



## APPETIZER

**Beef & Pork Meatball**  
marinara sauce 3.50 /each

**Sausage Arancini**  
over tomato/basil sauce 9

**Garlic Bread** 6

**Fried Calamari**  
served with marinara sauce  
small 13 | large 16

**Prince Edward Island Mussels**  
pesto, fra diavolo, red, giacomo, scampi 15

**Homemade Maine Crab Cakes**  
roasted corn tartar sauce 15

**Sauteed Broccoli Rabi**  
spicy, garlic, oil, white wine 10

**Broccoli**  
sauteed in garlic, oil, white wine 10

**Mozzarella Marinara**  
breaded fried mozzarella 9

**Buratta**  
cream filled fresh mozzarella over tomato salad  
with honey basil vinaigrette 13

**Antipasto**  
cured Italian meats, cheeses, rotating  
assortment of accompaniments 16

**Bruschetta**  
garlic toast topped with tomato, red onion,  
crumbled goat cheese, balsamic drizzle 11

## SALAD

**House Salad**  
mesclun salad greens, balsamic vinaigrette 7

**Caesar Salad\***  
traditional, garlic croutons 8

**Baby Spinach Salad**  
roasted beets, candied walnuts, crumbled goat  
cheese, walnut vinaigrette 12

**Caprese**  
tomato, fresh mozzarella, EVOO,  
balsamic drizzle 13

**Italian Chop Salad ( for two )**  
imported Italian meats, cheeses, pepperoncini,  
roasted red peppers, artichoke hearts,  
crispy pancetta, tomato, chopped romaine,  
balsamic vinaigrette 16

## HOUSE SEAFOOD SPECIALTIES

Served over linguine with your choice of sauce :  
Pesto, Fra Diavolo, Red, Scampi, or Giacomo (Lobster based red with a touch of bechamel)

**Mussels or Calamari** 21

**Mussels and Calamari** 22

**Clams** 22

**Mussels and Clams** 22

**Scallops** 21

**Shrimp** 21

**Shrimp and Scallops** 23

**Frutti di Mare**  
clams, mussels, shrimp, scallops, calamari 27

**1/2 Lobster, Mussels, Clams** 29

### HOUSE SPECIAL

**Zuppa di Pesce ( serves two )**  
whole lobster, clams, mussels, shrimp,  
scallops, calamari, over linguine  
with your choice of sauce

70 | additional plates + 10 each

Before placing your order, please inform your server if a person in your party has a food allergy.  
\*homemade caesar dressing is made with raw eggs. \*\* These items are cooked to order or contain raw  
ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your  
risk of foodborne illness. Max 2 credit cards per table For parties of 6 or more, an 18% gratuity will be  
added. We do not allow cake or any outside food to be consumed in the restaurant.

## PASTA

**Fettuccine with Prosciutto & Peas**  
garlic cream sauce 19

**Fettuccine with Salmon**  
sun dried tomatoes, escarole, white wine  
gorgonzola sauce 20

**Squid Ink Pappardelle with  
Swordfish & Tuna**  
puttanesca sauce 22

**Penne with Chicken & Broccoli**  
garlic cream sauce 19

**Penne with Chicken & Shrimp**  
pesto cream sauce 20

**Penne Amatriciana**  
pancetta, onion, eggplant, fontina cheese,  
plum tomato 19

**Lemon Fettuccine with Grilled  
Shrimp & Scallops**  
asparagus, tomato - sage - white  
wine broth 23

**Gnocchi Filled with Roasted Red Peppers &  
Goat Cheese**  
chicken, mushrooms, spinach,  
mascarpone, plum tomato 23

**Linguine Puttanesca**  
olives, capers, anchovies, plum tomato 19

**Potato Gnocchi Bolognese**  
classic beef and pork ragu 19

**Baked Ziti with Meatballs**  
plum tomato - ricotta sauce 19

**Lobster Ravioli**  
diced tomato, garlic cream sauce 22

**Butternut Squash Ravioli**  
asparagus, prosciutto-squash puree,  
mascarpone cream sauce 19

## VEGETARIAN

**Eggplant Parmigiana**  
served with side of pasta 19

**Fusilli Siciliana**  
eggplant, onions, mozzarella, plum tomato 19

**Pumpkin Tortellini**  
fresh sage-mascarpone cream sauce 19

## ENTRÉE

**Chicken Parmigiana** 19  
served with side of linguine

**Veal Parmigiana** 21

**Chicken Marsala**  
mushrooms, prosciutto, sweet marsala  
wine reduction served with a side of linguine 19

**Veal Marsala** 21

**Chicken Piccata**  
lemon, capers, artichoke hearts, white wine  
sauce served with a side of linguine 19

**Veal Piccata** 21

**Baked Stuffed Chicken Breast**  
stuffed with prosciutto and fontina, served over  
sauteed spinach and crispy potatoes,  
madeira wine sauce with hazelnuts 21

