

ASSAGGI

24 MO AGED PARMIGIANO REGGIANO
PECORINO TARTUFO
ARTIGIANO VINO ROSSO
CASATICA DI BUFALA

26 MO GALLONI
PROSCIUTTO DI PARMA
SOPPRESSATA
CALABRESE
FINOCCHIONA

ROASTED BROCCOLINI
LEMON ASPARAGUS
MARINATED ROASTED PEPPERS
ROASTED ONIONS
CHICKPEA & RADICCHIO SALAD

\$22 SELEZIONE FOR 3 | \$32 SELEZIONE FOR 4 | \$40 GRAN SELEZIONE FOR 6
SERVED WITH GIARDINIERA, PEAR MOSTARDA, BALSAMIC FIG JAM, FOCACCIA CROSTINI

CRUDO

WAGYU TARTARE A5* 26
BONE MARROW VINAIGRETTE,
PARMIGIANO REGGIANO, SHAVED TRUFFLE,
CRISPY SHALLOT

GF LOCAL OYSTERS*
DAILY SELECTION
HALF DOZEN | \$24
DOZEN | \$48

TARTARE
DI TONNO* 24
YELLOWFIN TUNA, AVOCADO,PICKLED
CABBAGE, SCALLIONS, CILANTRO,
SESAME VINAIGRETTE, CROSTINI

GRAN ASSAGGIO
DI CRUDO* MP
COLOSSAL SHRIMP, YELLOWFIN TUNA*,
OYSTERS*, LITTLE NECK CLAMS*,
LOBSTER TAIL

ANTIPASTI

AVOCADO TOAST 13
SCALLA, BLISTERED CHERRY TOMATOES, TOASTED SESAME SEEDS,
EXTRA VIRGIN OLIVE OIL, + ADD EGG* \$2

MUSHROOM TOAST 14
ROASTED MUSHROOM MISTA, MICRO GREENS, HERBED MASCARPONE,
TRUFFLE SALT, + ADD EGG* \$2

COLOSSAL SHRIMP COCKTAIL* 28
SAN MARZANO COCKTAIL SAUCE ☺

OYSTERS ROCKEFELLER* 21
CREAMY SPINACH, PANCETTA CRISPY BREADCRUMBS

POLPETTONI 19
SIGNATURE 8 oz MEATBALL OF BEEF, VEAL & PORK,
SAN MARZANO POMODORO, BURRICOTTA

CALAMARI FRITTI 21
CRISPY CHERRY PEPPERS, LEMON-BASIL AIOLI

LEMON GARLIC SCAMPI* 24
JUMBO SHRIMP, GARLIC FETTUNTA,
CHERRY TOMATOES VERMENTINO VELLUTATA

CRAB CAKE* 26
JUMBO LUMP CRAB, AVOCADO CREMA,
SHAVED FENNEL, PICKLED CUCUMBER

PROSCIUTTO & MELON 12
PROSCIUTTO DI PARMA,, FRESH MELONS, HONEY, BASIL ☺

INSALATA

RUCOLA 15
RADICCHIO, RICOTTA SALATA, PINE NUTS, LEMON THYME VINAIGRETTE ☺

CAESAR* 16
BABY GEM, ANCHOVY, PARMIGIANO, FOCACCIA CROUTON

CAPRESE 18
HOUSE-PULLED MOZZARELLA, HEIRLOOM TOMATO, BASIL, BALSAMIC ☺

UOVA

TARTUFO BENEDICT* 16
POACHED EGGS, PROSCIUTTO, MINI BRIOCHE, TRUFFLED HOLLANDAISE

FRITTATA CON SALSICCIA 14
TM SIGNATURE SAUSAGE, SPINACH, ROASTED RED PEPPER, ONION

FRITTATA BIANCO 14
EGG WHITES, PORTABELLA, ARUGULA, ROASTED RED PEPPER, ONION

PRIMI

BOLOGNESE 32
BEEF, VEAL & PORK RAGU, PAPPARDELLE, PARMIGIANO

RAVIOLI AI QUATTRO FORMAGGI 33
BROWN BUTTER SAGE, TRUFFLE

GNOCCHI 45
TRUFFLE MASCARPONE, MAINE LOBSTER, SHERRY 'RIDUZIONE'

