

SNACK

BABY BACK RIBS

miso, gochujang & sweet chili sauce (DF)
8.5

BURRATA

rhubarb jam, pickled rhubarb & red onion,
homemade biscuit, pistachios balsamic & fresh basil
(V)
15

ROASTED BROCCOLI

green goddess, & lemon zest (V, DF, GF)
7.5

CHICKEN TACOS

flour tortillas, grilled marinated chicken, roasted red
pepper, pickled red onion, chipotle aioli, avocado
& cilantro (DF)
6 / each

CARNITAS TACO

corn tortilla, braised pork, cabbage slaw,
avocado, red onion, & cilantro crema (GF)
6 / each

MEATBALLS

ragu & Parmigiano Reggiano
8

CHICKEN WINGS

dry rubbed w/blue cheese dressing 9.50 (GF)
or hot honey 10 (GF)

SOUP

SPRING VEGETABLE

English peas, carrots, asparagus, cauliflower, bell
peppers, onions, basil & mint (V, DF, GF)
6 / 12

NEW ENGLAND CLAM CHOWDER

bacon & chives
6 / 12

SALAD

MANGO & AVOCADO

cabbage, carrots, scallion, red pepper, pickled
chilies, spiced peanuts, sesame seeds, miso
vinaigrette, mint & cilantro (DF)
14

ARUGULA

Parmigiano Reggiano, lemon juice & olive oil (V,
GF)
9.5

CAESAR

Parmigiano Reggiano & croutons
(white anchovies by request)
14

ADD TO ANY SALAD

chicken 4 | goat cheese 1.5 | avocado 2

PASTA

SPAGHETTI ALL'AMATRICIANA

tomatoes, onions, pancetta, garlic & Parmigiano
Reggiano
19

SPAGHETTI CACIO E PEPE

asparagus & black truffle moliterno (V)
19

UTICA CHICKEN RIGGIES

rigatoni, tomato cream, chicken, cherry peppers,
onions, mushrooms, red peppers, white wine, basil &
Parmigiano Reggiano *your choice of medium or
hot*
19

BAKED MACARONI & CHEESE

cheddar, gruyere, provolone & gorgonzola (V)
9 / 15
ADD roasted garlic, mushrooms, bacon or sausage
1.5

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

Before placing your order, please inform your server if a person in your party has a food allergy or any other dietary concerns.

PIZZA

We bake our pizzas **WELL DONE** with some **CHAR**.
You may request your pizza *LIGHTLY COOKED*

Small Pizza is 10 in / 4 slices (Serves 1-2 people)

Large Pizza is 14 in / 8 slices (Serves 2-4 people)

You can get a ½ & ½ Pizza in any size!

CHEESE

tomato sauce, & fresh mozzarella (V)
13.75 / 22.25

PEPPERONI

tomato sauce & fresh mozzarella
15.75 / 25.25

SAUSAGE, FENNEL & RICOTTA

parmesan cream & basil pesto
15.75 / 25.25

MUSHROOM & BRIE

caramelized onions & arugula (V)
15.75 / 25.25

SHRIMP, ASPARAGUS & BACON

sundried tomato pesto, red onion, scallion & crème
fraîche (not available ½ & ½)
15.75 / 25.25

ALSATIAN

shallots, garlic, crème fraîche, bacon & gruyere
15.75 / 25.25

Our homemade pizza
dough now features locally
milled flour from Ground Up
Grains.



