

== APPETIZERS ==

NEW ENGLAND CLAM CHOWDER	7.
BRAISED MUSSELS <i>fideos, chorizo, red wine tomato sauce</i>	9.
CRISPY FRIED OYSTERS <i>gribiche, arugula, shaved red onion</i>	9.
AFFETTATI MISTI <i>prosciutto, sopressata, bresaola, mortadella</i>	17.
CHARRED OCTOPUS <i>tomatoe, potato, coriander vinaigrette</i>	10.
SEAFOOD ANTIPASTO <i>shrimp, squid, octopus, olives</i>	10.5
FRIED CALAMARI <i>salsa rossa</i>	10.
CRISPY EGGPLANT CAPONATA DIP <i>grilled focaccia</i>	8.5

== SMALL PLATES ==

WARM MARINATED OLIVES	3.
SALT COD CROSTINI	5.
CHICKPEA & SHRIMP FRITTERS	4.
STRACCIATELLA CROSTINI	5.
SMOKED SALMON* <i>dill mascarpone</i>	5.
CHICKPEA SPREAD	3.5
RICOTTA FRITTERS <i>spicy honey</i>	3.5
RAW OYSTER* <i>champagne mignonette</i>	3.
GRILLED OYSTER <i>fennel butter</i>	3.
BAKED OYSTER <i>"Bienville"</i>	4.

== PIZZA ==

MARGHERITA <i>fresh mozzarella, tomato, basil</i>	10.
ROASTED CLAM <i>mozzarella, pecorino, parsley</i>	11.
SOPRESSATA <i>stracciatella, banana peppers, spicy red sauce</i>	12.

== SALADS ==

BABY ROMAINE <i>pine nuts, dried grapes, parmigiano vinaigrette</i>	8.
TREVISO RADICCHIO & ESCAROLE <i>lemony anchovy dressing</i>	9.

== ENTREES ==

SWORDFISH SALMORIGLIO 25.
salt cod gnocchi

LIGURIAN FISH STEW 22.
monkfish, shrimp, squid, clams

GRILLED STUFFED TROUT 19.
braised fennel, pickled cherry tomatoes

STEAK* PIZZAIOLO 24.
crispy rosemary potatoes

ROASTED SALMON 25.
salsa verde, marinated zucchini

STEAK SANDWICH 15.
pancetta, mortadella, caciocavallo, egg, polenta fries

ROASTED HALF CHICKEN 20.
peperonata, cannellini beans

WHOLE ROASTED FISH 20.
potatoes, tomatoes, olives

SAUSAGES STUFFED WITH TRUFFLE CHEESE 18.
lentils, leeks, pancetta

== PASTA ==

LINGUINI AND CLAMS	17.
LOBSTER FRA DIAVOLO	MP
SILK HANDKERCHIEFS WITH BASIL PESTO	15.
ARTICHOKE LASAGNA	18.

== SIDES ==

CRISPY ROSEMARY POTATOES	3.
SAUTÉED BROCCOLI RABE	3.
CHARRED CARROTS	3.
SWEET & SOUR CIPOLLINI	3.5
HEIRLOOM BEANS	3.5

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.
More information about the safety of consuming raw food is available upon request.

