardy, IT. \$65
2023 Arneis Blange, Ceretto, Piedmont, IT. \$60
2023 Falanghina Del Sannio, Mastroberardino, Campagna, IT. \$65
2023 Chardonnay, Domaine Christian Moreau, Chablis, FR. \$86
2023 Sauvignon Blanc, Matanzas Creek, Sonoma County, CA. \$65
2023 Sauvignon Blanc, La Moussiere, Sancerre, Alphonse Mellot, FR. \$82
2023 Chardonnay, Carneros, Rombauer, Napa Valley, CA. \$80
2022 Carricante, Frank Cornelissen 'Munjabel Bianco,' Sicily, IT. \$100 (orange)
2018 Grechetto, Paolo Bea, Santa Chiara, Umbria, IT. \$125 (orange)

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, Lamosca Nero Rosso, Sicily, IT. \$92
2023 Pinot Noir, Scribe, Carneros, CA. \$100
2021 Pinot Noir, Land's Edge Vineyards, Hartford Court, Sonoma Coast, CA. \$100
2022 Cabernet Franc, Marco Felluga, Russiz Superiore, Collio, IT. \$80
2020 Sangiovese, La Spinetta 'il Nero Casanova' Toscana, IT. \$70
2020 Sangiovese, Chianti Classico Riserva, Tenuta di Arceno, Tuscany, IT. \$85
2021 Sangiovese, Chianti Classico Riserva, Vallepiciola, Tuscany, IT. \$75
2020 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
2022 Barbera d'Alba, Marchesi di Barolo, Piedmont, IT. \$65
2022 Barbera d'Alba, Borgogno, Piedmont, IT. \$75
2022 Nebbiolo, Starda Paitin, Langhe, Piedmont, IT. \$80
2023 Nebbiolo, La Spinetta, Langhe, Piedmont, IT. \$85
2019 Brunello Di Montalcino, La Glera Camponovo, Tuscany, IT. \$85
2021 Barbaresco, Castello de Neive, Piedmont, IT. \$100
2022 Primitivo, PietreGiovani, Puglia, IT. \$70
2015 Sagrantino di Montefalco, Colpetrone, Umbria, IT. \$95
2013 Montepulciano D'Abruzzo, Rosso Puro, Cantina Arte, Abruzzo, IT. \$80
2020 Barolo, Coppo, Piedmont, IT. \$80
2019 Barolo, ForteMasso, Castelletto, Piedmont, IT. \$130
2023 Cabernet Blend, 400 Appia Antica, Alberico, Lazio \$80
2019 Cabernet Sauvignon, Long Meadow Ranch, Napa Valley, CA. \$100
2019 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