



APPETIZERS

Beef & Pork Meatballs
marinara sauce 3/each

Sausage Arancini
over tomato/basil sauce 8

Garlic Bread 5

Fried Calamari
served with marinara sauce
small 10 | large 14

Prince Edward Island Mussels
pesto, fra diavolo, red, giacomo, scampi 13

Homemade Maine Crab Cakes
roasted corn tartar sauce 12

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

Broccoli
sauteed 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 13

Bruschetta
garlic toast topped with tomato, red onion,
crumbled goat cheese, balsamic drizzle 10

SALADS

House Salad
mesclun salad greens, balsamic vinaigrette 7

Caesar Salad*
traditional, garlic croutons small 7 | large 11

Baby Arugula Salad
roasted red peppers, grape tomatoes,
shaved red onion, english cucumbers,
shaved parmesan, lemon herb vinaigrette 10

Caprese
tomato, fresh mozzarella, EVOO,
balsamic drizzle 10

Italian Chop Salad (for two)
imported Italian meats, cheeses, pepperoncini,
roasted red peppers, artichoke hearts,
crispy pancetta, tomato, chopped romaine,
balsamic vinaigrette 14

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 18

Mussels and Calamari 18

Clams 18

Mussels and Clams 19

Scallops 18

Shrimp 18

Shrimp and Scallops 20

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

1/2 Lobster, Mussels, Clams 25

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 17

Fettuccine with Salmon
sun dried tomatoes, escarole, white wine
gorgonzola sauce 18

**Squid Ink Pappardelle with
Swordfish & Tuna**
puttanesca sauce 20

Penne with Chicken & Broccoli
garlic cream sauce 17

Penne with Chicken & Shrimp
pesto cream sauce 18

Penne Amatriciana
pancetta, onion, eggplant, fontina cheese,
plum tomato 17

**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 20

Linguine Puttanesca
olives, capers, anchovies, plum tomato 17

Potato Gnocchi Bolognese
classic beef and pork ragu 17

Baked Ziti with Meatballs
plum tomato - ricotta sauce 17

Lobster Ravioli
diced tomato, garlic cream sauce 20

Butternut Squash Ravioli
asparagus, prosciutto-squash puree,
mascarpone cream sauce 18

VEGETARIAN

Eggplant Parmigiana
served with side of pasta 17

Fusilli Siciliana
eggplant, onions, mozzarella, plum tomato 17

Pumpkin Tortellini
fresh sage-mascarpone cream sauce 17

ENTRÉES

Chicken Parmigiana 17
served with side of linguine

Veal Parmigiana 19

Chicken Marsala
mushrooms, prosciutto, sweet marsala
wine reduction served with a side of linguine 17

Veal Marsala 19

Chicken Piccata
lemon, capers, artichoke hearts, white wine
sauce served with a side of linguine 17

Veal Piccata 19

Baked Stuffed Chicken Breast
stuffed with prosciutto and fontina, served over
sauteed spinach and crispy potatoes,
madeira wine sauce with hazelnuts 20

Grilled Tuna **
grilled vegetables, potato cake,
red wine truffle sauce 24

Grilled Salmon
grilled vegetables, potato cake,
mediterranean BBQ 24

Grilled Swordfish
grilled vegetables, potato cake,
sesame-roasted red pepper vinaigrette 24

Pan Roasted Cod
grilled vegetable, potato cake,
puttanesca sauce 24

KIDS MENU

Available for kids 12 and under

Mini Chicken Cutlets
ketchup 8

Cheese Ravioli
marinara sauce 8

Penne Alfredo 8

Penne/ Meatball
marinara sauce 8

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 10

HOT & DIRTY

tito's pepperoncini / olive juice, pepperoncini olives 12

THE 4-5-4

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

FIG MANHATTAN

basil hayden, black fig, mission fig bitters 13

RASPBERRY LIME RICKEY

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

PUMPKIN MARTINI

caramel vodka, vanilla, pumpkin pie liqueur,
caramel cinnamon sugar rim 12

SPICED VANILLA CHAI

mad river maple rum, vanilla chai reduction, milk & honey 12

BLUEBERRY SPARKLER

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

NEW ENGLAND NEGRONI

gin, campari, short path apple pommeau 11

MEZCAL MARGARITA

mezcal, ginger, lemon, apple cider 12

STOLI DOLI

house infused pineapple voda 11

Draft Beer

MAINE BEER COMPANY

ROTATING OFFERING
Freeport ME

SHIPYARD

PUMPKINHEAD 8
Portland, ME | 4.5%

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 7
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

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

5

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	9/27
Chardonnay, Talbott ' Kali Hart'	10/32
La Spinetta,	
Single vineyard Moscato	10/28
Falanghina, Terredora Di Paolo	27
Gavi di Gavi, Ascheri	28
Pinot Grigio, Santa Margherita	38

RED

Chianti, Vecchia Cantina	8/26
Malbec, Tilia	8/26
Pinot Noir, Kenwood	8/26
Cabernet Sauvignon, Louis Martini	8/26
Montepulciano, Dragani	8/26
Merlot, Chateau Soverain	8/26
Pinot Noir, Belle Glos " Las Alturas"	45
Syrah / Cabernet, Charles, Washington	30
Cabernet Sauvignon, Sterling	10/31
Cabernet Sauvignon, Jordan	65
Merlot, Decoy by Duckhorn	40
Sangiovese / Cabernet/ Merlot (Super Tuscan) Querciabella Mongrana	33
Rosso di Montalcino " Baby Brunello" LL Poggione	33
Valpocella Ripasso " Baby Amarone" Palazzo Della Torre, Allerrini	31

Don't forget to ask about our cocktails to-go