

TO START

Today's Regional *Italian* Breakfast Favorite 3

Cinnamon Sugar Doughnuts- Prepared to Order ~
Dolce de Leche 7

Fruit and Yogurt - Seasonal fruit, Greek Yogurt,
Balsamic Honey 8

Arancini- Fried Mushroom Risotto Balls ~ Filled with
Fontina Cheese 7

Zuppa del Giorno- Different Every Day (*Market*)

Tomato Mozzarella Bruschetta- Slow Roasted
Tomatoes, CR Mozzarella Cheese and Basil ~
Toasted CR Sourdough 8

Salmon Bruschetta- Smoked Salmon, Mascarpone,
Red Onions & Roasted Peppers, Caper Berries
Toasted CR Sourdough 14

BREAKFAST PLATES

Ricotta Pancakes –Spiced Apple Raisin, Honey Whipped Ricotta and Maine
Maple Syrup 8

Brioche French Toast- Orange Hazelnut Butter, Maine Maple Syrup 10

Two Farm Eggs*- Any Style, Choice of Meat, Choice of Toast with Potatoes 9

Norcino Colazione* *the Butcher's Breakfast*, Pork Hash, Bacon, Sausage, Two
Pork Fat Basted Eggs and Polenta with CR Focaccia 13

Eggs Benedict*- Poached Eggs, Prosciutto, CR Focaccia and EVOO
Hollandaise 12

Local Tomatoes*- CR Mozzarella, Scrambled eggs, Arugula, Crispy Prosciutto
and EVOO Hollandaise 12

Pork Hash*- CR Braised Pork & Sweet Potato Hash, Aleppo, Poached eggs
and CR Focaccia ~ Parmesan & Vincotto 12

Frittata del Giorno*- Side Salad 12

Duck Prosciutto Bruschetta*- EVOO Whipped Ricotta and Sunny Side Up
Egg ~ Truffle Oil 12

Spaghetti Carbonara*- Cream, Parmesan & Pancetta ~ Sunny Side Up Egg 15

PIZZA 12"

Create Your Own Pizza- Tomato Sauce & Provolone cheese 12
Toppings - \$2.50 (Pepperoni, Crispy Prosciutto, Roasted Peppers, Slow Tomatoes, Olives, Spinach, Onions,
Mushrooms, Sausage, Baked Egg, Goat Cheese, Aged Parmesan, Provolone, Fresh Tomatoes, (Sliced
Prosciutto \$4) (Housemade Mozzarella \$5)

Dopo Pizza*- Lightly Spiced Tomato Sauce with Pancetta and Pecorino
Cheese ~ Two Baked Eggs 17

Spinach and Ricotta Pizza- Whipped Ricotta, Wilted Spinach, Caramelized Onions, Pancetta 18

Prosciutto Pizza- Garlic & Parmesan Flatbread ~ Raw Arugula and Sliced Prosciutto 17

PANINI Hot Pressed Sandwiches

Duck Confit Panino- *Hot Pressed*, Caramelized Onion, Roasted Pepper and Gorgonzola ~ CR Focaccia 11

Sausage Panino- CR Roasted Red Pepper Sausage, Peperonata and Pecorino ~ Toasted Baguette 10

Breakfast Panino*- Pork Hash, Egg, Fontina and Whole Grain Mustard ~ CR Focaccia 10

Mozzarella Panino- *Hot Pressed*, Sundried Tomatoes, Fresh Basil and CR Mozzarella ~ CR Focaccia 9

SIDES

Bacon 3, Pork Hash 5, Fruit 5, Toast 2, CR Sausage Links 4, One Egg* 2, CR Potatoes 3, ME Maple Syrup 2

 Harding Lee Smith, Chef/Owner
 Greg Wilson, Chef de Cuisine



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***CR DENOTES ITEMS MADE IN HOUSE**

*Some of our dishes are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness.

-Please Inform Your Server Of Any Allergies At The Table-