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

Littleneck**
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

Calzone

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

13 Garlic Bread
Garlic Bread
with cheese & tomato
Fried Mozzarella
with marinara
Italian Nachos
corn chips, braised short rib ragu, ricotta & cherry pepper
Fried Ravioli
filled with jalapeño & ricotta, served with marinara
Side of Meatballs or Sausage
Basket of Fries
Basket of Truffle Parmesan Fries

12
12
9
14
7
7
10

5
8
11
15

12

8

11

15

15

Calzone

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>&quot;The Ricciardi&quot; penne with chicken sage sausage &amp; mushrooms in a tomato cream sauce</td>
<td>19</td>
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<tr>
<td>Linguine with Meatballs or Sweet Italian Sausage in a marinara sauce</td>
<td>19</td>
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<tr>
<td>Potato Gnocchi in a braised short rib ragu topped with shaved asiago</td>
<td>19</td>
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<tr>
<td>Baked Shrimp &amp; Scallops sauteed with white wine and butter then baked with a bread crumb crust, served with a side of linguini garlic butter with scallions</td>
<td>20</td>
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<tr>
<td>Orecchiette with Sausage &amp; Broccoli Rabe in a sundried tomato cream sauce</td>
<td>19</td>
</tr>
<tr>
<td>Penne with Chicken &amp; Broccoli in a garlic cream sauce</td>
<td>19</td>
</tr>
<tr>
<td>Burrata Ravioli grape tomato, scallions, brown butter sauce</td>
<td>20</td>
</tr>
<tr>
<td>Three Cheese Tortellini with Chicken, Asparagus &amp; Sundried Tomato in a gorgonzola cream sauce</td>
<td>19</td>
</tr>
<tr>
<td>Linguine with Mussels** in a white wine garlic butter or marinara sauce</td>
<td>20</td>
</tr>
<tr>
<td>Linguine with Littlenecks** in a white wine garlic butter or marinara sauce</td>
<td>20</td>
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<tr>
<td>Chicken Parmigiana with linguine marinara</td>
<td>20</td>
</tr>
<tr>
<td>Eggplant Parmigiana with linguine marinara</td>
<td>19</td>
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<tr>
<td>Lasagna of the Day</td>
<td>19</td>
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<tr>
<td>Anchovies Famous Stuffed Peppers stuffed with ground beef and cheese, served over linguini with marinara</td>
<td>20</td>
</tr>
<tr>
<td>Chicken Piccata capers, artichoke hearts, diced tomato and penne tossed in a white wine lemon sauce</td>
<td>20</td>
</tr>
<tr>
<td>Chicken Marsala spinach, prosciutto, mushrooms with penne</td>
<td>20</td>
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</tbody>
</table>

## Burgers, Sandwiches and Panini

All served with French Fries

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Cheeseburger with lettuce, tomato, pickles, onions, mayo</td>
<td>17</td>
</tr>
<tr>
<td>Grilled Cheese</td>
<td>10</td>
</tr>
<tr>
<td>Crispy Cod Sandwich jalapeño mayo, cheese, lettuce, tomato, coleslaw</td>
<td>16</td>
</tr>
<tr>
<td>The Columbus prosciutto, fresh mozzarella, tomato &amp; roasted red pepper with fresh basil &amp; EVOO served on ciabatta bread</td>
<td>16</td>
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<tr>
<td>The Braddock chicken cutlet, pickles, pepperocini, american cheese &amp; mayo on ciabatta bread</td>
<td>16</td>
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<tr>
<td>Meatball Sub</td>
<td>16</td>
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<tr>
<td>Eggplant Parmigiana Sub</td>
<td>16</td>
</tr>
<tr>
<td>Chicken Parmigiana Sub</td>
<td>16</td>
</tr>
<tr>
<td>Steak &amp; Cheese Sub with mushroom, peppers &amp; onions</td>
<td>16</td>
</tr>
<tr>
<td>The Tremont B.L.T with grilled chicken, american cheese and mayo</td>
<td>16</td>
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</tbody>
</table>
**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!
- 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

**Bottles & Cans**
- Guinness (4.2%) [IRL].................................$6.50
- Harpoon, IPA (5.9%) [MA].............................$6.50
- Miller High Life (4.6%) [WI]..........................$4.50
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- Corona (4.6%) [MEX]..................................$5.50
- Downeast Cider (5.1%) [MA].......................$6.50
- Notch Session Pils (4%) [MA]......................$5.50

**Seasonal Cocktails**

Mezcal Mule
Cucumber Gimlet
Spring Peach Sangria

**Wine**

**White & Rose**
- Pinot Grigio, Dipinti, Italy........................................ $8.50..................$30.00
- Chardonnay, Geyser Peak, California.............................. $7.50............$26.00
- White Zinfandel, C.K. Mondavi, California...................... $7.50............$26.00
- Sauvignon Blanc, Oyster Bay, New Zealand...................... $8.50............$30.00
- La Fleur d’Amelie, Rose, France.................................. $8.50............$30.00

**Red**
- Malbec, Graffigna, Argentina..................................... $8.50............$30.00
- Pinot Noir, Cartlidge & Browne, California.................... $10.50.........$35.00
- Chianti, Donna Laura, “Altelò” Italy............................ $8.50............$30.00
- Cabernet Sauvignon, Louis Martini, California................ $8.50............$30.00
- 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............. $52.00
- San Pelligrino Water................................................ $3.00