CALZONE

ricotta cheese & side tomato sauce
CHOOSE 3 fillings from "toppings" section 15.75

GLUTEN FREE PIZZA

9in GLUTEN FREE Crust by ItalCrust. Choose any
pizza above or build your own!
Small Price + 2.2 (*Gluten free pizzas are cooked in
the same oven as all our pizzas and may contain
traces of wheat flour*)

TOPPINGS

small toppings \$2 / large toppings \$3

CHEESE

fresh mozzarella
ricotta
provolone
gruyere
goat cheese

VEGGIE

tomato sauce
pickled chilies
roasted red peppers
roasted garlic
sautéed spinach
caramelized onions
mushrooms
red onions
arugula
olives

PROTEIN

Italian sausage
meatballs
chicken
pepperoni
bacon
anchovies

BEVERAGES

Iced Tea 3 (*refill .75*)
Lemonade 3
Iced Tea/Lemonade 3
Raspberry Lemonade 3
Root Beer by Hank's (12 oz bottle) 3
Mandarin Orange Soda by Maine Root (12 oz
bottle) 3
San Pellegrino Sparkling (17oz Bottle) 4
Hot Coffee 2.5
Hot Tea by MEM 2.5 (Chamomile, Peppermint,
Vanilla Roiboos, English Breakfast, Earl Grey)

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WINE

WHITE

TOSCANA BIANCO 11 / 42
(field blend)
Corzano e Paterno, 2022 | Tuscany, IT
lemon grass, fresh herbs, white flower; textured finish

SAUVIGNON BLANC 13 / 50
Christophe Monget, 2022 | Coteaux du Giennois, FR
tangerine, green apple & lemon; elegant minerality

FALANGHINA 13 / 50
Bambinuto, 2020 | Campania, IT
citrus, blossom & pear; fragrant; persistent finish

CHARDONNAY 15 / 58
René Lequin-Colin, 2021 | Cote de Beaune, FR
yellow apple, citrus & stone fruit; balanced & refined

CODA DI VOLPE 46/bottle only
Vadiaperti, 2021 | Irpinia, IT
stone fruit, honey & herbs; medium-bodied

CHABLIS 75 / bottle only
(Chardonnay)
Domaine Garnier et Fils, 2021 | Burgundy, FR
aromas of lime & chamomile; rich, round & mineral finish

FIANO DI AVELLINO RISERVA 85 / bottle only
Villa Diamante, 2020 | Campania, IT
yellow flower, pear & almond; medium-bodied, great complexity

ROSÉ

ESPIRIT GASSIER 13 / 50
(Grenache, Syrah, Cinsault, Rolle)
Château Gassier, 2023 | Cotes de Provence, FR
peach & yuzu zest ; dry & smooth

RED

NERELLO MASCALESE 12/ 46
Valdibella, 2021 | Sicily, IT
ripe red fruits w/a touch of florals; elegant & refreshing

ROSSO DELLA GOBBA 14/ 54
(Sangiovese, Montepulciano, Sagrantino)
Raina, 2020 | Umbria, IT
black cherry, plum, spice; medium-bodied, soft tannins

NEBBIOLO 14/54
Mamete Prevostini, 2018 | Lombardy, IT
cherry, currants, violet; fresh & dry

CABERNET SAUVIGNON 15 / 58
No Name Road, 2021 | Alexander Valley, CA
mulberries, chocolate, black currant; full-bodied, smooth

PINOT NOIR 63 / bottle only
Belle Pente, 2020 | Willamette Valley, OR
deep color w/ complex aromatics; red currant & raspberry; medium-bodied

BAROLO – SERRALUNGA D'ALBA 115 / bottle only
(Nebbiolo)
Ettore Germano, 2019 | Piedmont, IT
dried cherry, earthy, black pepper; fine tannins, savory palate

BRUNELLO DI MONTALCINO 125 / bottle only
(Sangiovese)
Le Ragnaie, 2018 | Tuscany, IT
macerated cherry, wild herbs, tobacco; structured tannins & acidity

SPARKLING

DIBON CAVA BRUT SELECCION 10 / 38
(Xarel-Lo, Macabeo, Parellada)
Bodegas Pinord, NV | Penedès, SP
fresh apple, pear, brioche; crisp, clean finish

