



Italian, with a Maine accent!

PRANZO / LUNCH

(207) 660-4584

PANINI

ALL PANINI SERVED WITH CHIPS. ADD A FOUNTAIN DRINK FOR \$1.00 EXTRA. SUBSTITUTE FRIES FOR \$2.00 EXTRA.

MAINE MUFFULETTA OLIVE SALAD, SLICED MORTADELLA, AGED PROVOLONE CHEESE, GRAN BISCOTTO HAM, EMMENTAL SWISS CHEESE, AND GOLFETTA SALAMI, PILED HIGH ON SPECIAL SESAME SEED MUFFULETTA BREAD.	14	SAN REMO SLICED HOUSE-ROASTED TURKEY BREAST, PESTO MAYONNAISE, CRISP ROMAINE LETTUCE, SUN-DRIED TOMATOES, PILED HIGH ON GRILLED HOMEMADE SICILIAN SEMOLINA BUN.	14
CAPRESE MOZZARELLA, SLICED TOMATOES, FRESH BASIL, OLIVE OIL, ON GRILLED PANE PUGLIESE.	10	FIERA MORTADELLA, ARTICHOKE, RICOTTA, AND OLIVE OIL, ON GRILLED FOCACCIA.	11
FATTORIA PROSCIUTTO COTTO, PROVOLONE, SUN-DRIED TOMATOES, MAYONNAISE ON GRILLED PANE PUGLIESE.	10	FICOFIGO ROASTED TURKEY, MOZZARELLA, FIG SPREAD, BALSAMIC GLAZE & ARUGULA, ON GRILLED FOCACCIA.	14
INSALATE DI POLLO CHICKEN SALAD, SUN DRIED TOMATOES, ROMAINE LETTUCE, RAYE'S MUSTARD, ON GRILLED FOCACCIA.	14	ITALIANO MILANO SALAMI, PROVOLONE CHEESE, MOZZARELLA, SLICED TOMATO, ROASTED RED PEPPERS, SLICED ARTICHOKE, ARUGULA & BALSAMIC GLAZE, ON GRILLED PANE PUGLIESE.	14
VEGETARIANO BAKED BREADED EGGPLANT, ROASTED RED PEPPER, SAUTÉED CREMINI MUSHROOMS, MOZZARELLA, BALSAMIC GLAZE, ARUGULA, ON GRILLED PANE PUGLIESE.	13	IL FUSO PROVOLONE, MOZZARELLA, OR SWISS WITH MAYONNAISE AND TOMATO, ON GRILLED PANE PUGLIESE. ADD HAM FOR \$2.00 EXTRA.	12

TRAMEZZINI

PROSCIUTTO COTTO E MOZZARELLA GRAN BISCOTTO HAM, FIOR DI LATTE MOZZARELLA, MAYONNAISE ON PANE AL LATTE BREAD.	5	FUNGI E PROSCIUTTO COTTO MARINATED MUSHROOM SALAD, GRAN BISCOTTO HAM, AND HOUSE-MADE MAYONNAISE ON PANE AL LATTE BREAD.	5
CREMA DI POLLO CREAMY CHICKEN SALAD, MAYONNAISE, CELERY, AND ONION, ON PANE AL LATTE BREAD.	5	POMODORO E MOZZARELLA FIOR DI LATTE MOZZARELLA, FRESH TOMATOES, BASIL, AND MAYONNAISE, ON PANE AL LATTE.	5

FRITTI

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
PROSCIUTTO E MOZZARELLA FRITTA CRISP, BATTER-FRIED SANDWICH OF GRAN BISCOTTO PROSCIUTTO COTTO AND FRESH MOZZARELLA.	9
MOZZARELLA IN CARROZZA HALF TRAMEZZINO STUFFED WITH FRESH OR SMOKED MOZZARELLA CHEESE, DIPPED IN EGG AND BREADCRUMBS, DEEP-FRIED, AND SERVED WITH MARINARA SAUCE.	7

MINESTRE/PRIMI

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

SECONDI

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	CAPPELLINI FREDDI COLD ANGEL-HAIR PASTA WITH SUN-DRIED TOMATO PESTO.	13
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LUNCH SPECIAL

VACATIONLAND (BOTTOMLESS ITALIAN MIMOSA) BLOOD ORANGE JUICE AND PROSECCO - REFILL UNTIL 3:00 PM. THIS MAY NOT BE SHARED.	14
SOUP AND HALF A PANINI HALF OF ANY PANINI WITH A CUP OF YOUR CHOICE OF SOUP.	PANINI PRICE
SOUP AND SANDWICH YOUR CHOICE OF ANY TRAMEZZINO AND CUP OF SOUP.	9

VERA PIZZA NAPOLETANA

N.B: NEAPOLITAN PIZZA IS VASTLY DIFFERENT THAN OTHER STYLES OF PIZZA; THE INDIVIDUAL PIZZAS ARE BEST SUITED TO ONE PERSON, AND ARE MEANT TO BE EATEN WITH A KNIFE AND FORK, NOT SLICED. 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 WE THINK YOU'LL AGREE!

