

Crudo

SCALLOP *

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

SCOTTISH TROUT CRUDO *

tomato brodetto, italian melon, calabrian chili & basil - \$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 - \$30

BURRATA & PROSCIUTTO

summer fruit, calabrian chili & herb gremolata - \$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 TARTUFO

black truffle, taleggio fonduta,
parmigiano - \$17

SMOKED TOMATO BRUSCHETTA

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

MUSHROOM CARPACCIO

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

ENSALADA DI MARE

poached mussels, clams,
shrimp, octopus, warm olives,
grilled focaccia, zesty vinaigrette - \$22

CAESAR SALAD

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

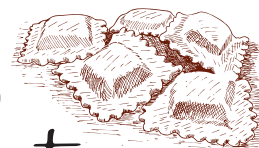
SNAP PEA SALAD

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

SPAGHETTI AL MELONE

italian melon, panna, mint & pink peppercorn - \$26

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

LINGUINE ALLA NERANO *

heirloom summer squashes, green garlic butter,
calabrian chili, tuna tartare - \$29

Contains Gluten

CULURGIONES VERDE

dungeness crab, sweet corn, lemon & lardo - \$30

BAKED SHELLS

arrabbiata sugo, poached lobster, ricotta,
crispy garlic, herbs - \$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

AQUA PAZZA

scottish trout, tomato-mushroom brodo,
dungeness crab & summer vegetables - \$36

CHICKEN OR VEAL CHOP MILANESE *

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

CHICKEN PICCATA

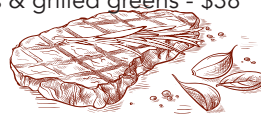
lemon butter sauce, fusilli, crispy capers - \$26

TUNA STEAK *

porcini mushrooms seasoning, black garlic jus, olive oil
potatoes, shellfish condimento - \$40

ROASTED SCALLOPS

sweet corn risotto, lardons,
chanterelle mushrooms & grilled greens - \$38



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

RACK OF LAMB *

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

FILET MIGNON *

greater omaha beef - 6 oz - \$30
greater omaha beef - 12 oz - \$55

STRIPLOIN *

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

Steaks & Chops

(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

S U P P L E M E N T E

STEAK PIZZAIOLA

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

LOBSTER OSCAR

butter poached lobster & asparagus, bearnaise - mkt

HOUSE STEAK SAUCE

aged balsamic, black garlic, italian honey - \$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

GORGONZOLA AL FORNO

gorgonzola dolce, saba jus, lardon - \$14

FOIE GRAS

sweet cherries, orange-thyme pan sauce - \$23

S I D E S

BROWN BUTTER MASHED POTATO

sage, sour cream, cultured butter - \$12

CHARRED CARROTS

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

CHANTERELLE MUSHROOMS

ramp butter, sweet pea & sherry wine - \$16

BIRRIFICIO FRIES

beef tallow, parmigiana, black truffle - \$16

SUMMER BEAN CARBONARA

sage, farm yolk, crispy pork belly - \$14

JUMBO ASPARAGUS

aerated bearnaise & crispy garlic - \$17
or
simply grilled with lemon & olive oil - \$15

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

Prima

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

Cocktails

Prima Martini

oyster vodka, fino sherry, sorrento lemon dry vermouth, served with crème fraiche and caviar - \$37

LAVENDER FARFALLA

butterfly pea gin, lavender, lillet blanc, yuzu soda - \$16

CARDAMOMO FRESCO

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

DON MELON

proscuitto mezcal, lillet blanc, acidified canetelope, lime - \$17

MARTINI SCORSESE

vodka, spicy giardiniera brine, tomato water, pepper stuffed olive - \$18

LIMONCELLO SPRITZ

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

SOUTH OF SICILY

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

DOLCI

TIRAMISU ESPRESSO MARTINI

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

ISOLA VERDE

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

FREE-SPIRITED

FUGAZI MULE

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

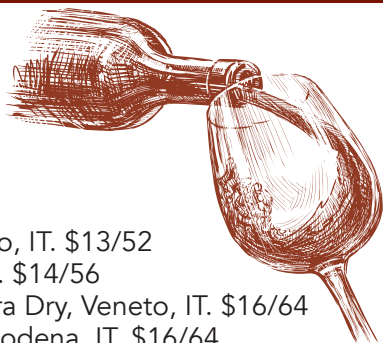
MODENA SPRITZ

giffards, strawberry balsamic shrub, lime, soda - \$10

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 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 Luppulo 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

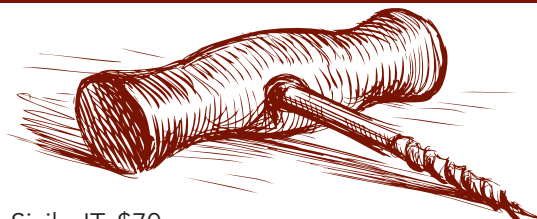
BOTTLES

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