== DESSERT ==

Torta Caprese 7

flourless chocolate almond torta, lemon whipped cream, fresh berries

Strawberries and Cream 6

crispy cookie basket filled with mascarpone cream

Sheep's Milk Yogurt Panna Cotta 6

topped with honey and amaretti crumbs

Blood Orange Sorbet

== DESSERT WINE/PORT ==

Damilano Barolo Chinato

Maculan Torcolato

Jorge Ordonez Victoria #2 Malaga

Marenco "Pineto" Brachetto d'Acqui

Michele Chiarlo "Nivole" Moscato d'Asti

Quinta do Crasto LBV 2008

Fonseca 10 year Tawny

Taylor Fladgate 20 year Port

Taylor Fladgate 30 year Tawny

== DIGESTIVO ==

AMARO

Meletti 32° *sweet, floral, impeccably balanced*

Rabarbaro Zucca 32° *rhubarb & delicate spice*

Cynar 33° *artichoke, honey, herbal*

Cardamaro 34° *soft, nutty, candied spice*

Braulio 42° *based, chamomile, pine and menthol*

Montenegro 46° *lush orange & spice. sweet & creamy*

Averna 58° *caramel, almond, citrus, licorice*

Nonino Quintessentia 70° *orange & spice. very approachable*

Contratto Fernet 60° *our softest fernet style*

Santa Maria Al Monte 80° *pronounced mint and spice*

Fernet Branca 80° *the bully of the fernet. aggressive. ill-tempered*

GRAPPA

Tignanello 94°

Pojer e Sandri "Nosiola" 96°

Nardini Bianca 100°

Nardini Riserva 100°

Pierre Ferrand Ambre
Pierre Ferrand Selection des Anges

== BOURBON/RYE ==

Eagle Rare 10 year- Legal Sea Foods barrel selection
Buffalo Trace
Woodford Reserve
Basil Hayden's
Blanton's Single Barrel
Maker's Mark
Knob Creek
Baker's
Booker's
B & E Bourbon
Four Roses Single Barrel
Bulleit Bourbon
Old Overholt
Templeton Rye
Whistlepig

== LIQUEUR ==

Chartreuse Green
Chartreuse Yellow
Frangelico
Galliano
Galliano Ristretto
Grand Marnier
Limonio
Luxardo Amaretto
Luxardo Espresso
Luxardo Maraschino
Nardini Acqua di Cedro
Sambuca Romana
Skins Mastiha Liqueur

== SPARKLING ==

			glass	half	bottle
Kila Brut Cava, NV		Penedes	9.00		31.
Bisol "Desiderio Jeio" Prosecco di Conegliano	Valdobbiadene, NV	Veneto	11.00		39.
Ca' del Bosco "Cuvee Prestige" Franciacorta Brut, NV		Lombardia			85.

== WHITE ==

ITALY

<i>Pinot Grigio</i>	Bollini, 2012	Trentino	9.00		29.
	Santa Margherita, 2013	Valdadige	12.50	23.	42.
<i>Pinot Bianco</i>	Tramin, 2012	Alto Adige	9.50		31.
	Terlano, 2012	Alto Adige			35.
	Joseph Hofstatter "Weissburgunder," 2013	Alto Adige			42.
<i>Verdicchio</i>	Umani Ronchi "Casal di Serra" Castelli di Jesi Classico, 2012	Marche			27.
<i>Sylvaner</i>	Kofererhof, 2012	Alto Adige			35.
<i>Dry Riesling</i>	Lechthaler, 2012	Trentino	9.00		29.
	Alois Lageder "Rain," 2012	Alto Adige			39.
<i>Moscato</i>	Michele Chiarlo "Nivole" Moscato d'Asti, 2013	Piemonte	9.00	18.	
<i>Kerner</i>	Abbazia di Novacella, 2012	Alto Adige			31.
<i>Grechetto</i>	Goretti, Colli Perugini, 2012	Umbria	8.50		27.
<i>Falanghina</i>	Terredora di Paolo, Irpinia, 2013	Campania	9.50		31.
<i>Fiano</i>	Mastroberardino Fiano di Avellino, 2012	Campania			42.
<i>Garganega</i>	Inama Soave Classico, 2013	Veneto			29.
	Pieropan "La Rocca" Soave Classico, 2011	Veneto			49.
<i>Catarratto</i>	Donnafugata "Anthilia," 2012	Sicilia			27.
<i>Friulano</i>	di Lenardo "Toh!," Grave, 2013	Friuli	8.00		25.
	Schiopetto Friulano, Collio, 2012	Friuli			45.
<i>Arneis</i>	Bruno Giacosa Roero, 2011	Piemonte	13.00		45.
<i>Greco</i>	Mastroberardino "Mastro," 2012	Campania			31.
<i>Ribolla Gialla</i>	SUT Ribolla Gialla, 2012	delle Venezie			29.
<i>Sauvignon Blanc</i>	Pighin, Grave, 2011	Friuli	9.50		31.
	Livio Felluga, Collio, 2012	Friuli			45.
<i>Chardonnay</i>	Frescobaldi "Castello di Pomino" Pomino Bianco, 2012	Toscana			33.
	Nozzole "Le Bruniche," 2012	Toscana	10.50		35.
	Terlan, 2011	Alto Adige			39.
	Castello della Sala "Bramito del Cerro," 2012	Umbria			42.
	Vie de Romans, Isonzo, 2011	Friuli			65.

