



ANTIPASTI 11

Farm Raised Maine Mussels*	\$18.00
Tomato lobster broth, saffron, lemon butter, crostini	
Chicken Parmesan Egg Rolls	\$15.00
Pan fried wonton with house chicken parmesan, pomodoro dipping sauce.	
Belgian Frites	\$12.00
Crispy hand cut fries, parmesan, herbs, roasted garlic aioli, truffle ketchup.	
Lobster Stuffed Mushrooms	\$16.00
Domestic mushrooms stuffed with Maine lobster, boursin cheese, buttery crumbs, topped with hollandaise sauce.	
Buratta	\$16.00
Creamy fresh mozzarella, baby heirloom tomatoes, basil, house balsamic, crostini	
Calamari Fritta	\$17.00
Cornmeal dusted calamari and spicy cherry peppers, calabria pepper aioli, pomodoro sauce.	
Nachos Bolognese	\$20.00
Crispy corn tortilla chips, shredded mozzarella, bolognese, whipped ricotta, cherry peppers.	
Melanzana	\$18.00
Baked eggplant cutlets, red and yellow tomatoes, fresh mozzarella, fire roasted peppers, pomodoro, balsamic reduction.	
Arancini	\$15.00
Crispy breaded rice balls with spinach, ground sausage, mozzarella cheese, pomodoro sauce.	
Anna Maria's Famous Stuffed Meatballs	\$17.00
Ground veal and sirloin, cipolini onions, fire roasted peppers, fresh mozzarella, tomato basil sauce, grilled focaccia, whipped ricotta.	
Beef Carpaccio	\$21.00
Peppered seared tenderloin, baby arugula, capers, shallots, shaved grana parmesan, garlic aioli, crostini.	

INSALATA 4

Truffled Caesar*	\$15.00
Romaine, focaccia croutons, white truffle oil, parmesan	
Italian Chopped Salad ~ serves two	\$24.00
Romaine, baby heirloom tomatoes, red onion, cucumbers, artichoke hearts, roasted peppers, Italian cold cuts and cheeses, oregano vinaigrette.	

Antipasto della Casa	\$24.00
Italian meats and cheeses, marinated artichoke hearts, fire roasted peppers, Chef's cheese selection, marinated olives, grilled asparagus, baby greens, oregano vinaigrette.	
Tresca	\$15.00
Baby arugula, fennel, radicchio, baby heirloom tomatoes, marinated onions, goat cheese, balsamic dressing.	
PIZZA 4	
Margherita	\$20.00
Buffalo mozzarella, pomodoro, basil, olive oil.	
Bianco	\$23.00
Shaved garlic, olive oil, mozzarella, goat cheese, parmesan, arugula.	
Siciliano	\$23.00
Sopressata, pepperoni, Italian sausage, caramelized onion, fire roasted peppers, mozzarella, parmesan.	
Tresca Bar Pizza	\$24.00
House stuffed meatballs, whipped ricotta, mozzarella, parmesan	
PASTA 8	
Capellini con Gamberoni*	AVAILABLE OPTIONS
Sautéed shrimp, scampi style, baby heirloom tomatoes, basil.	\$33.00
	\$25.00
Gamberoni ala Bourque	AVAILABLE OPTIONS
Black tiger shrimp, roasted garlic cream, lemon, white wine, plum tomatoes, baby spinach, fresh oregano, tagliatelle.	\$33.00
	\$25.00
Bolognese	AVAILABLE OPTIONS
Ground Sirloin, Italian Sausage, Pancetta, Grana Parmesan, Cream, Tagliatelle	\$31.00
	\$24.00
Rigatoni Affumicata	AVAILABLE OPTIONS
Grilled eggplant, fire roasted peppers, baby heirloom tomatoes, roasted garlic, smoked mozzarella.	\$30.00
	\$23.00
Black Truffle Ricotta Gnocchi	AVAILABLE OPTIONS
House made ricotta gnocchi, wild mushroom ragu, spinach.	\$30.00
	\$23.00
Linguine alla Vongole	AVAILABLE OPTIONS
Fresh local cherry stones, chopped clams, shaved garlic, white wine, olive oil, parsley, baby heirloom tomatoes, linguine.	\$33.00
	\$25.00
Ravioli Aragosta	AVAILABLE OPTIONS
Maine Lobster filled ravioli, sundried tomatoes, creamy lobster sauce.	\$35.00
	\$25.00

Spaghetti Carbonara	AVAILABLE OPTIONS
Pancetta, Peas, Shallots, Garlic, Cream, Parmesan, Egg, House made Spaghetti	\$31.00
	\$24.00

