

ANCHOVIES
FOOD & SPIRITS

Appetizers

| | | | |
|--|----|--|----|
| Fried Calamari served with marinara | 13 | Garlic Bread | 6 |
| Burrata cream filled fresh mozzarella served over a tomato basil salad with a crostini & balsamic drizzle | 12 | Garlic Bread with cheese & tomato | 8 |
| Chicken Tenders served with blue cheese and buffalo on the side | 12 | Fried Mozzarella with marinara | 9 |
| Buffalo Wings original spicy or sweet barbecue with blue cheese | 12 | Italian Nachos corn chips, braised short rib ragu, ricotta & cherry pepper | 14 |
| Mussels** with garlic butter or marinara | 14 | Fried Ravioli filled with jalopeño & ricotta, served with marinara | 9 |
| Little-necks** with garlic butter or marinara | 15 | Side of Meatballs or Sausage | 7 |
| | | Basket of Fries | 7 |
| | | Basket of Truffle Parmesan Fries | 10 |

Salads

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|---|----|---|----|
| House Salad | 5 | Chicken + Artichoke Hearts served in a basil pesto vinaigrette | 12 |
| Caesar Salad* add chicken or shrimp for \$3 | 8 | Caprese Salad tomato, fresh mozzarella, basil | 11 |
| Greek Salad | 11 | | |
| Anchovies Chop Salad chicken, bacon, grape tomatoes, roasted red peppers, artichoke hearts, red onion, fresh mozzarella, honey lemon vinaigrette | 15 | | |

Pizza + Calzones

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|--------------|----|---------|----|
| Cheese Pizza | 15 | Calzone | 15 |
|--------------|----|---------|----|

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

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

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|--|----|--|----|
| "The Ricciardi" penne with chicken sage sausage & mushrooms in a tomato cream sauce | 19 | Linguine with Mussels** in a white wine garlic butter or marinara sauce | 20 |
| Linguine with Meatballs or Sweet Italian Sausage in a marinara sauce | 19 | Linguine with Littlenecks** in a white wine garlic butter or marinara sauce | 20 |
| Potato Gnocchi in a braised short rib ragu topped with shaved asiago | 19 | 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 | 20 | Eggplant Parmigiana with linguine marinara | 19 |
| Orecchiette with Sausage & Broccoli Rabe in a sundried tomato cream sauce | 19 | Lasagna of the Day | 19 |
| 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 | 20 | 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 | 19 | Chicken Marsala spinach, prosciutto, mushrooms with penne | 20 |

Burgers, Sandwiches and Panini

All served with French Fries

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|--|----|--|----|
| Bacon Cheeseburger with lettuce, tomato, pickles, onions, mayo | 17 | Meatball Sub | 16 |
| Grilled Cheese | 10 | Eggplant Parmigiana Sub | 16 |
| Crispy Cod Sandwich jalapeño mayo, cheese, lettuce, tomato, coleslaw | 16 | Chicken Parmigiana Sub | 16 |
| The Columbus prosciutto, fresh mozzarella, tomato & roasted red pepper with fresh basil & EVOO served on ciabatta bread | 16 | Steak & Cheese Sub with mushroom, peppers & onions | 16 |
| The Braddock chicken cutlet, pickles, pepperocini, american cheese & mayo on ciabatta bread | 16 | The Tremont B.L.T with grilled chicken, american cheese and mayo | 16 |

Beer

Drafts

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| 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

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| 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 |

Seasonal Cocktails

Mezcal Mule

Cucumber Gimlet

Spring Peach Sangria

Wine

White & Rose

| | Glass | Bottle |
|--|--------|---------|
| Pinot Grigio, Dipinti, Italy..... | \$8.50 | \$30.00 |
| Chardonnay, Geysler 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

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| Malbec, Graffigna, Argentina..... | \$8.50 | \$30.00 |
| Pinot Noir, Cartledge & Browne, California..... | \$10.50 | \$35.00 |
| Chianti, Donna Laura, "Altelo" 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

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| Prosecco, La Marca, Italy..... | Split \$9.50 | \$32.00 |
| Champagne, Louis Roederer Brut Premier, France..... | | \$52.00 |
| San Pelligrino Water..... | | \$3.00 |