



AFFETTATO	\$14
SLICED CURED MEATS: BRESAOLA, SPECK, PROSCIUTTO, SALAMI, AND MORTADELLA, SERVED WITH BIBANESI HANDMADE BREADSTICKS.	
CROCCHÉ	\$10
CRISP OVALS (2) FILLED WITH CREAMY MASHED POTATO, MOZZARELLA, SPINACH, AND BIANCO SWEET ITALIAN SAUSAGE, ROLLED IN BREADCRUMBS AND DEEP-FRIED.	
PAPPA AL POMODORO	\$8
TUSCAN TOMATO-BREAD SOUP: RICH CHICKEN BROTH, SAN MARZANO DOP TOMATOES, HOUSE-BAKED PANE TOSCANO, FRESH BASIL, GARLIC, PINCH OF HOT PEPPER FLAKES.	

VERA PIZZA NAPOLETANA

MARGHERITA (STG)*	\$14
SAN MARZANO DOP TOMATOES, MOZZARELLA DI BUFALA, FRESH BASIL, EXTRA-VIRGIN OLIVE OIL.	
MARINARA (STG)*	\$12
SAN MARZANO DOP TOMATOES, FRESH GARLIC, SICILIAN OREGANO, EXTRA-VIRGIN OLIVE OIL.	
DIABOLO	\$16
SAN MARZANO DOP TOMATOES, CALABRIAN PEPPERS, FIOR DI LATTE MOZZARELLA, ONIONS, SICILIAN OREGANO, SPICY SALAME CALABRESE.	
FUNGHI	\$16
SAUTÉED WILD MUSHROOMS, FIOR DI LATTE MOZZARELLA, EXTRA-VIRGIN OLIVE OIL, PARMIGIANO REGGIANO.	
SALSICCIA DOLCE/PICCANTE	\$16
SWEET AND/OR HOT SAUSAGE, SAN MARZANO DOP TOMATOES, FRESH GARLIC, FIOR DI LATTE MOZZARELLA.	
CRUDO	\$18
SAN MARZANO DOP TOMATOES, PROSCIUTTO DI PARMA, ARUGULA, MOZZARELLA DI BUFALA, EXTRA-VIRGIN OLIVE OIL.	
QUATTRO STAGIONE	\$17
PROSCIUTTO COTTO, MARINATED ARTICHOKEs, SAUTÉED CREMINI MUSHROOMS, FIOR DI LATTE MOZZARELLA, SAN MARZANO DOP TOMATOES.	
ARAGOST-AH	\$20
SAN MARZANO DOP TOMATOES, FIOR DI LATTE MOZZARELLA, TARRAGON, FRESH PICKED LOBSTER MEAT.	
CALZONE	\$19
FRESH RICOTTA CHEESE, SWEET SAUSAGE, GRAN BISCOTTO PROSCIUTTO COTTO, SAN MARZANO DOP TOMATOES, FIOR DI LATTE MOZZARELLA, EXTRA-VIRGIN OLIVE OIL.	
QUATTRO FORMAGGI	\$18
RICOTTA, PARMIGIANO, FIOR DI LATTE MOZZARELLA, PROVOLONE PICCANTE, EXTRA-VIRGIN OLIVE OIL.	

PRIMI PIATTI

PAPPARDELLE AL CINGHIALE	\$16
AUTHENTIC FRESH TUSCAN-STYLE PASTA, WIDE, FLAT EGG NOODLES SAUCED WITH WILD BOAR RAGÙ, ROSEMARY, AND TOMATO.	
SPAGHETTI ALLA CARBONARA	\$14
GRAGNANO SPAGHETTI SAUCED WITH FRESH ALLEN FARM EGGS, GUANCIALE, FULVI PECORINO ROMANO, OLIVE OIL, SALT AND PEPPER.	
PENNE ALL' ARRABBIATA	\$14
GRAGNANO PENNE PASTA TOSSED IN A HOT AND SPICY SAN MARZANO TOMATO SAUCE.	
TAGLIATELLE AI PORRI	\$12.99
FRESH RIBBONS OF HAND-ROLLED EGG PASTA IN A ROSEMARY-SCENTED LEEK AND TOMATO SAUCE.	
LASAGNA AL RAGU'	\$15
PAPER THIN SHEETS OF DELICATE EGG PASTA LAYERED WITH A FILLING OF BOLOGNESE RAGU', PARMIGIANO REGGIANO, AND BESCIAPELLA SAUCE, BAKED IN OUR WOOD-FIRED OVEN USING TRADITIONAL TERRACOTTA PANS.	

SECONDI

ARISTA	\$22
CENTER CUT PORK LOIN STUFFED WITH ROSEMARY, GARLIC, HIMALAYAN SEA SALT, TELlicherry PEPPERCORNS AND ROASTED IN OUR WOOD-FIRED OVEN. SLICED AND SERVED WITH ROASTED POTATOES AND PAN DRIPPINGS.	

DOLCI

GELATO ARTIGIANALE	\$8
HOUSE-MADE ARTISAN GELATO; CONSULT YOUR SERVER FOR TODAY'S FLAVOR SELECTIONS.	
SICILIAN ORANGE CAKE	\$8
FRESH SICILIAN-STYLE ORANGE CAKE WITH ORANGE SAUCE.	

BEER/WINE

BIRRA PERUGIA CALIBRO 7 OR GOLDEN ALE	\$8
BELLANOTTE MERLOT QUARTINO/MEZZO LITRO	7/10
CA' DI PONTE PINOT GRIGIO QUARTINO/MEZZO LITRO	6/9
VINOSIA PIEDIROSSO BOTTLE/GLASS	18/8



Italian, with a Maine accent!

PANINI

FIERA MORTADELLA, ARTICHOKE, RICOTTA, AND OLIVE OIL, ON A GRILLED CIABATTA ROLL.	\$9.50
CAPRESE MOZZARELLA, TOMATOES, BASIL, AND OLIVE OIL, ON GRILLED PANE PUGLIESE.	\$7.99
ICARO PROSCIUTTO CRUDO, STRACCHINO, ARUGULA, OLIVE OIL, ON GRILLED PANE PUGLIESE.	\$11.99
FATTORIA PROSCIUTTO COTTO, PROVOLONE, TOMATO, MAYONNAISE ON GRILLED PANE PUGLIESE.	\$9.50
DOLOMITI SPECK, ROBIOLA AI DUE LATTE, ROMAINE LETTUCE, ON A GRILLED CIABATTA ROLL.	\$10.99

TRAMEZZINI

PROSCIUTTO COTTO E MOZZARELLA GRAN BISCOTTO HAM, FIOR DI LATTE MOZZARELLA, AND MAYONNAISE ON PANE AL LATTE BREAD.	\$3.00
TONNO E CARCIOFINI YELLOWFIN TUNA SALAD, ARTICHOKE, MAYONNAISE, ON PANE AL LATTE BREAD.	\$3.00
TONNO E UOVE SODE YELLOWFIN TUNA SALAD, SLICED HARD-BOILED EGG, MAYONNAISE, ON PANE AL LATTE BREAD.	\$3.00
POMODORO E MOZZARELLA FIOR DI LATTE MOZZARELLA, FRESH TOMATOES, BASIL, AND MAYONNAISE, ON PANE AL LATTE.	\$3.00
CREMA DI POLLO CREAMY CHICKEN SALAD WITH MAYONNAISE, CELERY, AND ONION.	\$3