PIATTI PRINCIPALI 8

Parmesan, Marsala, Piccata Style	AVAILABLE OPTIONS
Choice of:	Chicken: \$30.00
	Veal: \$34.00
Eggplant Parmesan	\$28.00
Lightly breaded eggplant, sautéed, baked with mozzarella, pomodoro, Chef's choice of pasta.	
Risotto di Capesante	\$39.00
Pan seared sweet sea scallops, brown butter, sage, lemon, seasonal vegetable risotto.	
Pollo Santino	\$35.00
Pan roasted statler breast, prosciutto, provolone, wild mushrooms, artichoke hearts, lemony pan jus, gemelli.	
Vitello Milanese	\$34.00
Breaded veal cutlet, arugula salad, lemon and olive oil vinaigrette.	
Filetto	\$55.00
Grilled filet mignon, roasted baby Yukon's, seasonal vegetable, demi-glace, lobster stuffed mushroom.	
Swordfish Puttanesca*	\$41.00
Grilled center cut swordfish, baby heirloom tomatoes, capers, red onion, garlic, olive oil, white wine, capellini.	
Salmone Mediterraneo*	\$39.00
Wild caught salmon, warm cous cous salad, broccolini.	

SPARKLING WINE BY THE GLASS 4

Prosecco, Jeio, Italy NV	\$13.00
Moscato d'Asti, La Spinetta, Piedmont NV	\$14.00
Brut Rose, Pierre Sparr, Alsace NV	\$14.00
Lambrusco, Cleo Chiqrli	\$14.00

WHITE WINE BY THE GLASS 6

Vermentino, Vigne Surrau	\$13.00
Pinot Grigio, Si Si, Friuli	\$13.00
St. Pauls Sauvignon Blanc	\$13.00
Sauvignon Blanc, Wither Hills, NZ	\$14.00
Chardonnay, Lavis, Italy	\$13.00

Chardonnay, Valravnn, California

\$14.00

ROSÉ BY THE GLASS 1

Rose, Triennes, Provence

\$13.00

RED WINE BY THE GLASS 9

Montepulciano d'Abruzzo, Aida

\$13.00

Merlot, Broadside, California

\$13.00

Broadside Merlot

\$13.00

Lagone, Tuscan blend

\$15.00

Organic

Pinot Noir, Cooper Hill, Oregon

\$15.00

Chianti Classico, Tenuta di Coltibuono

\$14.00

Malbec Blend, Clos de los Siete, Argentina

\$15.00

Cabernet Sauvignon, Justin, California

\$19.00

Cabernet Prelius, Tuscany

\$16.00

SPARKLING 1

Blanc de Noir, Gloria Ferrer, Carneros

\$25.00

WHITE 2

Pinot Gris, King Estate, Willamette Valley 2018

\$30.00

Chardonnay, Duckhorn, Napa 2018

\$40.00

RED 2

Amarone, Tenua Sant'Antonio, Veneto 2016

\$60.00

Pinot Noir, Four Graces, Williamette Valley

\$40.00

SPARKLING WINE & CHAMPAGNE 2

Prosecco, Jeio, Italy NV

\$55.00

Moscato d'Asti, La Spinetta, Piedmont NV

\$55.00

FRANCE 4

Brut Rose, Pierre Sparr, Alsace NV	\$60.00
Nicholas Feuillatte Brut Reserve, Epernay NV	\$75.00
Veuve Clicquot, Yellow Label Brut, Epernay NV	\$150.00
Gosset Brut Excellence, Ay NV	\$85.00

WHITE WINE 19

Pinot Grigio, Alos Lageder - Terra Alpina 2020	\$55.00
Pinot Grigio, Santa Margherita, 2022	\$75.00
Friulano, Bastianich "Adriatico," Colli Orientali di Friuili 2018	\$55.00
Sauvignon Blanc, Bortoluzzi 2021	\$60.00
Grgich Hills, Sauvignon Blanc,Napa Valley	\$75.00
Gavi, Cristina Ascheri, Italy	\$60.00
Greco di Tufo, Feudi di San Gregorio, Campania 2018	\$70.00
Grecante Grechetto, Arnaldo Caprai, Montefalco	\$60.00
Chardonnay, Flowers, 2021	\$90.00
Chardonnay, Duckhorn, Napa 2022	\$85.00
Chardonnay, Elizabeth, Walla Walla Valley 2021	\$100.00
Pinot Gris, King Estate, Willamette Valley 2019	\$60.00
Vermentino, Surrau Limizzani, Sardina	\$55.00
Conundrum, Proprietary Blend, California	\$55.00
From the Producers of Caymus Cabernet	
Ca'marcantda Vistamare, Gaja	\$130.00
Lugana, Abate, Italy	\$60.00
Chardonnay, Lavis, Italy	\$50.00
Riesling Spatlese, Dr. Loosen Urziger	\$70.00
Sancerre, Chateau de Sancerre, France	\$75.00

