



APPETIZERS

Beef & Pork Meatballs
marinara sauce 3.50 /each

Sausage Arancini
over tomato/basil sauce 9

Garlic Bread 6

Fried Calamari
served with marinara sauce
small 11 | large 14

Prince Edward Island Mussels
pesto, fra diavolo, red, giacomo, scampi 14

Homemade Maine Crab Cakes
roasted corn tartar sauce 13

Sauteed Broccoli Rabi
spicy, garlic, oil, white wine 9

Broccoli
sautted in garlic, oil, white wine 9

Mozzarella Marinara
breaded fried mozzarella 8

Buratta
cream filled fresh mozzarella over tomato salad
with honey basil vinaigrette 12

Antipasto
cured Italian meats, cheeses, rotating
assortment of accompaniments 15

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 Arugula Salad
watermelon, shaved red onion, feta,
lemon herb vinaigrette 11

Caprese
tomato, fresh mozzarella, EVOO,
balsamic drizzle 11

Italian Chop Salad (for two)
imported Italian meats, cheeses, pepperoncini,
roasted red peppers, artichoke hearts,
crispy pancetta, tomato, chopped romaine,
balsamic vinaigrette 15

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 19

Mussels and Calamari 19

Clams 19

Mussels and Clams 20

Scallops 19

Shrimp 19

Shrimp and Scallops 21

Frutti di Mare
clams, mussels, shrimp, scallops, calamari 24

1/2 Lobster, Mussels, Clams 27

HOUSE SPECIAL

Zuppa di Pesce (serves two)
whole lobster, clams, mussels, shrimp,
scallops, calamari, over linguine
with your choice of sauce
60 | 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 18

Fettuccine with Salmon

sun dried tomatoes, escarole, white wine gorgonzola sauce 19

Squid Ink Pappardelle with Swordfish & Tuna

puttanesca sauce 21

Penne with Chicken & Broccoli

garlic cream sauce 18

Penne with Chicken & Shrimp

pesto cream sauce 19

Penne Amatriciana

pancetta, onion, eggplant, fontina cheese, plum tomato 18

Lemon Fettuccine with Grilled Shrimp & Scallops

asparagus, tomato - sage - white wine broth 21

Gnocchi Filled with Roasted Red Peppers & Goat Cheese

chicken, mushrooms, spinach, mascarpone, plum tomato 21

Linguine Puttanesca

olives, capers, anchovies, plum tomato 18

Potato Gnocchi Bolognese

classic beef and pork ragu 18

Baked Ziti with Meatballs

plum tomato - ricotta sauce 18

Lobster Ravioli

diced tomato, garlic cream sauce 21

Butternut Squash Ravioli

asparagus, prosciutto-squash puree, mascarpone cream sauce 19

VEGETARIAN

Eggplant Parmigiana

served with side of pasta 18

Fusilli Siciliana

eggplant, onions, mozzarella, plum tomato 18

Pumpkin Tortellini

fresh sage-mascarpone cream sauce 18

ENTRÉES

Chicken Parmigiana 18

served with side of linguine

Veal Parmigiana 20

Chicken Marsala

mushrooms, prosciutto, sweet marsala wine reduction served with a side of linguine 18

Veal Marsala 20

Chicken Piccata

lemon, capers, artichoke hearts, white wine sauce served with a side of linguine 18

Veal Piccata 20

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 25

Grilled Salmon

grilled vegetables, roasted potatoes, mediterranean BBQ 25

Grilled Swordfish

grilled vegetables, roasted potatoes, sesame-roasted red pepper vinaigrette 25

Pan Roasted Cod

grilled vegetable, roasted potatoes, puttanesca sauce 25

KIDS MENU

Available for kids 12 and under

Mini Chicken Cutlets

ketchup 9

Cheese Ravioli

marinara sauce 9

Penne Alfredo 9

Penne/ Meatball

marinara sauce 9

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

maker's mark, campari, lemon simple syrup,
housemade orange bitters 12

HOT & DIRTY

tito's pepperoncini / olive juice, pepperoncini olives 12

WATERMELON MARTINI

watermelon vodka, fresh watermelon juice,
fresh lime juice, honey-mint simple 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

SPICY COCONUT MARGARTIA

house infused spicy tequila, coconut cream, fresh lime juice,
triple sec, sour, spicy toasted coconut salt rim 12

SUMMER SUNSHINE

mad river rum, pineapple, orange, grenadine, orange cherry
garnish 12

BLUEBERRY SPARKLER

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

STRAWBERRY MINT LEMONADE

coconut rum, muddled mint, triple sec,
strawberry puree, lemonade 12

GIN & JAM

gin, elderflower blackberry jam, lemon rosemary, soda 11

STOLI DOLI

house infused pineapple voda 11

Wine

WHITE

Pinot Grigio, Straccali	8/26
Chardonnay, Los Cardos	8/26
Sauvignon Blanc, Oyster Bay	8/26
Riesling, Washington Hills	8/26
White Zinfandel, Beringer	8/26
Rose, La Vielle Ferme	8/26
Prosecco, La Marca	9/28
Chardonnay, Talbott 'Kali Hart'	10/33
La Spinetta,	
Single vineyard Moscato	10/29
Chardonnay, Jordan	40
Falanghina, Terredora Di Paolo	28
Gavi di Gavi, Ascheri	29
Pinot Grigio, Santa Margherita	38

RED

Chianti, Vecchia Cantina	8/26
Malbec, Tilia	8/26
Pinot Noir, Yulupa	8/26
Cabernet Sauvignon, Louis Martini	8/26
Montepulciano, Dragani	8/26
Merlot, Chateau Soverain	8/26
Pinot Noir, Belle Glos "Las Alturas"	46
Syrah / Cabernet, Charles, Washington	31
Cabernet Sauvignon, Sterling	10/33
Cabernet Sauvignon, Jordan	66
Merlot, Decoy by Duckhorn	41
Sangiovese / Cabernet/ Merlot (Super Tuscan) Querciabella Mongrana	34
Rosso di Montalcino "Baby Brunello" LL Poggione	34

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%

SPRINGDALE BEER CO.

SPRINGDALE I.P.A. 8
Framingham, MA | 6.2%

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



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

Brownie Sundae 8

warm brownie with vanilla ice cream, chocolate, caramel and whipped cream

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

Chocolate Cannoli Martini

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

PORT 7

Warre's Warrior Ruby Port

Warre's Kings Tawny Port

CORDIALS 8

Sambuca Black Sambuca Limoncello

Frangelico Amaretto Baileys Irish Cream

Drambuie Avena Grappa