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BEER ON DRAFT

| | | | |
|--|-------|--|------|
| FIDDLEHEAD IPA NE IPA 6.2% Fiddlehead Shelburne, VT | 8.75 | STANDARD CIDER Hard Cider 5% Hudson North Cider Co Newburgh, NY | 9.25 |
| HOP HOP & AWAY Session IPA 4.6% Aeronaut Somerville, MA | 10 | GREEN STATE LAGER Pilsner 4.9% Zero Gravity Burlington, VT | 7.75 |
| LUNCH IPA 7% Maine Beer Co Freeport, ME | 10.25 | NEPONSET GOLD Golden Ale 5.2% Dorchester Brewing Dorchester, MA | 7.75 |
| BLUE COMET NE IPA 6.6 % Widowmaker Braintree, MA | 9.75 | KEY LIME KICKER Radler 4.2% East Rock New Haven, CT | 9 |
| ALLAGASH WHITE Witbier 5.2% Allagash Portland, ME | 8.75 | PERONI Lager 4.7% Birra Peroni Lazio, IT | 7 |
| A LITTLE RAIN Pale Ale 4.9% Small Change Somerville, MA | 9 | BRIEFCASE PORTER Porter 5.4% Exhibit A Framingham, MA | 8.25 |

HARD SELTZER

| | | | |
|---|---|---|---|
| STRAWBERRY GUAVA Hard Seltzer 4.7% 12oz Can Topo Chico | 6 | TROPICAL MANGO Hard Seltzer 4.7% 12oz Can Topo Chico | 6 |
| OASIS CHERRY Hard Seltzer 4.7% 12oz Can Topo Chico | 6 | LEMON LIME Hard Seltzer 4.7% 12oz Can Topo Chico | 6 |

NON-ALCOHOLIC BEER

| | | | |
|---|---|--|---|
| PARADISO IPA <0.5% 12oz Can Big Drop Chicago, IL | 5 | UPSIDE DAWN Golden Ale <0.5% 12oz Can Athletic Brewing Co San Diego, CA | 5 |
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ICE CREAM & DESSERT

SCOOP SIZES

KIDS (CUP OR CONE, 1 FLAVOR) \$3

SMALL (CUP OR CONE, 1 FLAVOR) \$5²⁵

LARGE (CUP ONLY, 1 OR 2 FLAVORS) \$7⁵⁰

SINGLE SCOOP FLAVORS

CHOCOLATE MALT W/ DARK CHOCOLATE CHIPS

CINNAMON

COFFEE W/ CHOCOLATE CHIP COOKIES

HONEY

MINT W/ DARK CHOCOLATE CHIPS

RASPBERRY W/ DARK CHOCOLATE CHIPS

VANILLA

VANILLA W/ PEANUT BUTTER SWIRL & DARK CHOCOLATE CHIPS

PRICKLY PEAR & RHUBARB SORBET (DAIRY-FREE)

PRICKLY PEAR & RHUBARB SORBET (DAIRY-FREE)

TOPPINGS

WHIPPED CREAM

CHOCOLATE SAUCE

BROWNIES

CONE HAT

RAINBOW SPRINKLES

CHOCOLATE SPRINKLES

HAND PACKED PINTS \$9²⁵

(TAKEOUT ONLY -PREPACKED & CAN NOT BE SCOOPED HERE)

PINT FLAVORS

CINNAMON

CHOCOLATE MALT W/ DARK CHOCOLATE CHIPS

COCONUT W/ DARK CHOCOLATE CHIPS

COFFEE

DARK CHOCOLATE

HONEY

MAPLE WALNUT

MINT W/ DARK CHOCOLATE CHIPS

PASSIONFRUIT

RASPBERRY W/ DARK CHOCOLATE CHIPS

VANILLA

VANILLA W/ CARAMEL

VANILLA W/ PEANUT BUTTER & CHOCOLATE CHIPS

DARK CHOCOLATE SORBET (DAIRY-FREE)

PRICKLY PEAR & RHUBARB SORBET (DAIRY-FREE)

BROWNIES (2) \$5

CHOCOLATE SAUCE (8OZ) \$5

SUGAR CONES 4 FOR \$1

PICCO ICE CREAM KOOZIE \$3

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