

Crudo

SCALLOP *

sweet potato, brown butter & aged balsamic, apple, white sesame - \$19

CEVICHE ITALIANO *

salmon, meyer lemon, fennel & calabrian chili cresspo - \$18

TUNA SCOTTATO *

lightly seared tuna, snap pea salad, pine nuts, capers - \$21

(add caviar to any dish - \$15)

Mozzarella Bar

FRESH MOZZARELLA

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

FRIED MOZZARELLA & CAVIAR

brown butter, white sesame, sweet onion crema - \$23

BURRATA & PROSCIUTTO

roast pumpkin, pecans, preserved fruit, chili & basil - \$20

MEAT & CHEESE BOARD

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

(all served with onion crackers)

House Baked

FOCACCIA PLATE

house made onion and rosemary focaccia, fresh ricotta - \$15

GARLIC BREAD

black garlic-parmigiano butter, olives, chili - \$16

PIZZETTE

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

GLUTEN FREE MONDAY

While our menu features a full selection of delicious gluten-free options, we cannot guarantee a completely gluten-free environment.

Antipasti

MEATBALLS

roasted tomato ragu, pecorino, parsley - \$17

PUMPKIN ARANCINI

taleggio fonduta, apple, black truffle - \$18

SMOKED TOMATO BRUSCHETTA

basil pesto, endive cups, fresh ricotta - \$13

MUSHROOM CARPACCIO

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

OCTOPUS ALLA GRIGLIA

crispy polenta, arrabbiata sugo, pine nut gremolata - \$21

CAESAR SALAD

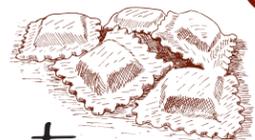
kale & herb dressing, baby lettuces, pecorino, breadcrumbs - \$18

SNAP PEA SALAD

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

CHOPPED SALAD

salumi, provolone, cherry tomatoes, chicories, charred red onion pickles, white beans, giardiniera - \$19



Pasta

RIGATONI BOLOGNESE

all day braise, parmigiano reggiano - \$28

RIGATONI ALLA VODKA

chili crunch, parsley - \$26

LINGUINE DI MARE

prawns, scallop, mussels & clams, smoked tomato, fennel & chili crumb - \$33

GNOCCHI AMATRICIANA

heritage breed pork, crushed tomatoes, pecorino - \$28

SPICY PICI

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

FUSILLI ALLA PESTO

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

SPAGHETTI ALLA NERANO D'AUTUNNO *

caramelized brussels sprouts, green garlic butter, calabrian chili & tuna tartare - \$29

Contains Gluten

SWEET POTATO AGNOLOTTI

brown butter marsala, nutmeg, sweet potato velutata - \$28

LASAGNA ROLLATINI

bolognesa sugo, brown butter besciamella, smoked cherry tomato - \$33

AL FORNO PARMESAN

Chicken, Eggplant, or Veal Chop*

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

Classics

SPICY SCARPARELLO

crispy chicken thighs, n'duja, olive, braised vegetables, brown butter mashed - \$24

FLUKE OREGANATA

butter braised artichoke, sicilian oregano, maine mussels & fennel salad - \$41

CHICKEN OR VEAL CHOP MILANESE *

peperonata, baby kale, basil pesto - \$26 or \$42

CHICKEN PICCATA

lemon butter sauce, fusilli, crispy capers - \$26

TUNA STEAK *

sweet potato & leek crema, black garlic jus, apple-clam panzanella & lardon - \$40

ROASTED SCALLOPS

mushroom polenta, black truffle, parmigiana frico - \$39

Steaks & Chops

RACK OF LAMB *

half rack - 4 bones - \$32
full rack - 8 bones - \$62

FILET MIGNON *

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

STRIPLOIN *

brandt beef, boneless - 14 oz - \$50
aged 45 days, bone-in - 19 oz - \$75

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

RIBEYE *

brandt beef, boneless - 16 oz - \$65
brandt beef, bone-in - 27 oz - \$105

VEAL PRIME RIB *

mushroom, au jus, horseradish and goat cheese crema - \$45

LARGE CUTS TO SHARE

(please allow additional time to prepare)

DRY AGED FLORENTINE (PORTERHOUSE)*

black garlic jus, tomato caper relish, asparagus al forno - 36oz. - \$160

BRANDT TOMAHAWK *

mushroom carpaccio, goat cheese crema, brown butter crumb, black truffle, rosemary salsa verde & lemon - 44oz. - \$160

