

TO SHARE

**House-Made
Rosemary Focaccia**
Local Sea Salt, Rosemary,
First Press Olive Oil,
Bagna Cauda 10

Lobster Croquette 
Parmesan, Arugula 22

Burrata 
Slow Roasted Tomato,
Coriander, Ciabatta 20


Vegetable Caponata 
Grilled Bread,
Pine Nut, Balsamic 18

LITE FARE

Minestrone Soup 
Parmesan Cookie 10

Lobster Chowder 
Potato, Salted Pork, Minced Chive 18

Mixed Green Salad 
Seasonal Vegetables, Heirloom Tomato, Garden Herbs,
White Balsamic Vinaigrette 16

Autumn Panzanella Salad 
Baby Kale, Toasted Pepitas, Brussels Sprouts, Squash,
Parmesan, Croutons, Dijon Vinaigrette 19

Caesar Salad
Baby Romaine, Farm Fresh Egg, Piave, Crouton,
Anchovy Dressing 18

Arugula Salad 
Meyer Lemon Vinaigrette,
Shaved Parmesan 14

Add grilled chicken* 11, sautéed prawns* 12,
seared scallops* 16, crispy skin salmon* 15, lobster* 25

LARGE PLATES

Mushroom Bolognese 
Linguine, Confit Garlic 26

Arctic Char 
Risotto Milanese, Saffron, Toasted Pistachio, Minced Herbs 28

Lobster Conchiglie Pasta 
Lobster, Sofrito, Calabrian Chile, Torn Basil 32

Roasted Green Circle Chicken 
Roasted Chicken Breast, Parmesan Polenta, Braised Kale,
Gremolata 32

Panino Verdure | Grilled Vegetable Panini 
Ciabatta, Grilled Zucchini, Roasted Pepper Caponata, Watercress,
Caprino Cheese 24

Lobster Roll 
Maine Lobster, Kewpie Mayo, Celery, Onion,
House-Made Brioche Bun 46

All sandwiches are served with choice of arugula, salad, or fries
and giardiniera

NONNA'S KITCHEN

**Monday
Porchetta** 
Uccelletto Beans, Stewed Tomato, Shaved Fennel 26

**Tuesday
Mushroom Gnocchi** 
Porcini Butter, Hazelnut, Roasted Mushroom, Parmesan 26

**Wednesday
Spaghetti Pie** 
Baked Spaghetti, Ricotta, Tomato, Spiced Chili, Wild Arugula 22

**Thursday
Bucatini Carbonara**
Pecorino, Guanciale, Free Range Egg 26

**Friday
Frutti di Mare** 
New England Seafood, Spicy Tomato Broth,
Shaved Fennel & Frond, Saffron, Tagliatelle 32



THE GOOD STUFF

Spiced Pear Mimosa

Spiced Pear, Lemon, Cinnamon,
Bubbles 15

Guava Margarita

Avion Tequila, Lime, Dry Curaçao,
Guava 16

Rise and Brine

Absolut Vodka, Ancho Verde,
House Bloody Mary 17

Dirty Chai Latte *non-alcoholic*

Espresso, Chai, Agave, Milk 9

Can You Coco-Not *non-alcoholic*

Pineapple, Coconut, Lime, Soda 9

The Floor is Guava *non-alcoholic*

London Essence Roasted Pineapple Soda,
Guava, Lemon 9

CAFE

Coffee & Tea 7

Latte & Cappucino 9
add Vanilla, Chai or Cinnamon +2

Espresso
Single 7
Double 11

Passionfruit-Vanilla
Iced Tea 9

BEER

Menabrea, Bionda Lager 8

Allagash Fine Acre Ale 9

Lawson's Finest, Sip of Sunshine IPA 12

Blizzard of 78 Brown Ale 10

Narragansett Lager 6

Sam Adams (non-alcoholic) IPA 7

WINE BY THE GLASS

Sparkling

Adami Bosco Di Gica, Prosecco, Valdo Biande, Italy NV 17

Champagne Taittinger, Brute Cuvée Prestige, Burgundy, France NV 26

Le Grand Courtaige, Brut Rosé, Burgundy, France NV 15

Red

Cline Seven Ranchlands, Pinot Noir, Sonoma, CA 2021 17

Domaine Bousquet Reserva, Malbec, Mendoza, Argentina 2021 15

Damilano, Nebbiolo, Langhe, Italy 2020 17

Ancient Peaks, Cabernet Sauvignon, Paso Robles, CA 2020 18

Château Cap de Merle, Bordeaux, France 2020 19

White

Lawson's Dry Hills, Sauvignon Blanc, Marlborough, New Zealand 2021 17

Tiefenbrunner, Pinot Grigio, Alto Adige, Italy 2021 18

Jean-Marc Brocard, Chardonnay, Chablis, France 2022 17

Au Contraire, Chardonnay, Sonoma, CA 2019 20

Rosé

Château de Berne, Romance Rosé, Provence, France 2021 16

Before placing your order, please inform your server if a person in your party has a food allergy. *Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness



= locally sourced and sustainable



= vegetarian



= vegan



= gluten free