
COCKTAILS

Italian Margarita \$15

Corazon Reposado Tequila, Triple, Fresh Lime,
Agave, Amaretto, Lime

The Rosa Old Fashion \$17

Bulleit Bourbon, Luxardo Apertivo, Rose Water Simple,
Angostura Bitters, Orange Bitters

The Perfect Pear \$16

Karner Blue Gin, Lillete Rose, Pear Liqueur,
Lemon, Cranberry

Fig & Maple Sour \$15

Bulleit Bourbon, Fresh Lemon,
Maple Syrup, Fig Jam

The Empress \$15

Empress Gin, Elderflower,
Fresh Lemon, Soda

Amalfi Mule \$15

Titos Vodka, Limoncello, Lime, Ginger Beer

NON-ALCOHOLIC

Limoncell-No Martini \$10

N/A Limoncello, Lemonade, Coconut Cream, Sugar Rim

No Surrender \$9

MTDG Cold Brew, Hazelnut Puree, Milk,
Cinnamon Sugar Rim

Strawberry Spritzer \$8

Strawberry Monin, Fresh Mint,
Fresh Lime, Soda

Raspberry Italian Cream Soda \$8

Raspberry Syrup, Club Soda,
Topped wth Whipped Cream

Bianco Bloom \$16

Titos Vodka, Elderflower, White Cranberry Juice,
Lemon Juice

Blackberry Bourbon Smash \$16

Bulleit Bourbon, Simple Syrup, Blackberry Syrup,
Fresh Lemon Juice, Mint, Soda Water

Buckley's Coffee-Tini \$15

House Made Fresh Cold Brew Coffee,
Vanilla Vodka, Kahlua

Sicilian Spritz \$15

Prosecco, Luxardo Apertivo, Club Soda

BEER

DRAFTS

Peroni, Pale Ale

Maine Beer CO, Lunch IPA

Bissell Brothers, Substance NEIPA

Mast Landing, Gunner's Daughter, Stout

Stoneface IPA

Smuttynose, UNH Wildcat Lager

Rosa Red Lager

Stella Artois, Lager

Allagash White, Belgian Wheat Ale

Moat Mountain Czech Pilsner

**Ask your server for our rotating draft selection*

BOTTLES & CANS

Bud Light

Michelob Ultra

Coors Light

Corona Extra

Switchback Ale

Sam Adams "Just the Haze IPA" N/A

Delirio N/A Belgian Beer

North Country Cider

High Noon - Grapefruit

WINES

SPARKLING

	Glass	Bottle
Francis Ford Coppola-Diamond Collection Prosecco DOC	15	
Brut Prosecco, Prima Perla	12	48
Cinta, Lambrusco Del Emilia	12	48
Imperial Brut, Moët & Chandon, Epernay, France		90

WHITE

	Glass	Bottle
Riesling, Dr. Konstantin 'Semi-Dry' Riesling, NY	13	52
Pinot Grigio, Bertani Due Uve, Italy	14	56
Pinot Grigio, Masi, Delle Venezie, Italy		64
Soave, Donnafugata Anthilia Sicily, Italy	15	60
Sauvignon Blanc, Kim Crawford, Marlborough, NZ	13	52
Sauvignon Blanc, Pighin Friuli, Italy		56
Sauvignon Blanc, Emmolo, Cellar Release, From the makers of Caymus	15	60
Vermentino, La Pettegola Banfi, Tuscany Italy	16	64
Vermentino, Tenuta Sassoregale, Maremma Toscana Vermentino		68
Chenin Blanc, Dry Creek, Healdsburg, CA	16	64
Sancerre, Domaine Cherrier Sancerre, Loire, FR	17	68
Sancerre, Vincent Delaporte, Loire, FR		75
Chardonnay, Simi Chardonnay, CA	13	52
Chardonnay, Sonoma-Cutrer Russian River Ranches Sonoma Coast, CA	15	60
Chardonnay, Stags Leap 'Karia', CA		75