MARGHERITA (STG)* GUARANTEED TRADITIONAL SPECIALTY	14	MARINARA (STG)*	12
SAN MARZANO DOP TOMATOES, MOZZARELLA DI BUFALA, FRESH BASIL, EXTRA-VIRGIN OLIVE OIL.		SAN MARZANO DOP TOMATOES, FRESH GARLIC, SICILIAN OREGANO, EXTRA-VIRGIN OLIVE OIL.	
DIABOLO	16	TRIFOLIAIO	20
SAN MARZANO DOP TOMATOES, CALABRIAN PEPPER SAUCE, FIOR DI LATTE MOZZARELLA, RED ONIONS, SICILIAN OREGANO, FRESH GARLIC, SPICY SALAME CALABRESE.		BOSCHETTO AL TARTUFO TRUFFLE CHEESE, FIOR DI LATTE MOZZARELLA, WILD MUSHROOMS.	
FUNGHI	17	CRUDO	18
SAUTÉED WILD MUSHROOMS, FIOR DI LATTE MOZZARELLA, EXTRA-VIRGIN OLIVE OIL, PARMIGIANO REGGIANO.		SAN MARZANO DOP TOMATOES, PROSCIUTTO DI PARMA, ARUGULA, MOZZARELLA DI BUFALA, EXTRA-VIRGIN OLIVE OIL.	
SALSICCIA DOLCE/PICCANTE	16	QUATTRO STAGIONI	18
SWEET AND/OR HOT SAUSAGE, SAN MARZANO DOP TOMATOES, FRESH GARLIC, FIOR DI LATTE MOZZARELLA.		PROSCIUTTO COTTO, MARINATED ARTICHOKEs, SAUTÉED CREMINI MUSHROOMS, FIOR DI LATTE MOZZARELLA, SAN MARZANO DOP TOMATOES.	
QUATTRO FORMAGGI	18	PARMIGIANA	17
RICOTTA, PARMIGIANO, FIOR DI LATTE MOZZARELLA, PROVOLONE PICCANTE, EXTRA-VIRGIN OLIVE OIL.		GRILLED EGGPLANT, SAN MARZANO DOP TOMATOES, FRESH BASIL, FIOR DI LATTE MOZZARELLA, PARMIGIANO REGGIANO, EXTRA-VIRGIN OLIVE OIL.	
CALZONE	19	CAPRESE	17
FRESH RICOTTA CHEESE, SWEET SAUSAGE, GRAN BISCOTTO PROSCIUTTO COTTO, SAN MARZANO DOP TOMATOES, FIOR DI LATTE MOZZARELLA, EXTRA-VIRGIN OLIVE OIL.		FIOR DI LATTE MOZZARELLA, FRESH TOMATOES, PESTO GENOVESE.	
PIZZA FRITTA	18		
SAN MARZANO DOP TOMATOES, FRESH RICOTTA, FIOR DI LATTE MOZZARELLA, PROVOLONE, AND MORTADELLA, ENCASED IN PIZZA DOUGH AND DEEP FRIED.			

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

INSALATE

CASA	8
BABY SPINACH, GRILLED WILD MUSHROOMS, CRUMBLED PARMIGIANO REGGIANO, ROASTED GARLIC-BALSAMIC DRESSING.	
INSALATONE	13
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.	
INSALATA DI CESARE	10
CLASSIC CAESAR SALAD; ROMAINE LETTUCE, CROUTONS, PARMIGIANO REGGIANO CHEESE, AND CAESAR DRESSING.	
RIVIERA	14
IMPORTED ITALIAN FLAKED TUNA, TOMATOES, KALAMATA OLIVES, RED AND YELLOW BELL PEPPERS, CAPERS, BABY SPINACH, ROMAINE, MARINATED ARTICHOKEs, HARD BOILED EGG, LIGURIAN VINAIGRETTE.	

DOLCI

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

CAFFE'/THE' COFFEE/TEA

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