ROSÉ 3

Rosé, Triennes, Provence, 2021	\$55.00
Rose, J. de Villebois, Sancerre Rose, 2020	\$65.00

Rose, Flowers, Sonoma, 2021	\$80.00
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RED WINE 30

Nebbiolo/Merlot, Nino Negri "Quadrio," Valtellina Superiore 2016	\$60.00
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Barbera, d'Alba, Ruvei 2017	\$60.00
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Nebbiolo , Famiglia Bruno, Langhe 2021	\$70.00
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Barolo, Prunetto 2018	\$135.00
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Barolo, Marco Bonfanti 2018	\$150.00
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Rosso Verones, Ireos 2016	\$60.00
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Cab Sauv/Merlot/Petit Verdot, San Felice "Vigorello" 2019	\$150.00
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Quattrofilari, Barbera Riserva, Beppe Marino 2018	\$135.00
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Amarone della Valpolicella, Bennati Elite 2020	\$125.00
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Chianti Classico, Coltibuono 2020	\$55.00
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Chianti Rufina, Selvapiana, 2020	\$80.00
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Chianti Classico Riserva, Badia e Coltibuono 2019	\$90.00
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Brunello di Montalcino, Poggio Salvi, 2018	\$125.00
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Brunello di Montalcino, Val di Suga, 2016	\$180.00
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Pinot Noir, Cooper Hill, Oregon 2019	\$55.00
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Pinot Noir, King Estate, Oregon 2018	\$75.00
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Pinot Noir, Flowers, Sonoma Coast 2021	\$95.00
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Montepulciano d'Abruzzo, Aida 2020	\$55.00
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Montepulciano d'Abruzzo, Riserva, Trinita 2018	\$70.00
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Cabernet Sauvignon, Stonestreet Cellars, Alexander Valley 2018	\$100.00
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Cabernet Sauvignon, Jordan, Sonoma County 2018	\$155.00
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Cabernet Sauvignon, Caymus 50th Celebration release	\$195.00
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Cabernet Sauvignon, Doubleback, Walla Walla Valley 2020	\$350.00
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Malbec Blend, Clos de los Siete	\$60.00
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Orin Swift, Zinfandel blend, Napa Valley 2022	\$90.00
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8 years in the desert

Leviathan, Cab/Syrah/Merlot/Cab Franc	\$90.00
Cab Sauv/ Syrah / Marlot, Cab Franc, Bear Cub Walla Walla Valley	\$90.00
Cab Sauv/ Cinsault/ Carigan, Chateau Musar, Bekaa Valley	\$160.00
Zinfandel blend, 8 years in the Dessert, Orin Swift	\$95.00
Syrah, Baby Bear, Walla Walla Valley	\$145.00

DESSERTS 6

Italian Donut Holes	\$12.00
Crispy fried cinnamon sugar donut holes, italian vanilla bean gelato, crushed pistachios, honey drizzle	
Warm Chocolate Lava Cake	\$12.00
Espresso Anglaise, Vanilla Gelato	
Tiramisu	\$12.00
Espresso Soaked Lady Fingers Layered With Rum Infused Mascarpone	
North End Classic	\$12.00
A Trio of Modern Pastry Cannoli: Chocolate, Ricotta, Custard	
Flourless Chocolate Cake	\$12.00
Rich Fudge Like, Gluten Free, Chocolate Cake With Honey Laced Whipped Cream	
Sorbetto & Gelato	\$9.00
Seasonal Selections of Sorbets & Gelatos	

CLASSIC MARTINIS 5

Espresso Martini	\$18.00
Vanilla Vodka, Bailey's, Frangelico Kahlua, Espresso	
Lemontini	\$18.00
Citrus vodka, Limoncello, Prosecco	
RX	\$18.00
Graingers Deluxe Organic Vodka, Cointreau, St. Elder Natural Elderflower Liqueur, Cranberry, Lime	
Debutante	\$18.00
Clementine Vodka, Domaine De Canton, Cranberry, Lime	
Paper Plane	\$18.00
Four Roses Bourbon, Aperol, Amaro, Lemon Juice	

CONCOCTIONS ~ INSPIRED BY OUR GUESTS & FRIENDS 8

Tresca 77	\$16.00
Empress Gin, St. Germain Elderflower Liqueur, Basil, Lemon, Soda	

