



APPETIZERS

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

SALADS

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.

PASTAS

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

ENTRÉES

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

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.

Cocktails

MYSTIC SIDE

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

HOT & DIRTY

tito's pepperoncini / olive juice, pepperoncini olives 12

CANDIED GINGER

raspberry Vodka, ginger liqueur, lemon, Prosecco 12

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

MELROSIAN

Rittenhouse rye, dry vermouth, maraschino liqueur 13

MISTLETOE MARGARITA

Tequila, Cointreau, fresh lime, sour, cranberry 12

BLUEBERRY SPARKLER

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

CANDY CANE MARTINI

vanilla vodka, peppermint schnapps, white godiva,
chocolate syrup, candy cane rim 12

FRENCH 75

Empress gin, lemon, simple, Prosecco 12

GIN & JAM

gin, elderflower blackberry jam, lemon rosemary, soda 12

STOLI DOLI

house infused pineapple vodka 12

Draft Beer

MAINE BEER COMPANY

ROTATING OFFERING 9
Freeport ME

JACK'S ABBY

POST SHIFT PILSNER 8
Framingham, MA | 4.7%

FIDDLEHEAD BREWING CO.

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

CLOWN SHOES

RAINBOWS ARE REAL 8
Boston, MA | 6.75%

ALLAGASH

ALLAGASH WHITE 8
Portland, ME | 7.8%

EXHIBIT 'A'

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

Beer

Bud Light - Budwieser - Coors Light
4.50

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

ASK US ABOUT OUR
COCKTAILS TO BRING HOME

Wine

WHITE

Pinot Grigio, Straccoli	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

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 Glas " 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 Mongrana	36
Rosso di Montalcino " Baby Brunello" LL Poggione	36
Cabernet, Decoy by Duckhorn	36



DESSERT

Tiramisu 8

coffee infused ladyfingers layered with mascarpone

Limoncello Cake 8

lemon infused sponge cake, lemon cream, white chocolate curls

Molten Chocolate Cake 9

dark chocolate cake filled with a molten dark chocolate truffle center topped with vanilla ice cream

Pumpkin Cheesecake 8

pumpkin spice pirouette with whipped cream

Bourbon Pecan Pie 9

with maple walnut ice cream

Banana Caramel Fried Cheesecake 9

with vanilla ice cream and caramel drizzle

Bowl of Ice Cream 5

ask your server for available flavors

COFFEE

Coffee 3 Cappuccino 4 Espresso 3 Double Espresso 4

COCKTAILS

Espresso Martini

classic

Nutella Martini

vanilla vodka, frangelico, godiva chocolate, nutella - ferraro roche rim

Cannoli Martini

vanilla rum, amaretto, godiva white, cannoli chocolate chip rim

Pistacio Martini

bailey's, amareo, blue curacao

PORT 7

Warre's Warrior Ruby Port

Warre's Kings Tawny Port

CORDIALS 8

Limoncello

Grappa

Averna

Amaro Montenegro