

ANCHOVIES
FOOD & SPIRITS

Appetizers

Fried Calamari
served with marinara

Burrata
cream filled fresh mozzarella served over
a tomato basil salad with a crostini & balsamic
drizzle

Chicken Tenders
served with blue cheese and buffalo on the side

Buffalo Wings
original spicy or sweet barbecue
with blue cheese

Mussels**
with garlic butter or marinara

LittleNecks**
with garlic butter or marinara

Salads

House Salad

Caesar Salad*
add chicken or shrimp for \$3

Greek Salad

Anchovies Chop Salad
chicken, bacon, grape tomatoes, roasted red
peppers, artichoke hearts, red onion, fresh
mozzarella, honey lemon vinaigrette

Pizza + Calzones

Cheese Pizza

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

14	Garlic Bread	6
13	Garlic Bread with cheese & tomato	8
	Fried Mozzarella with marinara	9
13	Italian Nachos corn chips, braised short rib ragu, ricotta & cherry pepper	15
12	Fried Ravioli filled with jalopeño & ricotta, served with marinara	9
15	Side of Meatballs or Sausage	8
16	Basket of Fries	7
	Basket of Truffle Parmesan Fries	10

5	Chicken + Artichoke Hearts served in a basil pesto vinaigrette	12
8	Caprese Salad tomato, fresh mozzarella, basil	11

11

15

15	Calzone	15
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Please note : Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness.

**Homemade caesar dressing is made with raw eggs.*These items are cooked to order or contain
raw ingredients 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	20	Linguine with Mussels** in a white wine garlic butter or marinara sauce	22
Linguine with Meatballs or Sweet Italian Sausage in a marinara sauce	20	Linguine with Littlenecks** in a white wine garlic butter or marinara sauce	22
Potato Gnocchi in a braised short rib ragu topped with shaved asiago	20	Chicken Parmigiana with linguine marinara	20
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	21	Eggplant Parmigiana with linguine marinara	20
Orecchiette with Sausage & Broccoli Rabe in a sundried tomato cream sauce	20	Lasagna of the Day	20
Penne with Chicken & Broccoli in a garlic cream sauce	19	Anchovies Famous Stuffed Peppers stuffed with ground beef and cheese, served over linguini with marinara	20
Burrata Ravioli grape tomato, scallions, brown butter sauce	21	Chicken Piccata capers, artichoke hearts, diced tomato and penne tossed in a white wine lemon sauce	20
Three Cheese Tortellini with Chicken, Asparagus & Sundried Tomato in a gorgonzola cream sauce	20	Chicken Marsala spinach, prosciutto, mushrooms with penne	20

Burgers, Sandwiches and Panini

All served with French Fries

Bacon Cheeseburger with lettuce, tomato, pickles, onions, mayo	18	Meatball Sub	17
Grilled Cheese	11	Eggplant Parmigiana Sub	17
Crispy Cod Sandwich jalapeño mayo, cheese, lettuce, tomato, coleslaw	17	Chicken Parmigiana Sub	17
The Columbus prosciutto, fresh mozzarella, tomato & roasted red pepper with fresh basil & EVOO served on ciabatta bread	17	Steak & Cheese Sub with mushroom, peppers & onions	17
The Braddock chicken cutlet, pickles, pepperocini, american cheese & mayo on ciabatta bread	17	The Tremont B.L.T with grilled chicken, american cheese and mayo	17

Beer

Drafts

Guinness (4.2%) [IRL].....	\$6.50
Harpoon, IPA (5.9%) [MA].....	\$6.50
Miller High Life (4.6%) [WI].....	\$4.50
Chimay Tripel (8%) [BEL].....	\$11.50
Allagash White (5.1%) [ME].....	\$7.50
Maine Brewing Co. Rotating (var%)[ME].....	\$Var
Rotating Draft Line #1.....	Ask your server!
Rotating Draft Line #2.....	Ask your server!
Rotating Draft Line #3.....	Ask your server!

Bottles & Cans

Jacks Abby, House Lager (5.2%) [MA].....	\$6.50
Zero Gravity, Conehead IPA (5.7%) [VY].....	\$8.50
Blue Moon (5.4%) [CO].....	\$5.50
Delerium Tremens (8.5%) [BEL].....	\$11.50
Amstel Light (3.5%) [NLD].....	\$5.50
Coors light (4.2%) [CO].....	\$4.50
Heineken (5%) [NLD].....	\$5.50
Narragansett Lager (5%) [RI].....	\$4.50
Corona (4.6%) [MEX].....	\$5.50
Downeast Cider (5.1%) [MA].....	\$6.50
Notch Session Pils (4%) [MA].....	\$5.50

Wine

White & Rose

	Glass	Bottle
Pinot Grigio, Dipinti, Italy.....	\$9.00	\$30.00
Chardonnay, Geyser Peak, California.....	\$8.00	\$26.00
White Zinfandel, C.K. Mondavi, California.....	\$8.00	\$26.00
Sauvignon Blanc, Oyster Bay, New Zealand.....	\$9.00	\$30.00
La Fleur d' Amelie, Rose, France.....	\$9.00	\$30.00

Red

Malbec, Proemio, Argentina.....	\$9.00	\$30.00
Pinot Noir, Cartlidge & Browne, California.....	\$11.00	\$35.00
Chianti, Donna Laura, "Altelo" Italy.....	\$9.00	\$30.00
Cabernet Sauvignon, Louis Martini, California.....	\$9.00	\$30.00
Cabernet Sauvignon, Justin, California.....		\$45.00
Cabernet Sauvignon, Decoy by Duckhorn, California.....		\$42.00
Pinot Noir, Belle Glos, California.....		\$50.00

Sparkling

Prosecco, La Marca, Italy.....	Split \$9.50	\$32.00
Champagne, Louis Roederer Brut Premier, France.....		\$65.00
San Pelligrino Water.....		\$3.00

Cocktails

WHITE PEACH COSMO 16

white peach and rosemary grey goose
essence, triple sec, lime, splash cranberry

CUCUMBER GIMLET 14

stoli cucumber, lime, simple

GRAPEFRUIT MARTINI 14

deep eddy ruby red, st. elder, lime,
splash grapefruit juice

ESPRESSO MARTINI 15

van gogh double espresso vodka,
stoli vanilla, splash irish cream

BLUEBERRY MULE ||

888 blueberry vodka, lime, ginger beer

MEZCAL MULE ||

rosaluna mezcal, lime, ginger beer

DARK CHERRY MULE ||

deep eddy vodka, dark cherry vodka, lemon, ginger beer

HOLYOKE BRAMBLE MULE ||

bombay bramble gin, lime, ginger beer

SEASONAL SANGRIA 10