

brunch

the 1652 cinnamon roll

made with croissant dough and finished with cinnamon sugar, served warm 6

frittata

choice of vegetarian or meat, changes daily 10

^* the basics

2 eggs any style, with choice of applewood smoked bacon, hash or sausage, and toasted focaccia 8

^ frutta

seasonal fruit selection, with amaretto and balsamic 6

^ 1652 granola

housemade and gluten free - with your choice of milk or brookford farm yogurt 6

banana bread french toast

topped with sweet whipped mascarpone and drizzled with walnut syrup 10

^* short sands egg florentine

grilled croissant, prosciutto, spinach, poached egg, with fontina cream and toasted pine nuts 12

creamed chip veal

house dried, salted, veal brisket with rosemary and sage white gravy, on focaccia 12

^* campagna

pork and bacon pate topped with two fried eggs, on focaccia with arugula, pickles and mustard 12

^ hash

red flannel, topped with a fried egg & a slab of caladonia raw honey cornbread 12

arancini

fried risotto balls with tomato jam - a calabrian specialty 12

^ meatballs

handmade with a molten cheese center and simmered in savory tomato sauce 12

*** ultimo burger**

grass-fed beef with creamy robiola cheese, rosemary ham, fried egg, arugula, red onion jam on a potato bun 14

*** the italian sandwich**

piled with mortadella, capicola, soppressata & rosemary ham, with provolone, arugula, onion and tapenade 12

quattro formaggio sandwich

four cheeses with red wine jam 12

gnocchi

tomato butter sauce topped with shaved ricotta salata 11/20

ravioli

three cheese herb & roasted chicken ravioli in a pesto cream sauce, with toasted almonds 12/22

minestrone

pearl pasta, white beans, seasonal vegetables 18

capellini carbonara

seasonal vegetable, mushroom, pancetta, egg 12/22

rigatoni bolognese

cooked for 8 hours, finished with kale & pecorino cheese 12/22

margherita

mozzarella, red sauce, basil 12

*** robiola**

creamy robiola cheese with a sweet/salty topping of figs and prosciutto 20

salsiccia

red sauce with hot & sweet sausage, kale and mozzarella 20

sienna

garlic cream base with chicken, red wine onions and provolone 20

bianco

ricotta, mozzarella, pecorino, fontina & parmesan make this white pizza a 1652 favorite 20

zucca

sweet, savory, and inspired by fall flavors of squash, bacon, maple & onion 21

add meat: pepperoni, *capicola, *prosciutto, sausage, meatball, *soppressata, chicken, white anchovy 4ea

add vegetable: onion, broccoli rabe, bell pepper, garlic, spinach, mushroom, hot 3ea

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

^ GF or can be prepared GF

A mandatory service charge of 20% will be added to parties of 8 or more



est. 2017

Seasonally inspired. Community focused. Family owned.

Named after York's incorporation in 1652, we pride ourselves in simple, traditional food with a modern twist. Every item that leaves the 1652 kitchen is created by our team from scratch, constantly utilizing our excellent local farmers and vendors, taking classic Italian ideals and adapting them to the local ingredients available here in New England throughout the year.

At 1652 we are passionate about contributing to the York community; from our bi-weekly Community Nights for local charities & organizations to donating food to school programs and food banks in the area, we believe in being an active part of making our local environment better for all.

York is a historic and beautiful town, beloved for its deeply traditional American roots and all-inclusive atmosphere; with your help, we aim to foster that same inviting atmosphere at 1652 for many years to come.

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