



Italian, with a Maine accent!

(207) 660-4584
CENA/DINNER

ANTIPASTI

BRUSCHETTA CAMPAGNOLO A GENEROUS GRILLED SLAB OF OUR CRUSTY HOUSE-BAKED PANE PUGLIESE, SLATHERED WITH DICED TOMATO, GARLIC, AND BASIL, TOPPED WITH MELTED MOZZARELLA DI BUFALA.	11	MOZZARELLA IN CARROZZA DEEP-FRIED SANDWICH OF SMOKED MOZZARELLA CHEESE, DIPPED IN EGG AND BREADCRUMBS, AND SERVED WITH MARINARA SAUCE.	7
TORRE DI CAPRESE 'TOWER' OF FRESH SLICES OF FIOR DI LATTE MOZZARELLA, LAYERED WITH SLICED TOMATOES, FRESH BASIL, GARLIC, AND EXTRA-VIRGIN OLIVE OIL.	9	PROSCIUTTO E MOZZARELLA FRITTA CRISP, BATTER-FRIED SANDWICH OF GRAN BISCOTTO PROSCIUTTO COTTO AND FRESH MOZZARELLA.	9
AFFETTATO MISTO SLICED CURED MEATS AND CHEESES: GRAN BISCOTTO HAM, PROSCIUTTO CRUDO, SALAMI MILANO, MORTADELLA, FONTINA VALDOSTANA, TALEGGIO, AND PIAVE VECCHIO, SERVED WITH TRADITIONAL BIBANESI HANDMADE BREADSTICKS.	15	OLIVE BAGNATE WARMED OIL-CURED MIXED MEDITERRANEAN OLIVES, MARINATED IN ORANGE ZEST, ROSEMARY, AND OUR OWN EXTRA-VIRGIN OLIVE OIL, SERVED WITH CRUSTY, HOUSE-MADE PANE PUGLIESE.	6

MINESTRE

ZUPPA DI PEPPERONI GIALLO ROASTED YELLOW PEPPER SOUP WITH GARLIC AND CHICKEN BROTH.	9	PAPPA AL POMODORO TUSCAN TOMATO-BREAD SOUP: RICH CHICKEN BROTH, TOMATOES, HOUSE-BAKED PANE TOSCANO, FRESH BASIL, GARLIC, PINCH OF HOT PEPPER FLAKES.	8
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PRIMI PIATTI

MELANZANE ALLA PARMIGIANA FRIED EGGPLANT SLICES LAYERED WITH MARINARA AND BECHAMEL SAUCE, TOPPED WITH PARMIGIANO REGGIANO AND BREAD CRUMBS.	19	SPAGHETTI ALLA CARBONARA GRAGNANO SPAGHETTI SAUCED WITH FRESH ALLEN FARM EGGS, GUANCIALE, FULVI PECORINO ROMANO, OLIVE OIL, MAINE SEA SALT AND PEPPER. • ADD SPICY CALABRESE SALAMI AND HOT PEPPER SAUCE FOR AN ADDITIONAL \$2.00.	18
TORTELLI ALL' LIMONE CON ARAGOSTA IN BURRO ALLA MENTA HOUSE-MADE LEMON TORTELLI STUFFED WITH LOBSTER MEAT, RICOTTA CHEESE, AND SAUCED WITH FRESH MINT COMPOUND BUTTER.	20	PESTO ALLE BRICIOLE FRESH TAGLIOLINI PASTA, SAUCED WITH SMOOTH AND CREAMY HOUSE-MADE PESTO WITH BASIL, PARSLEY, MINT, GRANA PADANO, HOMEMADE BREADCRUMBS.	17
PAPPARDELLE AL CINGHIALE FRESH WIDE RIBBON NOODLES WITH A SAUCE OF WILD BOAR, AROMATIC VEGETABLES, AND ROSEMARY.	22	TAGLIATELLE AI PORRI HANDMADE TAGLIATELLE PASTA, SAUCED WITH TOMATOES, LEEKS, AND ROSEMARY.	16
GRATINATA DI GRANCHIO E ASPARAGI OVEN-BAKED GRATIN OF FRESH TAGLIOLINI PASTA, ASPARAGUS, CRABMEAT, FRESH CREAM, TOPPED WITH GRANA PADANO.	20	PENNE ALLA NORMA PENNE, DICED FRIED EGGPLANT, TOMATOES, FRESH BASIL, FIOR DI LATTE MOZZARELLA AND PARMIGIANO REGGIANO.	16
LASAGNA ALL' ARETINA LAYERS OF PAPER-THIN, FRESH EGG PASTA, DUCK RAGU, PARMIGIANO, AND BECHAMEL SAUCE.	24		

