

ANCHOVIES
FOOD & SPIRITS

Appetizers

Fried Calamari
served with marinara

Burrata
cream filled fresh mozzarella served over
a tomato basil salad with a crostini & balsamic
drizzle

Chicken Tenders
served with blue cheese and buffalo on the side

Buffalo Wings
original spicy or sweet barbecue
with blue cheese

Mussels**
with garlic butter or marinara

Littlenecks**
with garlic butter or marinara

Salads

House Salad

Caesar Salad*
add chicken or shrimp for \$4

Greek Salad

Anchovies Chop Salad
chicken, bacon, grape tomatoes, roasted red
peppers, artichoke hearts, red onion, fresh
mozzarella, honey lemon vinaigrette

Pizza + Calzones

Cheese Pizza

Add-ons

\$2 each - extra cheese, pepperoni, mushrooms, onions, green peppers, roasted red peppers,
hot cherry peppers, black olives, garlic, anchovies, broccoli, spinach

\$3 each - prosciutto, fried eggplant, artichoke hearts, ricotta, sweet italian sausage, meatball,
chicken sage sausage, bacon, feta cheese

\$4 each-chicken

19	Garlic Bread	6
16	Garlic Bread with cheese & tomato	8
	Fried Mozzarella with marinara	12
15	Italian Nachos corn chips, braised short rib ragu, ricotta & cherry pepper	18
15	Fried Ravioli filled with jalopeño & ricotta, served with marinara	12
19	Side of Meatballs or Sausage	10
	Basket of Fries	8
20	Basket of Truffle Parmesan Fries	10

6	Chicken + Artichoke Hearts served in a basil pesto vinaigrette	14
10	Caprese Salad tomato, fresh mozzarella, basil	14
13		

16		
19	Calzone	19

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

"The Ricciardi" penne with chicken sage sausage & mushrooms in a tomato cream sauce	24	Linguine with Mussels** in a white wine garlic butter or marinara sauce	26
Linguine with Meatballs or Sweet Italian Sausage in a marinara sauce	24	Linguine with Littlenecks** in a white wine garlic butter or marinara sauce	26
Potato Gnocchi in a braised short rib ragu topped with shaved asiago	24	Chicken Parmigiana with linguine marinara	24
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	25	Eggplant Parmigiana with linguine marinara	24
Orecchiette with Sausage & Broccoli Rabe in a sundried tomato cream sauce	24	Lasagna of the Day	24
Penne with Chicken & Broccoli in a garlic cream sauce	23	Anchovies Famous Stuffed Peppers stuffed with ground beef and cheese, served over linguini with marinara	24
Burrata Ravioli grape tomato, scallions, brown butter sauce	25	Chicken Piccata capers, artichoke hearts, diced tomato and penne tossed in a white wine lemon sauce	24
Three Cheese Tortellini with Chicken, Asparagus & Sundried Tomato in a gorgonzola cream sauce	24	Chicken Marsala spinach, prosciutto, mushrooms with penne	24

Burgers, Sandwiches and Panini

All served with French Fries

Bacon Cheeseburger with lettuce, tomato, pickles, onions, mayo	20	Meatball Sub	23
Grilled Cheese	16	Eggplant Parmigiana Sub	22
Crispy Cod Sandwich jalapeño mayo, cheese, lettuce, tomato, coleslaw	22	Chicken Parmigiana Sub	23
The Columbus prosciutto, fresh mozzarella, tomato & roasted red pepper with fresh basil & EVOO served on ciabatta bread	22	Steak & Cheese Sub with mushroom, peppers & onions	22
The Braddock chicken cutlet, pickles, pepperocini, american cheese & mayo on ciabatta bread	22	The Tremont B.L.T with grilled chicken, american cheese and mayo	22

Beer

Drafts

Guinness (4.2%) [IRL].....	\$8.00
Sam Adams, Seasonal [MA].....	\$7.00
Miller High Life (4.6%) [WI].....	\$5.00
Chimay Tripel (8%) [BEL].....	\$13.00
Allagash White (5.1%) [ME].....	\$8.00
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

Jacks Abby, House Lager (5.2%) [MA].....	\$8.00
Zero Gravity, Conehead IPA (5.7%) [VY].....	\$9.00
Blue Moon (5.4%) [CO].....	\$7.00
Delerium Tremens (8.5%) [BEL].....	\$16.00
Amstel Light (3.5%) [NLD].....	\$7.00
Coors light (4.2%) [CO].....	\$5.00
Heineken (5%) [NLD].....	\$7.00
Narragansett Lager (5%) [RI].....	\$5.00
Corona (4.6%) [MEX].....	\$7.00
Downeast Cider (5.1%) [MA].....	\$7.00
Notch Session Pils (4%) [MA].....	\$7.00
Gay Beer, Golden Lager (5%) [NY].....	\$8.00
N/A Heineken (0.0%) [NLD].....	\$6.00

Wine

White & Rose

	Glass	Bottle
Pinot Grigio, Alverdi, Italy.....	\$11.00	\$37.00
Chardonnay, Ava Grace, California.....	\$11.00	\$37.00
Sauvignon Blanc, Oyster Bay, New Zealand.....	\$12.00	\$42.00
Rosé, La Vieille Ferme, France.....	\$11.00	\$37.00

Red

Malbec, The Seeker, Argentina.....	\$11.00	\$37.00
Pinot Noir, Cartlidge & Browne, California.....	\$12.00	\$42.00
Pinot Noir, Belle Glos, California.....		\$52.00
Chianti, Vecchia Cantina, Italy.....	\$11.00	\$37.00
Cabernet Sauvignon, Barossa Valley Estate, California.....	\$11.00	\$37.00
Cabernet Sauvignon, Imagery, California.....	\$14.00	\$47.00
Nebbiolo, Tintero, Italy.....	\$14.00	\$47.00

Sparkling

Prosecco, LaLuca, Italy.....	Split \$13.00	
San Pelligrino Mineral Water.....		\$4.00

Cocktails

WHITE PEACH COSMO 19

white peach and rosemary grey goose
essence, triple sec, lime, splash cranberry

CUCUMBER GIMLET 18

cucumber vodka, lime, simple

GRAPEFRUIT MARTINI 18

deep eddy ruby red, st. elder, lime,
splash grapefruit juice

ESPRESSO MARTINI 18

espresso vodka, vanilla vodka, splash irish cream

BLUEBERRY MULE 15

pearl blueberry vodka, lime, ginger beer

MEZCAL MULE 15

rosaluna mezcal, lime, ginger beer

DARK CHERRY MULE 15

vodka, dark cherry vodka, lemon, ginger beer

HOLYOKE BRAMBLE MULE 15

bombay bramble gin, lime, ginger beer