SPAIN

<i>Hondarribi Zuri</i>	Txomin Etxaniz Chakoli, 2013	Getariako	10.50		35.
<i>Albarino</i>	Bodegas La Cana, 2013	Rias Baixas	10.50	18.	35.
<i>Verdejo</i>	Nisia "Old Vines," 2013	Rueda			35.
<i>Godello</i>	Avancia "Cuvee de O," 2013	Valdeorras	11.00		39.
<i>Chardonnay</i>	Vega Sindoa, 2013	Navarra	10.00		33.

PORTUGAL

<i>Vinho Verde</i>	J.M. Fonseca "Twin Vines," NV	Vinho Verde	7.50		24.
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GREECE

<i>Moschofilero</i>	Nasiakos Moschofilero, 2012	Mantinia			25.
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== DRY ROSÉ ==

<i>Garnacha</i>	Artazuri Garnacha Rosé, 2013	Navarra	8.00		26.
<i>Hondarribi</i>	Txomin Etxaniz Chakoli Rosé, 2013	Getariako			35.

== WINE FLIGHTS ==

flights are 2 oz. pours of each wine

A TASTE OF THE TRE VENEZIE 8.75

Tramin *Pinot Bianco*, Alto Adige, 2012

Lechthaler *Riesling*, Trentino, 2012

DiLenardo "Toh!" *Friulano*, Grave, 2013

GREAT SHELLFISH WHITES 10.50

Txomin Etxaniz, Getariako Txakolina, 2013

Bodegas La Cana *Albarino*, Rias Baixas, 2013

Pighin *Sauvignon Blanc*, Grave, 2011

== RED ==

			glass	half	bottle
<u>ITALY</u>					
<i>Pinot Noir/Pinot Nero</i>	St. Michael Eppan, 2012	Alto Adige	10.50		35.
	Joseph Hofstatter "Meczan," 2012	Alto Adige			39.
	Abbazia di Novacella, 2012	Alto Adige			45.
<i>Nerello Mascalese</i>	Tascante "Ghiaia Nera," 2011	Sicilia			35.
<i>Dolcetto</i>	Paitin "Sori' Paitin" <i>Dolcetto d'Alba</i> , 2011	Piemonte			31.
<i>Barbera</i>	Michele Chiarlo "Le Orme" <i>Barbera d'Asti</i> , 2011	Piemonte	9.50		31.
	Coppo "L'Avvocata" <i>Barbera d'Asti</i> , 2012	Piemonte			35.
<i>Blaufrankisch</i>	Jermann "Blau & Blau," 2010	delle Venezie			65.
<i>Refosco Blend</i>	Masi "Modello," 2012	delle Venezie			25.
<i>Lagrein</i>	St. Michael Eppan, 2011	Alto Adige			31.
	Abbazia di Novacella, 2011	Alto Adige	10.50		35.
	Joseph Hofstatter, 2012	Alto Adige			45.
<i>Nero d'Avola</i>	Cusumano, 2012	Terre Siciliane	9.00		29.
	Planeta "Santa Cecilia," 2009	Sicilia			55.
<i>Nero/Frappato</i>	COS <i>Cerasuolo di Vittoria Classico</i> , 2010	Sicilia			39.
<i>Corvina</i>	Masi "Bonacosta" <i>Valpolicella Classico</i> , 2012	Veneto	9.00		29.
	Masi "Brolo di Campofiorin Oro," 2008	Veneto			45.
	Zenato <i>Amarone della Valpolicella Classico</i> , 2009	Veneto		45.	85.
<i>Sangiovese Blend</i>	Bruni "Marteto" <i>Morellino di Scansano</i> , 2012	Toscana			31.
	Avignonesi <i>Rosso di Montepulciano</i> , 2011	Toscana			35.
	Villa Nozzole <i>Chianti Classico</i> , 2010	Toscana	11.00		39.
	TorCalvano <i>Vino Nobile di Montepulciano</i> , 2010	Toscana	12.50		45.
	Carpineto <i>Chianti Classico Riserva</i> , 2009	Toscana			49.
	Tua Rita "Perlato del Bosco," 2011	Toscana			55.
	Silvio Nardi <i>Brunello di Montalcino</i> , 2008	Toscana			75.
	Antinori "Tignanello," 2011	Toscana			125.
<i>Pugnitello</i>	San Felice, 2008	Toscana			59.
<i>Cabernet Franc</i>	Luisa, <i>Isonzo del Friuli</i> , 2011	Friuli	11.00		39.
<i>Cabernet Sauvignon</i>	Prelius, 2011	Toscana			35.
<i>Bordeaux Blends</i>	Ca'Marcanda "Magari," 2010	Toscana			85.
	Ca'Marcanda "CaMarcanda," 2008	Toscana			155.
<i>Sagrantino</i>	Fattoria Colsanto <i>Sagrantino di Montefalco</i> , 2007	Umbria			49.
	Goretti <i>Sagrantino di Montefalco</i> , 2007	Umbria			55.
	Arnaldo Caprai "Collepiano," <i>Sagrantino di Montefalco</i> , 2007	Umbria			75.
<i>Aglianico</i>	Vesevo "Beneventano," 2010	Campania			35.
	Feudi di San Gregorio <i>Taurasi</i> , 2009	Campania			65.
<i>Nebbiolo</i>	Marchesi di Gresy "Martinenga" <i>Nebbiolo delle Langhe</i> , 2012	Piemonte			39.
	Nino Negri "Sfursat Carlo Negri" <i>Sforzato di Valtellina</i> , 2009	Lombardia			65.
	Ceretto "Zonchera" <i>Barolo</i> , 2007	Piemonte			75.
	Michele Chiarlo "Tortoniano" <i>Barolo</i> , 2007	Piemonte			85.
	Bruno Giacosa <i>Barbaresco</i> , 2008	Piemonte			135.
	Gaja <i>Barbaresco</i> , 2010	Piemonte			245.
<u>PORTUGAL</u>					
<i>Vinhao</i>	Aphros <i>Vinhao Vinho Verde</i> , 2011	Vinho Verde	9.00		29.
<u>SPAIN</u>					
<i>Garnacha Blends</i>	Los Dos, 2012	Campo de Borja			25.
	Borsao "Tres Picos" <i>Garnacha</i> , 2012	Campo de Borja	9.00		29.
	Zerran, 2011	Montsant			39.
	Bodegas Mas Alta Artigas <i>Priorat</i> , 2011	Priorat			65.
<i>Tempranillo</i>	Volver "Single Vineyard," 2011	La Mancha	9.50		31.
	Muga Reserva, 2009	Rioja			42.
	Muga Reserva, 2010	Rioja		23.	
	Venta las Vacas, 2010	Ribera del Duero			45.
	Campo Alegre, 2010	Toro			49.
	Marques de Vargas "Reserva Privada," 2007	Rioja			75.
	Marques de Murrieta "Castillo Ygay" Gran Reserva Especial, 2005	Rioja			85.
<i>Bobal</i>	11 Pinos "Old Vines," 2012	Manchuela			27.
<i>Monastrell</i>	Tarima Hill "Old Vines," 2011	Alicante	10.50		35.
<i>Carinena Blend</i>	Celler Vall Llach "Vall Llach," 2007	Priorat			125.
<i>Cabernet Sauvignon</i>	Vega Sindoa, 2012	Navarra	10.50		35.