SECONDI

TAGLIATA DI MANZO BONELESS RIBEYE STEAK, GRILLED OVER THE WOOD FIRE AND SLICED. SERVED OVER ARUGULA AND TOPPED WITH SLIVERS OF STRAVECCHIO PARMIGIANO REGGIANO CHEESE. • ADD LOBSTER SAUTÉED IN BUTTER OR EXTRA-VIRGIN OLIVE OIL FOR \$6.00.	29
SVIZZERA DI CINGHIALE WILD BOAR BURGER, PROVOLONE CHEESE, FRESHLY BAKED ROSEMARY AND PARMIGIANO INFUSED BUN, SERVED WITH YOUR CHOICE OF TRUFFLE KETCHUP OR AIOLI AND OUR OUTSTANDING HAND-CUT FRENCH FRIES. • EXTRA TRUFFLE KETCHUP OR AIOLI 0.75	15
SCAMPI ALLA BUSARA TRADITIONAL VENETIAN-STYLE SHRIMP WITH GRAGNANO SPAGHETTI IN A SPICY TOMATO SAUCE. • ADD LOBSTER TO THE BUSARA SAUCE FOR \$6.00.	22
COSTATA DI MANZO ALLA GRIGLIA WOOD GRILLED ANGUS RIBEYE, SERVED WITH OVEN ROASTED POTATOES AND SAUTÉED SPINACH. • ADD LOBSTER SAUTÉED IN BUTTER OR EXTRA-VIRGIN OLIVE OIL FOR \$6.00.	29
POLPETTONE CLASSIC FLORENTINE-STYLE MEATLOAF; BEEF, PORK, ONION, THYME, FRESH BREADCRUMBS, GRANA PADANO AND PECORINO ROMANO CHEESES, GLAZED WITH RED PEPPER MOSTARDA.	18
POLLO AL MATTONE STATLER CHICKEN BREAST MARINATED WITH 'PROFUMO DEL CHIANTI' SPICE MIXTURE AND LEMON, FLATTENED, AND SEARED ON OUR WOOD-FIRED GRILL. SERVED WITH ROASTED ROSEMARY-GARLIC POTATOES AND SAUTÉED SPINACH.	24

CONTORNI

PATATE ALLA CESARE THINLY SLICED POTATOES, LAYERED WITH PARMIGIANO REGGIANO, OREGANO, MAINE SEA SALT, AND PEPPER, BAKED TO A CRISP CRUST WITH A CREAMY CENTER.	9
SPINACI SALTATI BABY SPINACH SAUTÉED WITH GARLIC AND OLIVE OIL.	5
PATATINE FRITTE FRESH, HAND-CUT FRENCH FRIES FROM MAINE RUSSET POTATOES, FRIED TO CRISP PERFECTION ON THE OUTSIDE, AND CREAMY INSIDE. SERVED WITH YOUR CHOICE OF AIOLI OR TRUFFLE KETCHUP.	9

INSALATE

CASA BABY SPINACH, GRILLED WILD MUSHROOMS, CRUMBLED PARMIGIANO REGGIANO, ROASTED GARLIC-BALSAMIC DRESSING.	8
RIVIERA IMPORTED ITALIAN FLAKED TUNA, TOMATOES, KALAMATA OLIVES, RED AND YELLOW BELL PEPPERS, CAPERS, BABY SPINACH, ROMAINE, MARINATED ARTICHOKEs, HARD BOILED EGG, LIGURIAN VINAIGRETTE.	14
INSALATONE ROMAINE LETTUCE, CUBES OF SALAMI NOSTRANO AND MORTADELLA, SLICED PROSCIUTTO COTTO, AND AGED PROVOLONE. TOMATOES, BELL PEPPERS, ONION, CELERY, CUCUMBER, AND KALAMATA OLIVES. TOSSED WITH RED WINE VINEGAR AND EXTRA-VIRGIN OLIVE OIL.	13
INSALATA DI CESARE CLASSIC CAESAR SALAD; ROMAINE LETTUCE, CROUTONS, PARMIGIANO REGGIANO CHEESE, AND CAESAR DRESSING.	10

VERA PIZZA NAPOLETANA

N.B: NEAPOLITAN PIZZA IS VERY DIFFERENT THAN OTHER STYLES OF PIZZA; THE INDIVIDUAL PIZZAS, BEST SUITED TO ONE PERSON, ARE MEANT TO BE EATEN WITH A KNIFE AND FORK, NOT AS SLICES. WHILE WE ARE HAPPY TO SLICE YOUR PIZZA, BE FOREWARNED-IT'S NOT GOING TO BE EASY TO PICK UP AND EAT WITH YOUR HANDS! THE MOLTEN CENTER OF THE PIZZA IS CONSIDERED A DELICACY IN NAPLES, AND EATING THE PIZZA FROM THE OUTSIDE IN IS WHAT WE RECOMMEND. TRY IT THE TRADITIONAL WAY, AND SEE IF YOU AGREE!