FUSILLI 36
SHRIMP, BASIL PESTO, GUANCIALE, PARMIGIANO REGGIANO

ENTRÉE

PRIME BURGER* 28
CARAMELIZED ONIONS, HOUSE PANCETTA, CALABRIAN AIOLI
+ ADD EGG \$2 | + ADD AVOCADO \$1

LOBSTER ROLL MKT
FRESH SHUCKED MAINE LOBSTER, CHIVES, TRUFFLE CHIPS

BREAKFAST PIZZETTA* 21
EGG, PROVOLONE, COUNTRY HAM, SPINACH, HOLLANDAISE

MARGHERITA PIZZETTA 18
SAN MARZANO TOMATOES, HAND STRETCHED MOZZARELLA,
EXTRA VIRGIN OLIVE OIL, BASIL

SEMOLINA RAISIN FRENCH TOAST 16
SEMOLINA GOLDEN RAISIN BREAD, NH MAPLE MASCARPONE

RICOTTA PANCAKES 16
RICOTTA & BUTTERMILK PANCAKES, STRAWBERRIES, WHIPPED CREAM

SALMONE* 35
NORTH ATLANTIC SALMON, LEMON EXTRA VIRGIN OLIVE OIL
& GARLIC, ROASTED SWEET POTATO, GRILLED ASPARAGUS ☺

FILETTO DI MANZO* 65
8 OZ FILET MIGNON, SPINACH RISOTTO, ROASTED MUSHROOMS,
TRUFFLE DEMI GLACE, CRISPY SHALLOTS

HALIBUT* 44
JUMBO LUMP CRAB, SPINACH AGNOLOTTI, LEMON BURRO FUSO

SCALLOPS* 48
LOBSTER SAFFRON RISOTTO, PEAS, PARMIGIANO REGGIANO

PORK MILANESE* 58
ARUGULA SALAD, LEMON VINAIGRETTE, ORANGE

ALLA PIASTRA

FILET MIGNON*
8 oz \$56 | 10 oz \$60

BRANDT NY STRIP*
16 oz \$65

BRANDT DELMONICO*
16 oz \$68

DRY AGED "LONG BONE"*
48 oz TOMAHAWK RIBEYE \$130

BISTECCA ALLA FIORENTINA PER DUE*
48 oz BRANDT PRIME PORTERHOUSE, TOASTED GARLIC SPINACH,
CRISPY ROSEMARY POTATO \$225

MIXED GRILL BOARD*
GRILLED CHICKEN, NY STRIP, LAMB CHOP, TUSCAN SAUSAGE,
WHIPPED MASCARPONE POTATO, ASPARAGUS \$125

RACK OF LAMB*
HERB CRUSTED \$72 ☺

FOIE GRAS 18

BLACK TRUFFLE BUTTER 12

MOUNTAIN GORGONZOLA 9

CARAMELIZED ONION & BAROLO "RIDUZIONE" 9

SAGE MARSALA & WILD MUSHROOM 9

CONTORNI 14

GLUTEN FREE

SAGE BROWN BUTTER SWEET POTATO

ASPARAGUS & PARMIGIANO

SEARED BROCCOLINI & GARLIC

WHIPPED MASCARPONE MASHED POTATO

SAUTÉED GARLIC SPINACH

ROASTED ROSEMARY POTATOES

BRUSSELS SPROUTS & PANCETTA

SAUTÉED MUSHROOMS

ROASTED ROOT VEGETABLES

SAFFRON RISOTTO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

BAR ITALIANO

- 🍷

TUSCAN TINI 17

KETEL ONE CITROEN, FABRIZIA LIMONCELLO, LEMON, BASIL
- 🍷

SICILIAN SANGRIA 15

SEASONAL FRUIT INFUSED SICILIAN RED WINE, BRANDY, LEMON, SODA
- 🍷

SEAPORT MAI TAI 18

DARK RUM, SPICED RUM, ALMOND LIQUER, DRY CURACAO, PINEAPPLE, LIME
- 🍷

BIANCO NEGRONI 17

MEZCAL, LUXARDO BITTERS, ITALICUS LIQUEUR
- 🍷

PASSIONATE MARGARITA 16

REPOSADO TEQUILA, GUAVA, AGAVE, MANDARINE LIQUEUR, +ADD GHOST TEQUILA \$2 🍷
- 🍷

LYCHEE MARTINI 17

GREY GOOSE, LYCHEE, ORANGE LIQUEUR, LEMON
- 🍷

ESPRESSO MARTINI 19

VANILLA VODKA, ESPRESSO, BORGHETTI ESPRESSO LIQUEUR, IRISH CREAM
- 🍷

CUKE COOLER 18

GREY GOOSE, CUCUMBER-LIME CORDIAL, YELLOW CHARTREUSE, SODA
- 🍷

SMOKIN' PEACH 20

BASIL HAYDEN BOURBON, PEACH LIQUEUR, GINGER BEER, ANGOSTURA BITTERS
- 🍷

SPICED NEW FASHIONED 20

RYE WHISKEY, ST. ELIZABETH ALLSPICE DRAM, MUDDLED ORANGE

MAKE YOUR OWN

- TUSCAN BLOODY MARY 15

HOUSE BLOODY MARY MIX, BULLY BOY VODKA, CHERRY TOMATO, CHEESE, OLIVE, PROSCIUTTO, GARLIC BREAD
- MAKE IT PERSONAL 3

CHOOSE YOUR BOOZE:
GHOST SPICY TEQUILA, CASAMIGOS BLANCO, GREY GOOSE, TITOS, KETEL ONE, BELVEDERE
- BUBBLES WITH A TWIST 13

