

Cocktails

SPRITZES

WATERMELON

aperol, fresh watermelon, prosecco, on the rocks 12

CAPRI

italicus bergamot liqueur, peach, sparkling rosé, club soda, on the rocks 12

LIMONCELLO

house limoncello, prosecco, club soda, on the rocks 12

MARTINIS

BUTTERFLY

black infusions fig vodka, elderflower, pomegranate, lemon, prosecco 13

AMALFI COSMO

ketel one vodka, blood orange, aperol, lemon 13

BUONA SERA

belvedere vodka, lychee, raspberry, lemon, prosecco, served up 13

NEGRONIS

CANDELA NEGRONI

four corners gin, campari, torino vermouth, on an ice block 13

WHITE NEGRONI

citadelle gin, bitter bianco, white vermouth, on an ice block 13

SPECIALTIES

MARGARITA ITALIANO

herradura blanco tequila, limoncello, lime, agave, on the rocks 12

PINKY RING

cazadores reposado tequila, calabrian chili honey, blood orange, lemon, on the rocks 13

RIVIERA SMASH

planteray 3 star rum, montenegro, strawberry, lemon, mint, on the rocks 12

LA DOLCE VITA

malfy limone gin, guava, lime, amaro, on the rocks 13

PESCA SOUR

house-infused peach whiskey, aperol, lemon, basil, on the rocks 12

SARDINIAN ICED TEA

averna amaro, lime, mint, prosecco, on the rocks 12

WHEN IN ROME

mad river bourbon, amaro nonino, rich demerara, orange bitters, on an ice block 13