Black Manhattan	\$16.00
Rittenhouse Rye, Amaro Del'Etna, Krupnik Bitters	
Pineapple Spritz	\$16.00
Aperol, Corvus Grilled Pineapple Vodka, Prosecco	
Pomegranate Mule	\$16.00
Grainger's Deluxe Organic Vodka, Pama Pomegranate Liqueur, Lime Juice, Fever Tree Ginger Beer	
Gladiator	\$16.00
Hendricks Gin, Kleos Mastiha, Combier Blackberry, Simple Syrup, Lime	
Spiced Pear	\$16.00
Lunazul Reposado Tequila, St. George Spiced Liqueur, Domaine De Canton Ginger Liqueur, Lime Juice, Simple Syrup	
Spicy Margarita	\$16.00
21 Seeds Cucumber Jalapeno infused Tequila, Cointreau, Guava Agave, Lime Juice	
Limoncello Mint Spritz	\$16.00
Limoncello, Cucumber Mint Vodka, St. Elder Natural Elderflower Liqueur, Lemon Juice, Simple Syrup	

SPARKLING WINES BY THE GLASS 4

Prosecco, Jeio, Italy	\$13.00
Brut Rosé, Pierre Sparr, Alsace	\$14.00
Moscato d'Asti, La Spinetta, Piedmont	\$14.00
Lambrusco, Cleo Chiqrli, Italy	\$14.00

BEER 10

Allagash, Belgian White	\$8.00
Amstel Light	\$7.00
Downeast Hard Cider	\$8.00
Miller Light	\$7.00
Corona	\$8.00
Guinness	\$9.00
Bud Light	\$7.00
Michelob Ultra	\$7.00
Night Shift Santilli IPA	\$12.00
Athletic Brewing IPA non-alcoholic	\$8.00

DRAFT BEER 6

Maine Brewing Co.	\$9.00
Stella Artois	\$8.00
Peroni	\$8.00
Sam Adams Lager	\$8.00
Sam Seasonal	\$8.00
Rotating Seasonal Draft	\$8.00

SMALL PLATES 4

Italian Wedding Soup	\$12.00
Lobster Stuffed Mushrooms	\$16.00
Seafood Stuffed Scallops	\$21.00
Beets & Burrata	\$21.00

Carpaccio of golden beets, creamy burrata, toasted pinenuts, pomegranate seeds, aged balsamic, crostini

DINNERS 8

Baked Lasagna Bolognese	\$30.00
Layers of pasta, house Bolognese, whipped ricotta, pomodoro, mozzarella, crusty garlic bread	
Sole Francaise	\$32.00
Egg battered, pan-fried filet of Sole, garlicky baby spinach, mashed Yukon potatoes, lemon caper cream sauce	
Seafood Alfredo	\$50.00
Lobster, shrimp, scallops, creamy parmesan sauce, lobster ravioli.	
Seafood Fra Diavolo	\$60.00
Maine lobster tail meat, sea scallops, shrimp, calamari, mussels, capers, shallots, garlic in a spicy pomodoro sauce with angel hair pasta.	
Pollo Bella Bocca	\$34.00
Sautéed chicken breast, wild mushrooms, shallots, spinach, prosciutto, provolone, marsala wine sauce, over Chef's choice of pasta.	
Lamb Ossobuco	\$38.00
Braised lamb shank, roasted winter vegetables, mashed Yukon potatoes, Pan jus	
Pork Chop Pizzaiola	\$40.00
16 oz. Porterhouse chop, roasted peppers, cipolini onions, pomodoro, parmesan crust, cappellini aglio olio	
House Special Veal Chops	\$65.00
Ask your server for preparations)	

VEGAN OPTIONS 2

AVAILABLE OPTIONS

\$31.00

\$22.00

\$23.00

DOLCE 1

\$12.00

\$31.00

FUNCTION MENU - COCKTAIL RECEPTION 10

\$2.50

\$3.00

\$100.00

\$2.50

\$150.00

\$2.00

\$150.00

\$200.00

\$250.00

\$150.00

PIZZETTE 2

Siciliano

Pepperoni, Italian sausage, caramelized onion, roasted peppers, mozzarella

Bianco

Olive oil, roasted garlic, rosemary parmesan, fontina

INSALATA Y ZUPPA 3

Insalata Caesar

Chopped Romaine, creamy truffle & parmesan dressing, olive tapenade, croutons

Insalata Tresca

Baby arugula, fennel, radicchio, tomatoes, goat cheese, balsamic dressing

Italian Wedding Soup

Mini veal meatballs, escarole, vegetables, pasta, chicken broth