

ANTIPASTI (GF)

Local MUSSELS, toasted garlic, fresh herbs & lemon	11*
Grilled CALAMARI, cannellini beans & arugula	9*
Baby ARUGULA, Pecorino Romano & focaccia croutons	8
Grilled OCTOPUS with chimichurri, scarlet frills, orange & feta	11*
Stuffed BABY ARTICHOKEs fresh goat cheese & pancetta	9
Slow braised PORK BELLY topped with a black cherry balsamic reduction	12
A dueling pair of crispy risotto ARANCINI -changes daily- (GF)	9

GRILLED FLATBREAD PIZZA ~~(GF)~~

SAUSAGE, fennel salami, red onion, fontina & balsamic reduction	17
MARGHERITA with roasted tomatoes, buffalo mozzarella & basil	15
Roasted mixed BEETS with fresh goat cheese & caramelized onions	16
Marinated OLIVES, roasted tomatoes, fresh lemon & whole leaf arugula	16

PRIMI (GF)

Bucatini CARBONARA with guanciale, roasted tomato, peas & arugula	18
SPAGHETTI & meatballs with roasted tomato sauce, basil oil & pecorino	20
House made FEDILINI with littleneck clams, soffritto, fresh dill & lemon	20
Spinach & ricotta RAVIOLI with sage brown butter & crispy salami	20

MAINS (GF)

Grilled QUAIL, blueberry & black cherry gastrique & creamy parsnip puree	28
Grilled HANGER STEAK with fried salami & braised carrots	28
Slow braised LAMB SHANK with salted caramel on asparagus with garlic & feta	29
Local HADDOCK with roasted tomato pesto & mushroom and kale risotto	27

SIDES \$9 (GF)

- Creamy parsnip puree
- Asparagus with garlic & feta
- Daily RISOTTO (*ask your server*)
- Candied BRUSSEL sprouts with walnuts
- Winterbor KALE & cannellini beans

local sources:

- North Spore Mushrooms
- Dandelion Spring Farm
- Jess's Seafood
- Kinnealy Meats

& numerous individual foragers, farmers & fishermen

Open (6) Days
 Closed Sunday
 Dinner 5pm—9pm
 Drinks 4pm—11pm
 207-230-0111

(GF) -Indicates item can be made Gluten-Free. A \$2 charge is added to all Gluten-Free pasta & bread. We get very creative with our food and many ingredients are not listed on the menu. Please inform your server of any food allergies. 20% gratuity is added to parties of 6 or more

* This food is or may be consumed raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.