

\$29 Per Person



FIRST

Baby ARUGULA salad with Pecorino
Romano & focaccia croutons

-or-

MINESTRONE soup with toasted orzo, white
beans & soffritto

SECOND

Fresh SPAGHETTI pasta with tomato sauce,
lamb meatballs & basil oil

-or-

Bucatini CARBONARA with guanciale,
Parmigiano Reggiano & baby peas

-or-

Spinach & ricotta RAVIOLI with sage brown
butter & crispy salami

THIRD

SALT & PEPPER CHOCOLATE TART, salted
caramel, frozen cinnamon cream
& pink peppercorns

-or-

VANILLA BEAN PANNA COTTA with
roasted peaches, raspberries
& hazelnut biscotti

Open (7) Days a Week

Dinner 5pm-9pm

Drinks 4pm-11pm

207.230.0111

\$34 Per Person



FIRST

Baby ARUGULA salad with Pecorino
Romano & focaccia croutons

-or-

Stuffed BABY ARTICHOKES with fresh
goat cheese & prosciutto bits

-or-

Grilled CALAMARI with cannellini beans
& local arugula

SECOND

Bucatini CARBONARA with guanciale,
Parmigiano Reggiano & baby peas

-or-

Spinach & ricotta RAVIOLI with sage brown
butter & crispy salami

-or-

Black FETTUCINI with local mussels, calamari,
olives, capers & lemon zest

THIRD

SALT & PEPPER CHOCOLATE TART, salted
caramel, frozen cinnamon cream
& pink peppercorns

-or-

SOUR CREAM CUSTARD with
vanilla-poached rhubarb
& pistachio biscotti

Open ⑦ Days a Week

Dinner 5_{pm}-9_{pm}

Drinks 4_{pm}-11_{pm}

207.230.0111

\$37 Per Person



FIRST

Baby ARUGULA salad with Pecorino Romano & focaccia croutons

-or-

MINESTRONE soup with toasted orzo, white beans & soffritto

SECOND

Speck & apple-stuffed QUAIL with potato soufflé & crispy kale

-or-

Local HAKE with walnuts, golden raisins, chicory & local parsnips

-or-

Grilled, all-natural HANGER STEAK with
with roasted fingerling potatoes & honeyed
carrots

THIRD

SALT & PEPPER CHOCOLATE TART, salted
caramel, frozen cinnamon cream
& pink peppercorns

-or-

SOUR CREAM CUSTARD with
vanilla-poached rhubarb
& pistachio biscotti

Open (7) Days a Week

Dinner 5pm-9pm

Drinks 4pm-11pm

207.230.0111

\$40 Per Person



FIRST

Baby ARUGULA salad with Pecorino Romano & focaccia croutons

-or-

Stuffed BABY ARTICHOKES with fresh goat cheese & prosciutto bits

-or-

Grilled CALAMARI with cannellini beans & local arugula

SECOND

Grilled LAMB chops with roasted heirloom cauliflower & potatoes with Swiss chard

-or-

Local HAKE with walnuts, golden raisins, chicory & local parsnips

-or-

Grilled, all-natural HANGER STEAK with with roasted fingerling potatoes & honeyed carrots

THIRD

SALT & PEPPER CHOCOLATE TART, salted caramel, frozen cinnamon cream & pink peppercorns

-or-

SOUR CREAM CUSTARD with vanilla-poached rhubarb & pistachio biscotti

Open ⑦ Days a Week

Dinner 5pm-9pm

Drinks 4pm-11pm

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