MARINARA (STG)* SAN MARZANO DOP TOMATOES, FRESH GARLIC, SICILIAN OREGANO, EXTRA-VIRGIN OLIVE OIL.	14	MARGHERITA (STG)* SAN MARZANO DOP TOMATOES, MOZZARELLA DI BUFALA, FRESH BASIL, EXTRA-VIRGIN OLIVE OIL.	16
QUATTRO STAGIONI PROSCIUTTO COTTO, MARINATED ARTICHOKEs, SAUTÉED CREMINI MUSHROOMS, FIOR DI LATTE MOZZARELLA, SAN MARZANO DOP TOMATOES.	18	FUNGHI SAUTÉED WILD MUSHROOMS, FIOR DI LATTE MOZZARELLA, EXTRA-VIRGIN OLIVE OIL, PARMIGIANO REGGIANO.	16
DIABOLO SAN MARZANO DOP TOMATOES, CALABRIAN PEPPER SAUCE, FIOR DI LATTE MOZZARELLA, RED ONIONS, SICILIAN OREGANO, FRESH GARLIC, SPICY SALAME CALABRESE.	18	SALSICCIA DOLCE E/O PICCANTE SWEET AND/OR HOT SAUSAGE, SAN MARZANO DOP TOMATOES, FRESH GARLIC, FIOR DI LATTE MOZZARELLA.	17
TRIFOLAIO BOSCHETTO AL TARTUFO TRUFFLE CHEESE, FIOR DI LATTE MOZZARELLA, WILD MUSHROOMS.	20	PARMIGIANA GRILLED EGGPLANT, SAN MARZANO DOP TOMATOES, FRESH BASIL, FIOR DI LATTE MOZZARELLA, PARMIGIANO REGGIANO, EXTRA-VIRGIN OLIVE OIL.	17
CRUDO SAN MARZANO DOP TOMATOES, PROSCIUTTO DI PARMA, ARUGULA, MOZZARELLA DI BUFALA, EXTRA-VIRGIN OLIVE OIL.	18	QUATTRO FORMAGGI RICOTTA, PARMIGIANO, FIOR DI LATTE MOZZARELLA, PROVOLONE PICCANTE, EXTRA-VIRGIN OLIVE OIL.	18
CAPRESE FIOR DI LATTE MOZZARELLA, FRESH TOMATOES, PESTO GENOVESE.	17	CALZONE FRESH RICOTTA CHEESE, SWEET SAUSAGE, GRAN BISCOTTO PROSCIUTTO COTTO, SAN MARZANO DOP TOMATOES, FIOR DI LATTE MOZZARELLA, EXTRA-VIRGIN OLIVE OIL.	19
PIZZA FRITTA SAN MARZANO DOP TOMATOES, FRESH RICOTTA, FIOR DI LATTE MOZZARELLA, PROVOLONE, AND MORTADELLA, ENCASED IN PIZZA DOUGH AND DEEP FRIED.	18	ARAGOST-AH SAN MARZANO DOP TOMATOES, FIOR DI LATTE MOZZARELLA, TARRAGON, FRESH LOBSTER MEAT.	20

***SPECIALITÀ TRADIZIONALE GARANTITA - TRADITIONAL GUARANTEED SPECIALTY: A DISH MADE ACCORDING TO A DESIGNATED TRADITIONAL METHOD, USING ARTISAN TOOLS, SPECIAL INGREDIENTS, AND COMBINED IN A SPECIFIC MANNER.**

DOLCI-FORMAGGI

GELATO ARTIGIANALE HOUSE-MADE GELATO, PASTEURIZED AND CHURNED ON PREMISE USING VINTAGE CARPIGIANI GELATO MACHINES. ASK YOUR SERVER FOR TODAY'S FRESH FLAVORS.	8
TIRAMISÙ LADYFINGERS SOAKED IN ESPRESSO AND RUM, LAYERED WITH SWEET MASCARPONE CREAM AND TOPPED WITH BENS DORP COCOA.	9
TORTA MERINGATA AL CIOCCOLATO CHOCOLATE TORTE WITH MERINGUE, SERVED WITH ESPRESSO CREME ANGLAISE. ADD GELATO A LA MODE FOR AN ADDITIONAL \$3.	10
SICILIAN ORANGE CAKE FRESH SICILIAN-STYLE ORANGE CAKE WITH CITRUS CREAM.	9
CROSTATA DI FRUTTA SHORTBREAD PASTRY FILLED WITH MAINE WILD BLUEBERRY OR PEACH FILLING.	9
DOLCETTI DELLA CASA ASSORTED HOUSE BAKED COOKIES.	7

CAFFE'/THE' (COFFEE/TEA)

ESPRESSO 100% ARABICA COFFEE; YOUR CHOICE OF PORTLAND-ROASTED SPECKLED AX 'BIRD DOG', CAFFE' PASCUCCI 'BIO' OR 'GOLDEN SACK'. • DOUBLE SHOT ESPRESSO 6	3
CAFFE' CORRETTO ESPRESSO WITH YOUR CHOICE OF LIQUOR, WHISKEY, OR SPIRIT.	6
CAPPUCCINO DELICIOUS 100% ARABICA COFFEE WITH STEAMED MILK. YOUR CHOICE OF PORTLAND-ROASTED SPECKLED AX 'BIRD DOG' OR CAFFE' PASCUCCI 'BIO' OR 'GOLDEN SACK'. • DOUBLE SHOT CAPPUCCINO 9	5
TEA FORTE LIMITED EDITION TEA FORTE SELECTIONS: 'COUTURE' OR 'WARMING JOY' SERIES, VARIOUS FLAVORS.	4