== WINE FLIGHTS ==

flights are 2 oz. pours of each wine

RED WINE WITH FISH 10.25

Aphros *Vinhao, Vinho Verde*, 2011
 St. Michael Eppan *Pinot Noir*, Alto Adige, 2012
 Abbazia di Novacella *Lagrein*, Alto Adige, 2011

RICH BOLD MEDITERRANEAN REDS 10.75

Cusumano *Nero d'Avola*, Terre Siciliane, 2012
 Tarima Hill "Old Vines" *Monastrell*, Alicante, 2011
 TorCalvano *Vino Nobile di Montepulciano*, Toscana, 2010

== DRINKS ==

Prosecco Cocktail 11

traditional spritz

prosecco, aperol, aperitivo rosa, citrus, soda

Lido Shuffle 11

light, citrusy and refreshing

vermouth, Italian bitters, soda, orange aroma

Columba 11

paloma's Italian cousin

tequila, fresh lime, campari, grapefruit soda

Sangria Rosso 11

delightful and bubbly

sparkling red wine, bitter-cherry liqueur, lemon, soda

Amaro Mule 10

a fun, flavorful take on a classic bracer

nonino amaro, fresh lime, ginger beer

Skinos Highball 10

an improved classic - herbal and delicious!

botanicals, herbs, fresh lemon, mastiha, soda

== APERITIVI ==

traditions - old & new

Rosselina 10

perfection of craft

mauro vergano chinato, citrus

Fifty-Fifty 10

heritage martini

No. 3 gin, contratto bianco

del Sole 12

proof of a higher power

moscato chinato, prosecco, love

Half Sinner-Half Saint 9

"arm-in-arm down Burgundy"

perfect vermouth, anise mist

Mr. Wonderful 10

strong, dark, handsome

rye, amaro, citrus oil

Peru Negro 9

new school negroni

pisco, amari, carpano antica

== SPARKLING ==

	glass	half	bottle
Kila Brut Cava, Penedes, NV	9.00		31.
Bisol "Desiderio Jeio" Prosecco di Conegliano Valdobbiadene, Veneto, NV	11.00		39.

