

ANCHOVIES
FOOD & SPIRITS

Appetizers

Fried Calamari served with marinara	11	Garlic Bread with cheese & tomato	7
Burrata cream filled fresh mozzarella served over a tomato basil salad with a crostini & balsamic drizzle	11	Fried Mozzarella with marinara	8
Buffalo Wings original spicy or sweet barbecue with blue cheese	10	Italian Nachos corn chips, braised short rib ragu, ricotta & cherry pepper	12
Mussels** with garlic butter or marinara	12	Fried Ravioli filled with jalopeño & ricotta, served with marinara	8
LittleNecks** with garlic butter or marinara	13	Side of Meatballs or Sausage	6
Garlic Bread	5	Basket of Fries	6
		Basket of Truffle Parmesan Fries	8

Salads

House Salad	4	Chicken + Artichoke Hearts served in a basil pesto vinaigrette	10
Caesar Salad* add chicken or shrimp for \$3	7	Caprese Salad tomato, fresh mozzarella, basil	9
Greek Salad	10		
Anchovies Chop Salad chicken, bacon, grape tomatoes, roasted red peppers, artichoke hearts, red onion, fresh mozzarella, honey lemon vinaigrette	14	Antipasto ham, salami, prosciutto, provolone, chopped romaine, grape tomato, pepperoncini, red peppers, black olives, red wine vinaigrette	14

Pizza + Calzones

Cheese Pizza	12	Calzone	12
Add-ons \$1 each - extra cheese, pepperoni, mushrooms, onions, green peppers, roasted red peppers, hot cherry peppers, black olives, garlic, anchovies, broccoli, spinach			
\$2 each - prosciutto, fried eggplant, artichoke hearts, ricotta, sweet italian sausage, meatball, chicken sage sausage, bacon, feta cheese			
\$3 each-chicken			

*Homemade caesar dressing is made with raw eggs. Before placing your order please inform your server if a person in your party has a food allergy **Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of six or more, an 18% gratuity will be added

Entrees

"The Ricciardi" penne with chicken sage sausage & mushrooms in a tomato cream sauce	18	Linguine with Mussels** in a white wine garlic butter or marinara sauce	18
Linguine with Meatballs or Sweet Italian Sausage in a marinara sauce	18	Linguine with Littlenecks** in a white wine garlic butter or marinara sauce	18
Potato Gnocchi in a braised short rib ragu topped with shaved asiago	18	Chicken Parmigiana with linguine marinara	18
Baked Shrimp & Scallops sauteed with white wine and butter then baked with a bread crumb crust, served with a side of linguini garlic butter with scallions	18	Eggplant Parmigiana with linguine marinara	18
Orecchiette with Sausage & Broccoli Rabe in a sundried tomato cream sauce	18	Lasagna of the Day	18
Penne with Chicken & Broccoli in a garlic cream sauce	18	Anchovies Famous Stuffed Peppers stuffed with ground beef and cheese, served over linguini with marinara	18
Burrata Ravioli grape tomato, scallions, brown butter sauce	18	Chicken Piccata capers, artichoke hearts, diced tomato and penne tossed in a white wine lemon sauce	18
Three Cheese Tortellini with Chicken, Asparagus & Sundried Tomato in a gorgonzola cream sauce	18	Chicken Marsala spinach, prosciutto, mushrooms with penne	18

Burgers, Sandwiches and Panini

All served with French Fries

Bacon Cheeseburger with lettuce, tomato, pickles, onions, mayo	15	Meatball Sub	14
Grilled Cheese	8	Eggplant Parmigiana Sub	14
Crispy Cod Sandwich jalapeño mayo, cheese, lettuce, tomato, coleslaw	14	Chicken Parmigiana Sub	14
The Columbus prosciutto, fresh mozzarella, tomato & roasted red pepper with fresh basil & EVOO served on ciabatta bread	14	Toasted Italian Sub ham, salami, capicola, provolone, lettuce, tomato, cherry peppers, mayonnaise	14
The Braddock chicken cutlet, pickles, pepperocini, american cheese & mayo on ciabatta bread	14	Steak & Cheese Sub with mushroom, peppers & onions	14
		The Tremont B.L.T with grilled chicken, american cheese and mayo	14

Beer

Drafts	Bottles & Cans
Guinness (4.2%) [IRL]..... \$6.00	Jacks Abby, House Lager (5.2%) [MA]..... \$5.00
Harpoon, IPA (5.9%) [MA].....\$5.00	Blue Moon (5.4%) [CO].....\$5.00
Miller High Life (4.6%) [WI].....\$3.50	Delerium Tremens (8.5%) [BEL].....\$10.00
Chimay Tripel (8%) [BEL]..... \$10.00	Lord Hobo, Steal This Can (6.4%) [MA].....\$7.00
Allagash White (5.1%) [ME].....\$7.00	Amstel Light (3.5%) [NLD]..... \$4.50
Night Shift, Whirlpool (4.5%) [MA]..... \$8.00	Coors light (4.2%) [CO].....\$4.00
Maine Brewing Co. Rotating (var%)[ME].....\$Var	Heineken (5%) [NLD].....\$4.50
Rotating Draft Line #1Ask your server!	Narragansett Lager (5%) [RI].....\$4.00
Rotating Draft Line #2..... Ask your server!	Corona (4.6%) [MEX].....\$4.50
Rotating Draft Line #3..... Ask your server!	Downeast Cider (5.1%) [MA]..... \$6.00
	Prospect Ciderworks, Paradise (6%) [MA]... \$6.00
	Notch Session Pils (4%) [MA].....\$5.00
	Bear Republic, Racer 5 IPA (7.5%) [CA].....\$7.00
	Rotating Night Shift IPA (var%) [MA].....\$Var

Wine

White & Rose	Glass	Bottle
Pinot Grigio, Dipinti, Italy.....	\$8.00.....	\$28.00
Chardonnay, Geyser Peak, California.....	\$7.00.....	\$24.00
White Zinfandel, C.K. Mondavi, California.....	\$7.00.....	\$24.00
Sauvignon Blanc, Oyster Bay, New Zealand.....	\$8.00.....	\$28.00
La Fleur d' Amelie, Rose, France.....	\$8.00.....	\$28.00
Falanghina, San Salvatore, Italy.....	\$9.00.....	\$32.00
Red		
Merlot, Waterbrook, Washington.....	\$8.00.....	\$28.00
Sangiovese, Alta Classe, Italy.....	\$7.00.....	\$24.00
Malbec, Graffigna, Argentina.....	\$8.00.....	\$28.00
Pinot Noir, Casillero Del Diablo, Chile.....	\$8.00.....	\$28.00
Chianti, Donna Laura, "Altelo" Italy.....	\$8.00.....	\$28.00
Cabernet Sauvignon, Louis Martini, California.....	\$8.00.....	\$28.00
Cabernet Sauvignon, Decoy by Duckhorn, California.....		\$40.00
Banfi, 'Super Tuscan' Sandiovese/ Merlot/ Cabernet, Centine.....		\$30.00
Pinot Noir, Belle Glos, California.....		\$45.00
Sparkling		
Prosecco, Zonin, Italy.....	Split \$9.00.....	\$30.00
Champagne, Louis Roederer Brut Premier, France.....		\$50.00
San Pelligrino Water.....		\$3.00