

# lunch

## apps

### **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

### **^\* mussels san remo**

*local mussels cooked in a light broth with house sausage, and toasted bread* 16

### **bruschetta**

*trio of walnut honey mascarpone, confit garlic & caponata, served with toasted bread* 12

### **^\* meats and cheeses**

*house-cured meats and cheeses with accompaniments - ask your server for today's selection* 15/24

### **^ pork al finocchio**

*a house favorite – tender triple fried pork with celery root puree, toasted almonds, pesto & candied fennel* 12

## salad

### **^ arugula**

*prepared with lemon, olive oil and pecorino* 10

### **^ farm greens**

*mixed greens tossed with local vegetables, dressed with balsamic and olive oil* 10

### **^ kale and beet**

*crunchy kale and roasted beets finished with citrus, pine nuts & white balsamic* 12

## pasta

### **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

### **risotto**

*changes daily, please ask your server for today's risotto*

### **rigatoni bolognese**

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

## sandwiches

### **\* 1652 burger**

*grass-fed beef, lettuce, tomato, on a potato bun* 14 *add bacon/cheese* 1.50ea

### **\* 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

## pizza

### **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 complete this house favorite white pizza* 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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