ZERO PROOF

PICCOLO SPLASH

verjus bianco, watermelon, club soda, on the rocks 8

EVERYTHING'S PEACHY

peach purée, lemon, club soda, on the rocks 8

Wine by the Glass

SPARKLING & ROSÉ

FROM ITALY

prosecco, zonin, nv, veneto

sparkling rosé, la gioiosa, 2023, veneto

moscato d'asti, marenco strev, 2023, piedmont

rosé, calafuria, 2024, puglia

WHITE

FROM ITALY

pinot grigio, benvolio, 2022, friuli

vermentino, cantina santa maria, 2023, sardinia

sauvignon blanc, via alpina, 2024, friuli

chardonnay, tormaresca, 2024, puglia

OUTSIDE ITALY

sauvignon blanc, crowded house, 2023, new zealand

sancerre, hubert brochard, 2023, val de loire, france

chardonnay, cambria katherine's vineyard, 2022, ca

6oz 9oz

10 15

11 16

11 16

12 18

10 15

11 16

13 19

11 16

12 18

16 24

13 19

RED

FROM ITALY

montepulciano, gran sasso, 2023, abruzzo

barbera, ercole, 2023, piedmont

nebbiolo, g.d. vajra, 2023, piedmont

barolo, paolo scavino, 2021, piedmont

chianti classico, cultusboni, 2022, tuscany

chianti classico, castello di ama, 2022, tuscany

super tuscan, bruni maremma poggio d'elsa, 2023, tuscany

OUTSIDE ITALY

pinot noir, wente baily hill, 2021, ca

malbec, domaine bousquet gaia, 2021, ar

cabernet sauvignon, cannonball, 2022, ca

cabernet sauvignon, caymus, 2022, napa valley, ca

6oz 9oz

11 16

10 15

12 18

20 30

12 18

18 27

12 18

11 16

12 18

12 18

24 36

SEE OUR FULL BOTTLE  
WINE LIST FOR  
A LARGE SELECTION

Beer

DRAFTS

ALLAGASH WHITE

belgian witbier

SERVEDWELL MAST LANDING

seaside pils

MAINE BREWING

lunch, ipa

SAM ADAMS

seasonal

SEASONAL ROTATOR

16oz 20oz

9 12

8 11

12 15

8 11

BOTTLES & CANS

BIRRA BALADIN NAZIONALE blonde ale 12

PERONI light lager 7

BIRRA MORETTI L'AUTENTICA pale lager 8

GUINNESS NITRO irish stout 8

BISSELL BROTHERS SUBSTANCE hazy ipa 9

CISCO SHARK TRACKER light lager 8

STELLA ARTOIS pilsner 8

BUDWEISER 6

BUD LIGHT 6

COORS LIGHT 6

MICHELOB ULTRA 7

ATHLETIC RUN WILD ipa n/a 7

SURFSIDE iced tea + lemonade 8



Starters

CHARRED TOMATO SOUP

garlic croutons, olive oil, parmigiano 10

WHIPPED RICOTTA

pistachio pesto, poached pears, honey, rosemary focaccia 14

CRISPY MOZZARELLA

fried fresh mozzarella, vodka sauce 12

ZUCCHINI FRIES

herb-breaded zucchini, parmigiano, lemon-truffle aioli 12

GRILLED OCTOPUS

roasted caulilini, garlic-chili oil, chickpeas, citrus vinaigrette 18

TUNA CRUDO\*

sliced raw tuna, blood orange, lemon, olives, mint 18

GARLIC CLAMS

littlenecks, garlic, white wine, oregano, grilled focaccia 18

CALAMARI

fresh from pt. judith, spicy peppers, salsa rossa 18

MEATBALL

pork and beef, over polenta, pomodoro, pecorino 15

PROSCIUTTO & MELON

sliced prosciutto, cantaloupe, lemon oil, parmigiano, arugula, balsamic 16

Pizza

CLASSICO

pomodoro, mozzarella 14

MARGHERITA

fresh mozzarella, basil, crushed tomato, olive oil 16

PEPPERONI

classico with pepperoni 18

BIANCO

ricotta, mozzarella, roasted garlic, caramelized onions, rosemary, truffle honey 17

FUNGHI

white pizza with mushrooms, roasted garlic, ricotta, mozzarella, black pepper cream sauce, scallions 17

SHRIMP & ARTICHOKE

shrimp, lemon zest, marinated artichokes, calabrian chili, mozzarella, arugula 20

CARNE

sausage, prosciutto, soppressata, tomato sauce, mozzarella, arugula 22

Salads

CHICKEN MILANESE

panko-breaded chicken, arugula, tomato, parmigiano, lemon vinaigrette 20

CAPRESE

local mozzarella, heirloom tomatoes, arugula pesto, balsamic, toasted focaccia 18

TRICOLORE GREENS

arugula, radicchio, frisée, parmigiano, olives, walnuts, lemon, olive oil 14

CAESAR

chiffonade romaine, lemon garlic dressing, parmigiano crisp 13

PORTOFINO

grilled shrimp, caulilini, farro, broccolini, pistachios, fresh mozzarella, little gem lettuce, citrus vinaigrette 22

CHOPPED ITALIAN

salami, fresno peppers, olives, fennel, cucumbers, chickpeas, little gem lettuce, parmigiano vinaigrette 18

BEEF CARPACCIO\*

roasted tenderloin, capers, olive oil, arugula, condimento balsamico, toasted focaccia 20

STEAK WEDGE\*

grilled skewered tenderloin, diced pears, toasted walnuts, little gem lettuce, creamy gorgonzola dressing 28

ADD ONS grilled or fried chicken 8, roasted salmon\* 12, grilled shrimp 12, grilled skewered tenderloin\* 14, lobster 20

Sandwiches

CANDELA BURGER\*

house tri-blend, provolone, lettuce, tomato, garlic aioli, griddled brioche, served with parmesan truffle fingerlings 19 add bacon 2

MEATBALL MIKEY

melted fresh mozzarella, basil, parmigiano, pomodoro, sesame roll, served with lemon dressed arugula 18