ROSÉ

	Glass	Bottle
Rosé, Fattoria Sardi, Toscana Rose, Italy	14	56
Rosé, Ch D'esclans Whispering Angel, Provence, FR	16	64

RED

	Glass	Bottle
Pinot Noir, Boen, CA	14	56
Pinot Noir, Firesteed Willamette, OR	16	64
Super Tuscan, Banfi, Col Di Sasso, Tuscany, Italy	15	60
Merlot, J. Lohr, Pasa Robles, CA	15	60
Merlot, Ferrari Carano, Sonoma, CA		90
Montepulciano, Castorani Montepulciano D'Abruzzo, Italy	15	60
Brunello di Montalcino, D.O.C.G, Castello Banfi, Tuscany, Italy		120
Chianti Classico D.O.C.G, Castello Banfi, Tuscany, Italy	15	60
Chianti Classico Riserva, D.O.C.G, Villa Cerna, Italy		85
Zinfandel, Earthquake, Lodi, CA		80
Malbec, Septima Mendoza, Argentina	17	68
Primitivo, Produttori Di Manduria Electric Bee	16	64
Barbera, Michele Chiarlo Barbera, Piedmont, Italy	14	56
Red Blend, Ferrari-Carano Siena Sonoma, CA		70
Cabernet Sauvignon, J Lohr, Paso Robles, CA	15	60
Cabernet Sauvignon, Stag's Leap 'Artemus', Napa Valley, CA		140
Cabernet Sauvignon, The Prisoner Napa Valley, CA		90
Barolo, Cantine Povero, Piedmont, Italy		100
Nebbiolo, Viberti, Barolo Buon Padre, Piedmont, Italy		100
Tenuta San Guido Guidalberto		120
Tenuta di Biserno, IL Pino Toscana		150



STARTERS

Fried Mozzarella 12

served with basil pesto and marinara

Pesto Grilled Shrimp 20

warm burrata, toasted crostini and tomato bruschetta

R.I. Style Calamari 18

cherry peppers, marinara, Parmesan cheese

Cast Iron Baked Meatballs 17

with cheesy garlic bread

Cheesy Garlic Bread 12

marinara dipping sauce

Cacio e pepe 12

spaghetti with toasted peppercorns and creamy pecorino Romano

*Add a chicken meatball \$5

Bruschetta 15

tomato bruschetta, fresh mozzarella, basil pesto, balsamic reduction, toasted crostini, crispy garlic

SALADS

Hand Tossed House Salad 7 / 10

Little Leaf lettuce, cucumbers, tomatoes, celery, carrots, balsamic vinaigrette, shaved red onion

Caesar Salad 8 / 13

house dressing, Parmesan, croutons

*Add white anchovies \$5

Cicero Salad 14

seasonal citrus, pistachios, arugula, red onion, shaved fennel, extra virgin olive oil, cracked black pepper

Antipasto Salad 20

arugula, fresh mozzarella, provolone, banana peppers, roasted tomatoes, salami, marinated artichokes, capicola, rosemary ham, mortadella, vinegar peppers, balsamic glaze

*Add to any salad

grilled chicken \$9 grilled shrimp (3) \$12 steak tips \$18 pan-roasted salmon \$16

PIZZAS

Small 10" or Large 16 inch" / Cauliflower pizza crust is available upon request

Classic Cheese 16/20

blend of artisan cheeses, house-made sauce

The Mike 20/25

blended cheeses, pepperoni, banana peppers, hot honey, house-made sauce

The Rosa 20/26

house-made sausage, meatballs, pepperoni, peppers and onions, blended cheeses, house-made sauce

Toasted Garlic 18/22

blended cheeses, toasted garlic, oregano, house-made sauce

Meatball & Ricotta 20/26

blended cheeses, house-made meatballs, house-made sauce

Bianco 19/24

creamy ricotta base, parsley, oregano, crispy garlic, blended cheeses, balsamic drizzle

