

dinner

antipasti

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

insalata

^ 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

primi (handmade pasta selection)

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

secondi (entrees)

^ pork chop fiorentina

roasted garlic, pancetta white beans & squash puree 26

^ chicken sudtirol

breaded chicken breast stuffed with speck, cheese & herbs, served with reduction, roasted carrots & potato 25

eggplant parm

fried eggplant & red sauce topped with parmesan cheese 22

we offer a selection of nightly specials - please ask your server for more information

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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