SUPPLEMENTE

AU JUS

bone marrow, rosemary - \$10

PEPPERCORN SAUCE

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

HOUSE STEAK SAUCE

aged balsamic, black garlic, italian honey - \$6

FRESH SHAVED TRUFFLE

seasonal truffle, black garlic, parmigiano butter - mkt

GORGONZOLA AL FORNO

gorgonzola dolce, saba jus, lardon - \$14

crushed tomato, caper, anchovy, smoked olive, chili - \$18

RED PRAWN OSCAR

asparagus, bearnaise - \$20

BROWN BUTTER MASHED POTATO

sage, sour cream, cultured butter - \$12

CHARRED CARROTS

honey glaze, herb gremolata, pistachio crumb - \$13

SIDES

WILD MUSHROOMS

chicken fat, marsala & rosemary - \$16

BIRRIFICIO FRIES

beef tallow, parmigiana, black truffle - \$16

ROASTED BRUSSELS

pear, bearnaise & crispy garlic - \$14

BROCCOLI DI CICCIO

carbonara style with house lardons - \$17
or
simply roasted with garlic & chili - \$15

Prima

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

VITA ALTA

fennel and apple gin, candied beets, genepy, lime, chamomile, ginger soda - \$16

CARDAMOMO FRESCO

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

MONTY THYME

aged rum, almond-thyme orgeat, montenegro, pear, lemon - \$16

MARTINI SCORSESE

Ketel One vodka, spicy giardiniera brine, tomato water, pepper stuffed olive - \$19

LIMONCELLO SPRITZ

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

SOUTH OF SICILY

bourbon, aperol, black tea, vanilla, raspberry, lemon - \$16

DOLCI

PUMPKIN CHEESECAKE MARTINI

vodka, licor 43, apple cider, pumpkin, lemon, cream, nutmeg - \$17

TIRAMISU ESPRESSO MARTINI

Tito's vodka, mr. black coffee liqueur, brovo chocolate liqueur, espresso, mascarpone custard, cocoa - \$20

CAMPFIRE MANHATTAN

cacao butter bourbon, graham cracker chinato, salted maple syrup, scotch - \$18

FREE-SPIRITED

HARVEST MOON

apple cider, ginger, maple, lemon, soda - \$10

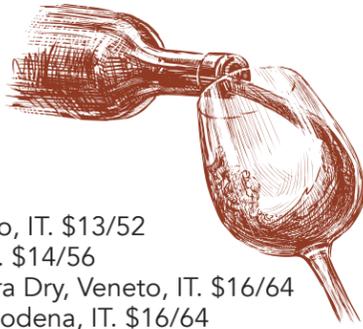
HUGNO SPRITZ

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 Cassis Rosé, Domaine du Bagnol, Provence, FR. \$20/80

WHITE

2024 Pinot Grigio, Benvolio, Friuli \$14/56
2024 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, 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
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
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

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

DRAFT BEER

Prima x Mast Landing 'Park Room Pils', ME. 4.8% \$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

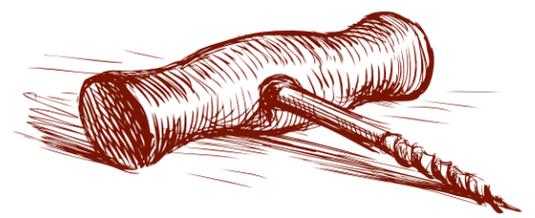
BOTTLES

Bud Light \$7
Budweiser \$7
Coors Light \$7
Moretti Lager \$8

NON-ALCOHOLIC BEER/WINE

Athletic Run Wild IPA - \$7
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

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
2024 Vermentino/Sauvignon Blanc, Michelle Satta, Bolgheri Bianco, Tuscany, IT. \$65
2023 Sauvignon Blanc, Matanzas Creek, Sonoma County, CA. \$60
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
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
2023 Barbera d'Alba, Borgogno, Piedmont, IT. \$75
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. \$95
2013 Montepulciano D'Abruzzo, Cantina Arte Rosso Puro, Abruzzo, IT. \$80
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 Merlot/Cabernet/Syrah, il Borro, I.G.T \$150
2020 Merlot, Cortarella 'Montiano', Lazio, IT. \$145
2024 Cabernet Blend, 400 Appia Antica, Alberico, Lazio \$80
2019 Cabernet Sauvignon, Long Meadow Ranch, Napa Valley, CA. \$80
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