Fig and Cured Rosemary Ham 20/26

creamy ricotta base, arugula, fig jam, blended cheeses, balsamic glaze

SANDWICHES

Gluten free sub rolls available on request

Meatball Parmesan Sub 19

on toasted sub-roll, marinara, french fries

Chicken Parmesan Sub 19

on toasted sub-roll, marinara, french fries

Eggplant Parmesan Sub 18

on toasted sub-roll, marinara, french fries

Chicken Milanese 20

chicken cutlet with Parmesan cheese, spinach, shaved red onion, mayonnaise, lemon vinaigrette, french fries

The Gabagool 20

toasted sub with capicola, mortadella, provolone, rosemary ham, salami, vinegar peppers, french fries



Indicates dish can be prepared gluten-friendly, but please notify your server if it is a preference or an allergy.

Consuming raw or undercooked meat and seafood may increase the risk of food-borne illness. Not all ingredients listed, please inform your server of any allergies.

Fresh Daily!
**HOUSEMADE
PASTA**

ENTRÉES
Italian Countryside
inspired, light, refreshing, flavorful

Chianti Braised Beef 31 🌿

roasted mushrooms, red onion, rustic beef broth,
oven roasted tomatoes, EVOO, angel hair,
Parmesan cheese, basil pesto

Vegetable Primavera 24 🌿

artichokes, spinach, green olives,
vinegar peppers, red onion, zucchini, sweet tomatoes,
EVOO, angel hair, crispy garlic

Shrimp Marsala 30 🌿

sautéed shrimp, mushrooms,
Marsala sauce, angel hair

Shrimp Scampi 30 🌿

sautéed shrimp, cherry tomatoes,
white wine garlic sauce, angel hair, crispy garlic

Herb Roasted Salmon 35 🌿

pan-roasted salmon over grilled asparagus with
shallot, cherry tomato and lemon butter sauce

Tuscan Seafood Pasta 35 🌿

shrimp, roasted haddock, white wine,
zucchini, green olives, artichokes, sweet tomato,
basil, EVOO, spaghetti, crispy garlic

Grilled Chicken Amalfi 29 🌿

artichokes, spinach, green olives, vinegar peppers,
red onion, zucchini, sweet tomatoes, EVOO,
Parmesan cheese, angel hair, crispy garlic

The Piccatas 🌿

Veal 32 Chicken 29 Haddock 32

white wine pan sauce, capers, roasted tomato,
zucchini, spaghetti

Steak Tips Tagliata 33 🌿

grilled marinated steak tips over cacio e pepe, with
sweet tomatoes, basil pesto, balsamic glaze

Italian Comfort
favorite authentic classics

Saltimbocca 🌿

Chicken 30 or Veal 35

Marsala pan sauce, cured rosemary ham,
blended cheeses, fried sage, spaghetti

The Parmesans 🌿

Eggplant 26 Chicken 29 Veal 33

fried with seasoned crumbs, marinara,
blended cheeses, spaghetti

Housemade Chicken Meatball Alfredo 30 🌿

artichoke hearts, heavy cream, Parmesan,
egg, roasted tomatoes, Parmesan cream sauce, fettuccine

Meat Lasagna 29

house-made meat sauce made from Midwestern
grass fed beef, ricotta cheese

Bolognese 31 🌿

inspired by Marcella Hazan, house-made
pappardelle, pan seared with a slow braised meat
sauce with herbed ricotta and Parmesan

Sausage and Meatballs 27 🌿

house-recipe sausage and meatballs,
marinara, rigatoni, Parmesan

Fettuccine Carbonara 22 🌿

pancetta, sweet peas, creamy Parmesan egg sauce

**Add*

grilled chicken \$9 grilled shrimp (3) \$12 steak tips \$18

SIDES

Cheesy Garlic Bread 6 Sausage 8 🌿 **Meatballs 8** 🌿 **Chicken Meatballs 8** 🌿
Buttered Sweet Peas 8 🌿 **Garlicky Sautéed Spinach 6** 🌿 **Vinegar Peppers 6** 🌿 **Pasta with Sauce 7**

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