

Crudo

SCALLOP *

gold bud peach, brown butter & aged balsamic,
apple, white sesame - \$22

TUNA BELLY *

fresh tomato, calabrian chili, cucumber gremolata - \$21

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

cherry tomatoes, tomato crema, kaluga hybrid caviar - \$21

BURRATA & PROSCIUTTO

aged balsamic, pistachio pesto,
summer fruit, opal 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

ARANCINI CAPRESE

stracciatella, fresh & roasted tomato,
aged balsamic, basil - \$18

SMOKED TOMATO BRUSCHETTA

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

MUSHROOM CARPACCIO

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

PULPO ALLA SICILIANA

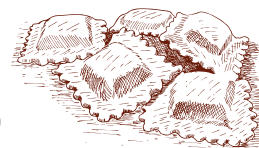
lemon potato, jimmy nardello, cherry tomato,
white bean, pinenut - \$21

CAESAR SALAD

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

SNAP PEA SALAD

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



Pasta

RIGATONI BOLOGNESE

all day braise, parmigiano reggiano - \$28

RIGATONI ALLA VODKA

chili crunch, parsley - \$26

CALABRIAN SCAMPI CON LINGUINE

argentinian red shrimp, spicy tomato velutata,
green onion, white sesame - \$28

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

TORTELLI DI MAIS

corn jus, formage blanc, parmigiana reggiano, tessa - \$28

LASAGNE ALLA VERDURE

grilled summer vegetables, cherry tomato arrabiatta,
besciamella - \$28

AL FORNO PARMESAN

Chicken, Eggplant, or Pork Chop *

tomato ragù, mozzarella, fusilli -
\$28, \$25, or \$35

Classics

SPICY SCARPARELLO

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

SCALLOP ALLA GRIGLIA

fresh corn polenta, heirloom peppers,
tomato chutney, tessa - \$39

MILANESE

Chicken or Pork Chop; heirloom tomato,
flavors of puttanesca, pecorino - \$28, \$35

CHICKEN PICCATA

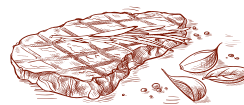
lemon butter sauce, fusilli, crispy capers - \$28

ACQUA PAZZA

local cod, tomato-mushroom brodetto,
pine nut gremolata, summer vegetables - \$36

STEAK PIZZAIOLA

8oz wagyu flat iron, crushed tomato, caper,
anchovy, smoked olive, chili - \$45



LARGE CUTS TO SHARE

(please allow additional time to prepare)

DRY AGED FLORENTINE (PORTERHOUSE)*

black garlic jus, tomato relish,
asparagus al forno - 36oz. - \$170

BRANDT TOMAHAWK *

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

Steaks & Chops

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

RIBEYE *

brandt prime, boneless - 16 oz - \$75
brandt prime, bone-in - 27 oz - \$110

WAGYU STRIPLOIN *

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

RACK OF LAMB *

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

FILET MIGNON *

greater omaha beef - 6 oz - \$40
greater omaha beef - 12 oz - \$70

STRIPLOIN *

brandt prime, boneless - 14 oz - \$60
prime aged 45 days, bone-in - 19 oz - \$95

SUPPLEMENTE

RED PRAWN OSCAR

asparagus, bearnaise - \$20

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

SUMMER BEANS

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

BROWN BUTTER MASHED POTATO

sage, sour cream, cultured butter - \$12

CHARRED CARROTS

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

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

SOUTH OF SICILY

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

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

KEY LIME PIE MARTINI

Planteray pineapple rum, licor 43, lime, cream, cream of coconut - \$18

RIVIERA ROSA

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

GOLDEN HOUR SPRITZ

Italicus, salted honey-thyme syrup, lemon, prosecco, grapefruit soda - \$16

CITY SQUARE SPRITZ

basil syrup, peach combier, lime, prosecco - \$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
2023 Super Tuscan, Casanova di Neri, 'Irrosso,' 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
Mionetto - Alcohol-Removed Sparkling Wine - \$12/48

By the bottle...

SPARKLING

NV Franciacorta, Barone Pizzini 'Animante', Lombardy, IT. \$90
2022 Vermentino, Akenta Extra Dry, Santa Maria La Palma, Sardegna, IT. \$100
2023 Lambrusco Rosso, Zucchi 'Marascone', Lambrusco di Modena, IT. \$65
NV Champagne Billecart-Salmon, Brut Reserve, FR. (half bottle 375ml) \$80
NV Champagne, Pol Roger Brut, Champagne, FR. \$120

ROSE

2025 Barbera Rosé, Lavignone, Pico Maccario, Piedmont, IT. \$76
2025 Sangiovese Rosé, il Borro 'Borrorosa', Tuscany, IT. \$60
2024 Grenache blend, Chêne Bleu, 'Le Rosé,' Rhône, FR. \$90
2023 Mourvèdre/Grenache/Cinsault, Domaine Tempier, Bandol-Provence, FR. \$120

WHITE

2025 Pinot Grigio, Santa Margherita, Friuli, IT. (half bottle 375ml) \$35
2024 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 Nerello Mascalese Bianco, Terrazze Dell'Etna, IT. \$58
2025 Vermentino/Sauvignon Blanc, Michelle Satta, Bolgheri Bianco, Tuscany, IT. \$65
2024 Verdicchio Classico, Villa Bucci, Castelli di Jesi, Marche, IT. \$70
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, Frank Cornelissen 'Munjabel Rosso,' Sicily, IT. \$90
2022 Nero d'Avola, Lamoresca Nero Rosso, Sicily, IT. \$92
2023 Pinot Noir, Scribe, Carneros, CA. \$100
2023 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
2021 Sangiovese, Chianti Classico Riserva, Tenuta di Arceno, Tuscany, IT. \$75
2020 Sangiovese, Chianti Classico Gran Selezione, Tenuta di Capraia, Tuscany, IT. \$80
2021 Sangiovese, Chianti Classico Gran Selezione, Tenuta Liliano, Tuscany, IT. \$90
2023 Barbera d'Alba, Borgogno, Piedmont, IT. \$65
2020 Barbera d'Alba Superiore, Marchesi di Barolo 'Peiragal,' Piedmont, IT. \$90
2024 Nebbiolo, Starda Paitin, Langhe, Piedmont, IT. \$65
2023 Nebbiolo, La Spinetta, Langhe, Piedmont, IT. \$80
2021 Barbaresco, Fontanabianca, Serraboella, Piedmont, IT. \$100
2023 Rosso di Montalcino, Sesti, Tuscany, IT. \$95
2020 Brunello di Montalcino, Camponovo, Tuscany, IT. \$110
2020 Primitivo, PietreGiovani, Puglia, IT. \$70
2020 Sagrantino di Montefalco, Bocale, Umbria, IT. \$95
2021 Barolo, Coppo, Piedmont, IT. \$80
2022 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
2021 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, 'Spartiviento,' Campania, IT. \$95