

## Crudo

### SCALLOP \*

sweet potato, brown butter & aged balsamic,  
apple, white sesame - \$22

### CEVICHE ITALIANO \*

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

### TUNA CARPACCIO \*

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 - \$27

### BURRATA & PROSCIUTTO

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

### SPICY SCARPARELLO

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

### ROASTED SCALLOPS

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

### RACK OF LAMB \*

half rack - 4 bones - \$45  
full rack - 8 bones - \$75

### 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

### STEAK PIZZAIOLA

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

## 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

### SPRING PEA ARANCINI

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

### SMOKED TOMATO BRUSCHETTA

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

### MUSHROOM CARPACCIO

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

## Classics

### CHICKEN MILANESE \*

peperonata, baby kale, basil pesto - \$28

### CHICKEN PICCATA

lemon butter sauce, fusilli, crispy capers - \$28

### RIBEYE \*

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

### WAGYU STRIPLOIN \*

westholme australian wagyu, 7oz - \$75  
westholme australian wagyu, 14oz - \$125

## 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

### SPICY PICI

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

### FUSILLI ALLA PESTO

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

## Contains Gluten

### RAVIOLI DI CARNE

wagyu short rib, cacao, arrabiatta, parmigiana - \$36

### LASAGNA ROLLATINI

bolognesa sugo, brown butter besciamella,  
smoked cherry tomato - \$35

## AL FORNO PARMESAN

## Chicken or Eggplant

tomato ragù, mozzarella, fusilli - \$28, \$25

## Steaks & Chops

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

### 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

### FRESH SHAVED TRUFFLE

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

### PEPPERCORN SAUCE

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

### HOUSE STEAK SAUCE

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

## SIDES

### WILD MUSHROOMS

green garlic, marsala & rosemary - \$16

### BIRRIFICIO FRIES

beef tallow, parmigiana, black truffle - \$16

### JUMBO ASPARAGUS

bearnaise & crispy garlic or  
simply roasted with garlic & chili - \$16

### 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

## PALERMO FIZZ

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

## CARDAMOMO FRESCO

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

## LIMONCELLO SPRITZ

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

## MARTINI SCORSESE

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

## TIRAMISU ESPRESSO MARTINI

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

## CARROT CAKE MARTINI

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

## RIVIERA ROSA

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

## PESCA MANHATTAN

old forrester bourbon, peach combier, chicory smoked vermouth, walnut bitters - \$18

## SOUTH OF SICILY

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

## FREE-SPIRITED

## ROSABELLA

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

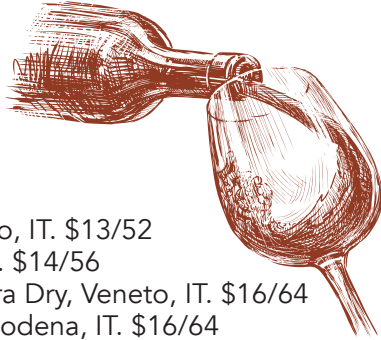
## HUGNO SPRITZ

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, Domaine Girard, Sancerre, FR. \$20/80  
2024 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  
2025 Nebbiolo, G.D. Vajra, J.C. Clare, Piedmont, IT. \$15/60  
2024 Nebbiolo, Fontanabianca, Langhe, Piedmont, IT. \$19/76  
2023 Sangiovese, Borgo Scopeto, Chianti Classico, IT. \$16/64  
2023 Cabernet, Pavette, Lodi, CA. \$15/\$60  
2023 Cabernet Blend, Ziggurat 'Montefalco', Umbria, IT. \$17/68  
2024 Super Tuscan, I Greppi, Greppicante, Tuscany, IT. \$19/76

### SWEET WINE

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

### DRAFT BEER

Rockport Brewing 'Pescato' Italian Pils, Rockport, MA. 5.2% \$10  
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

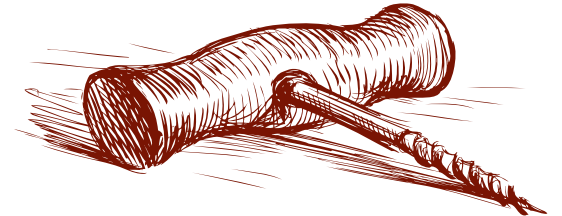
### BOTTLES

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

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  
2024 Sauvignon Blanc, Long Meadow Ranch, Napa Valley, CA. \$58  
2025 Sauvignon Blanc, La Moussiere, Sancerre, Alphonse Mellot, FR. \$82  
2024 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, Lamosca 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  
2021 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  
2020 Sagrantino di Montefalco, Bocale, Umbria, IT. \$95  
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 Barolo, Fortemasso, Castelletto, Piedmont, IT. \$130  
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  
2016 Aglianico Del Taburno Riserva, Cantina Tora, 'Spartivento', Campania, IT. \$95  
2021 Rosso di Montalcino, Cerbaiona, Tuscany, IT. \$150