== WHITE ==

<i>Pinot Grigio</i> , Bollini, Trentino, 2012	9.00		29.
<i>Pinot Grigio</i> , Santa Margherita, Valdadige, 2013	12.50	23.	42.
<i>Pinot Bianco</i> , Tramin, Alto Adige, 2012	9.50		31.
<i>Dry Riesling</i> , Lechthaler, Trentino, 2012	9.00		29.
<i>Moscato d'Asti</i> , Michele Chiarlo "Nivole," Piemonte, 2013	9.00	18.	
<i>Grechetto</i> , Goretti, Colli Perugini, Umbria, 2012	8.50		27.
<i>Falanghina</i> , Terredora di Paolo, Irpinia, Campania, 2013	9.50		31.
<i>Friulano</i> , di Lenardo "Toh!," Grave, Friuli, 2013	8.00		25.
<i>Sauvignon Blanc</i> , Pighin, Grave, Friuli, 2011	9.50		31.
<i>Chardonnay</i> , Nozzole "Le Bruniche," Toscana, 2012	10.50		35.
<i>Hondarribi Zuri</i> , Txomin Etxaniz Chakoli, Getariako, 2013	10.50		35.
<i>Albarino</i> , Bodegas La Cana, Rias Baixas, 2013	10.50	18.	35.
<i>Godello</i> , Avancia "Cuvee de O," Valdeorras, 2013	11.00		39.
<i>Chardonnay</i> , Vega Sindoa, Navarra, 2013	10.00		33.
<i>Vinho Verde</i> , J.M. Fonseca "Twin Vines," Vinho Verde, NV	7.50		24.

== DRY ROSÉ ==

Artazuri Garnacha Rosé, Navarra, 2013	8.00		26.
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== RED ==

<i>Pinot Noir/Pinot Nero</i> , St. Michael Eppan, Alto Adige, 2012	10.50		35.
<i>Barbera d'Asti</i> , Michele Chiarlo "Le Orme," Piemonte, 2011	9.50		31.
<i>Lagrein</i> , Abbazia di Novacella, Alto Adige, 2011	10.50		35.
<i>Nero d'Avola</i> , Cusumano, Terre Siciliane, 2012	9.00		29.
<i>Corvina</i> , Masi "Bonacosta" <i>Valpolicella Classico</i> , Veneto, 2012	9.00		29.
<i>Sangiovese</i> , Villa Nozzole <i>Chianti Classico</i> , Toscana, 2010	11.00		39.
<i>Sangiovese</i> , TorCalvano <i>Vino Nobile di Montepulciano</i> , Toscana, 2010	12.50		45.
<i>Cabernet Franc</i> , Luisa, Isonzo del Friuli, Friuli, 2011	11.00		39.
<i>Vinhao</i> , Aphros Vinhao <i>Vinho Verde</i> , Vinho Verde, 2011	9.00		29.
<i>Garnacha Blend</i> , Borsao "Tres Picos," Campo de Borja, 2012	9.00		29.
<i>Tempranillo</i> , Volver "Single Vineyard," La Mancha, 2011	9.50		31.
<i>Monastrell</i> , Tarima Hill "Old Vines," Alicante, 2011	10.50		35.
<i>Cabernet Sauvignon</i> , Vega Sindoa, Navarra, 2012	10.50		35.

== BEER ==

Lagunitas Czech Pilsner, CA 6.2% *abv*

Allagash White, ME 5.0% *abv*

Sam Adams Seasonal, MA 5.3-5.8% *abv*

Cambridge Brewing Company Amber, MA 4.9% *abv*

Jacks Abby Hoponius Union, MA 6.7% *abv*

Harpoon IPA, MA 5.9% *abv*

Bud Light, USA 4.2% *abv*

Spotlight Draft - *please ask*