CHICKEN CAPRESE

grilled chicken, melted fresh mozzarella, pesto aioli, griddled ciabatta, served with lemon dressed arugula 18

CRISPY CHICKEN & PROSCIUTTO

panko-crusted chicken cutlet, prosciutto, fresh mozzarella, arugula, salsa rossa, sesame roll, served with lemon dressed arugula 19

Specialties

PAN-ROASTED SALMON\*

pistachio pesto, golden raisins, roasted caulilini 28

SWORDFISH PUTTANESCA

grilled center cut, olives, tomato, capers, tuscan kale, preserved lemon, smashed fingerlings 36

SCALLOP RISOTTO

pan-seared scallops, asparagus english pea risotto, crispy prosciutto, balsamic 36

BRICK CHICKEN

statler chicken, lemon pepper sauce, agrodolce peppers, crispy polenta, broccolini 25

VEAL CHOP

16oz grilled chop, marsala jus, crispy prosciutto, sage butter, smashed fingerlings, broccolini 44

CHICKEN OSCAR

pan-seared chicken, jumbo lump crab, artichokes, asparagus, tomatoes, mushrooms, white wine sauce, mashed potatoes 34

NY STRIP STEAK\*

12oz brandt farms, gorgonzola butter, grilled asparagus, smashed fingerlings 40

FILET MIGNON\*

8oz, garlic butter, broccolini, truffle mashed potatoes, bordelaise 46

Classics

CHICKEN PARMESAN

melted stracciatella, rigatoni, vodka sauce 24

EGGPLANT PARMESAN

breaded eggplant, provolone, mozzarella, pomodoro sauce, basil, rigatoni 20

CHICKEN MARSALA

pan-seared chicken, mushrooms, marsala sauce, mashed potatoes 24

SOLE PICCATA

panko-crusted, capers, creamy lemon white wine sauce, mashed potatoes 28

VEAL PARMESAN

breaded cutlet, prosciutto, provolone, melted stracciatella, vodka sauce, rigatoni 28

VEAL SCALLOPINI

pan-seared veal cutlet, capers, lemon, white wine, smashed fingerlings, broccolini 28

Pasta

LASAGNA

100 layers, 3 cheeses, pomodoro 22

RIGATONI BOLOGNESE

veal, pork, tomato, parmigiano 22

SHRIMP CON LIMONE

lemon, garlic butter, house-made ricotta cavatelli 26

CHICKEN BOSCO

roasted chicken, mushrooms, broccolini, marsala, calabrian chili, fresh gemelli, parmigiano 24

CACIO E PEPE

house-made pancetta, cracked pepper, pecorino sauce, house-made bucatini 22

RIGATONI ALLA VODKA

vodka cream sauce, pecorino romano 18

LINGUINI & CLAMS

littlenecks, chili crisp, garlic white wine sauce, grilled focaccia 28

LOBSTER RAVIOLI

grilled lobster tail, corn and ricotta ravioli, lobster-tomato cream sauce, calabrian chili 36

CRAB TAGLIATELLE

jumbo lump crab, garlic cream, asparagus, pea greens, gremolata, fresh tagliatelle 34

SEAFOOD FRA DIAVOLO

lobster, shrimp and mussels, spicy tomato sauce, house-made bucatini, grilled focaccia 36

Dessert

CHOCOLATE HAZELNUT BOMBOLONI

warm italian donuts rolled in sugar 12

AFFOGATO

vanilla ice cream, espresso, nutella 12

TIRAMISU

sponge cake soaked in kahlua with mascarpone cheese, cocoa powder 12

LEMON OLIVE OIL CAKE

citrus-glazed olive oil sponge, whipped mascarpone, macerated berries 12

PISTACHIO ICE CREAM

house-made, chocolate drizzle 12

\*This item may be cooked to order. Consuming undercooked food may increase risk of food borne illness, especially if you have any health issues. Before placing your order please inform your server if a person in your party has a food allergy.