**Grilled Tuna \*\***  
grilled vegetables, roasted potatoes,  
red wine truffle sauce 28

**Grilled Salmon**  
grilled vegetables, roasted potatoes,  
mediterranean BBQ 28

**Grilled Swordfish**  
grilled vegetables, roasted potatoes,  
sesame-roasted red pepper vinaigrette 28

**Pan Roasted Cod**  
grilled vegetable, roasted potatoes,  
puttanesca sauce 28

## KIDS MENU

Available for kids 12 and under

**Mini Chicken Cutlets**  
ketchup 10

**Cheese Ravioli**  
marinara sauce 10

**Penne Alfredo** 10

**Penne/ Meatball**  
marinara sauce 10

# Wine

## RED

Chianti, Vecchia Cantina.....	8....	28
Malbec, Tilia.....	8....	28
Pinot Noir, Backhouse.....	8....	28
Cabernet Sauvignon, Louis Martini.....	8....	28
Montepulciano, Dragani.....	8....	28
Merlot, Chateau Soverain.....	8....	28
Chianti Classico Riserva, Felsina.....	40	
Pinot Noir, Belle Glos " Las Alturas".....	48	
Cabernet Sauvignon, Sterling.....	10....	35
Cabernet Sauvignon, Jordan.....	75	
Merlot, Duckhorn.....	50	
Barolo, Ca 'Viola.....	50	
Sangiovese / Cabernet/ Merlot (Super Tuscan) Querciabella Mangrana.....36		
Rosso di Montalcino " Baby Brunello" LL Poggione.... 36		
Cabernet, Decoy by Duckhorn.....36		

## WHITE

Pinot Grigio, Straccali.....	8....	28
Chardonnay, Los Cardos.....	8....	28
Sauvignon Blanc, Oyster Bay.....	8....	28
Riesling, Washington Hills.....	8....	28
White Zinfandel, Beringer.....	8....	28
Rose, La Vielle Ferme.....	8....	28
Prosecco, La Marca.....	9....	30
Chardonnay, Talbott ' Kali Hart'.....	10....	35
La Spinetta, Single vineyard Moscato.....	10....	30
Prosecco Rose, Pasqua.....	30	
Falanghina, Terredora Di Paolo.....	30	
Gavi di Gavi, Ascheri.....	30	
Pinot Grigio, Santa Margherita.....	40	

# Cocktails

## MYSTIC SIDE

regimental whiskey, campari,  
lemon simple syrup, housemade orange bitters 12

## HOT & DIRTY

tito's pepperoncini / olive juice, pepperoncini olives 13

## STRAWBERRY APEROL SPRITZ

strawberry infused aperol, prosecco, soda 13

## THE 4-5-4

cucumber vodka, st. germain, fresh lime, sour 12

## RASPBERRY LIME RICKEY

raspberry vodka, fresh lime, raspberry liqueur,  
lemon lime soda 12

## BLUEBERRY SPARKLER

blueberry vodka, fresh lemon, blueberry simple,  
prosecco float 12

## EMPRESS GIN MULE

empress gin, lime juice, ginger beer, mint 12

## BERRY LIMONCELLO

limoncello, chambord, simple syrup, rose prosecco 13

## GIN & JAM

gin, elderflower blackberry jam, lemon rosemary, soda 12

## STOLI DOLI

house infused pineapple vodka 12

## WATERMELON COOLER

choice of: spicy or not  
vodka, fresh watermelon juice,  
fresh lime juice, triple sec 13

## MELROSE MARGARITA

choice of flavor: watermelon or coconut  
choice of: spicy or not 13

# Beer

Bud Light - Budwieser - Coors Light 4.50

Blue Moon - Sam Adams Lager - Stella - Peroni -  
Woodchuck Amber Cider - Ipswich Oatmeal Stout 5.50

# Draft Beer

## ALLAGASH

ALLAGASH WHITE 8  
Portland, ME | 7.8%

## JACK'S ABBY

POST SHIFT PILSNER 8  
Framingham, MA | 4.7%

## TRUE NORTH ALE CO.

NORTHERN HAZE I.P.A 8  
Ipswich, MA | 6.7%

## MAINE BEER COMPANY

ROTATING OFFERING 9  
Freeport ME

## EXHIBIT 'A'

THE CAT'S MEOW I.P.A. 8  
Framingham, MA | 6.5%

## FIDDLEHEAD BREWING CO.

FIDDLEHEAD I.P.A. 8  
Shelburne, VT | 6.2%