CHOICE OF JUICE:
ORANGE, BLOOD ORANGE, PEACH, GRAPEFRUIT

ZERO PROOF 12

- 🍷

RATED PG

JALAPEÑO, PASSION FRUIT-GUAVA, AGAVE, LIME, SODA
- 🍷

COS-NO-POLITAN

CRANBERRY, HONEY WATER, ROOIBOS TEA, LIME, SODA
- 🍷

THE TEA PARTY

COCONUT WATER, BROWN SUGAR, MINT, SODA, CHAI TEA, PINEAPPLE, LIME

CRAFT·CIDER·SELTZER

- SAM ADAMS BOSTON LAGER - MA 8
- TRUE NORTH 'NORTHERN HAZE IPA' - MA 12
- BLUEMOON WHEAT ALE - CO 8
- LORD HOB0 BOOMSAUCE DIPA 7.8% - MA 12
- DOWNEAST CIDER ORIGINAL BLEND - MA 12
- GUINNESS 8
- TRULY TEQUILA PINEAPPLE-GUAVA - MA 13
- ZERO PROOF

SAM ADAMS 'JUST THE HAZE' 8

Athletic Brewing rotation 9

THE CLASSICS

- 🍷

MIDNIGHT TRAIN TO NAPLES 20

BARR HILL TOMCAT GIN, LUXARDO MARASCHINO LIQUEUR, PUNT' E MES ITALIAN LIQUEUR
- 🍷

GIBSON'S RIFF 18

BULLY BOY TK GIN, LUSTAU FINO SHERRY, EUCALYPTUS BITTERS, SICILAN RED WINE INFUSED COCKTAIL ONION

SHARABLES

- SERVES UP TO 4

BUCKET OF BUBBLES 65

BOTTLE OF PROSECCO, FRUITS, CHOICE OF 2 JUICES: ORANGE, BLOOD ORANGE, PEACH, GRAPEFRUIT

SPRITZ O'CLOCK 48

A CARAFE OF APEROL SPRITZ

SANGRIA 44

SEASONAL FRUIT INFUSED SICILIAN RED WINE, PEACH BRANDY

BY THE GLASS

SPARKLING

NV	PROSECCO CAPOSALDO VENETO	14
NV	PROSECCO ROSÉ MIONETTO VENETO	14
NV	CHAMPAGNE TAITTINGER REIMS. FRANCE	24
2022	MOSCATO ELIO PERRONE ASTI. PIEMONTE	13

VINI BIANCHI

2022	PINOT GRIGIO CASTELLO BANFI 'SAN ANGELO' TOSCANA	15
2023	SAUVIGNON BLANC WHITEHAVEN NEW ZEALAND	17
2023	SANCERRE SAGER & VERDIER LOIRE, FRANCE	19
2021	FALANGHINA MASTROBERARDINO SANNIO, CAMPANIA	16
2021	GAVI DI GAVI FONTANAFREDDA GAVI, PIEMONTE	16
2021	CHARDONNAY CLOS PEGASE 'MITSUKO' NAPA VALLEY	18
2020	CHARDONNAY HESS 'SHIRTAIL RANCHES' MONTEREY	17
2021	RIESLING LEITZ RHEINGAU, GERMANY	14

VINO ROSATI

2023	PROVENCE CHATEAU BERNER 'ROMANCE' PROVENCE, FRANCE	19
2023	NEBBIOLO BLEND G.D. VAJRA 'ROSABELLA' PIEMONTE	18

VINO ROSSI

2022	PINOT NERO J. HOFSTATTER 'MEZCAN' ALTO ADIGE	17
2021	PINOT NOIR 'LAS ALTURAS' BELLE GLOS SANTA LUCLA	19
2022 🍷	FRAPPATO BAGLIO DI PIANETTO SICILY	15
2021	NEBBIOLO LANGHE PAOLO SCAVINO PIEMONTE	21
2021	CHIANTI CLASSICO CASTELLO DI QUERCETO GREVE, CHIANTI	15
2021	MERLOT FREI BROTHERS CALIFORNIA	17
2021	SUPER TUSCAN TK PRIVATE RESERVE CELLARS TOSCANA	16
2022	MONTEPULCIANO LE SALARE 'OLD VINES' ABRUZZO	17
2020	NERO D'AVOLA FEUDO MACCARI 'SAIA' SICILY	20
2020	CABERNET SAUVIGNON JUSTIN PASO ROBLES	22
2017 🍷	BAROLO FIGLI LUIGI ODDERO 'CONVENTO' PIEMONTE	28
2018	AMARONE MASI 'COST ASERA' VENETO	35

BIRRA

DRAFT BEER

- PERONI LAGER 9
- SAM ADAMS SEASONAL - MA 9
- ALLAGASH WHITE WITBIER - ME 12
- FIDDLEHEAD IPA - VT 12
- MAINE BEER CO 'LUNCH' - ME 15
- WICKED HAZY NE IPA - MA 11
- LAWSON'S SIP OF SUNSHINE DIPA - VT 14
- TRIBUTARY PALE ALE - 12
- NIGHT SHIFT WHIRLPOOL - MA 12

LIGHT BEERS

- BUD LIGHT 7
- BUDWEISER 7
- COORS LIGHT 7
- MICHELOB ULTRA 7
- CORONA 8
- HEINEKEN 7
- STELLA ARTOIS 8