

-BREAKFAST-

Served Daily: 7am-11am

Sandwiches

American

Two eggs, hand-cut American cheese, smoked bacon, New York plain bagel.....5.95

Millennial

Avocado, two eggs, tomato jam, smoked bacon, cheddar jalapeño bagel.....5.95

North End

Two eggs, Bianco sausage, provolone, Parmesan focaccia.....5.95

Bodega

Two eggs, sriracha mayo, bacon, American cheese, black pepper, kaiser roll.....5.95

French Connection

Two eggs, ham, Gruyere, warm croissant.....4.95

Duchess

Two eggs, smoked Gouda, shaved steak, caramelized onion, Parmesan focaccia.....5.95

Frittatas

Roasted Vegetable

Fire roasted asparagus, red onion, zucchini, peppers, arugula, goat cheese.....8

Common Man

Bacon, cheddar, sausage, onion.....8

Italian

Gorgonzola, smoked bacon, sweet potato, arugula.....8



Bowls

Farmers

Roasted potato, sharp cheddar, crispy ham, onions, grilled peppers, wild arugula, scrambled eggs11

Protein

Short rib, fried eggs, bruschetta tomatoes, purple sweet potato, green onions, garbanzo beans, avocado.....13

Oats & Grains

Steelcut oats, organic brown sugar, almonds, sesame seeds, chewy dried blueberries, almond milk.....9



- LUNCH -

Served Daily: 11am-4pm

PANINIS

Choose your bread:

Multigrain

Parm Foccacia

Torpedo

Sourdough

Italian Chicken

Goosey mozzarella cheese, roasted red pepper, shredded chicken, garlicky pesto.....12

Pesto Panini

Toasted buttery panini, basil pesto, melted fresh mozzarella, juicy tomatoes.....11

Chicken Cutlet

Crispy chicken, honey garlic sauce, Gouda, red onion, bacon.....13

Cauliflower Grilled Cheese

Roasted Parmesan cauliflower, white cheddar, arugula.....12

New Englander

Sliced turkey breast, smoked bacon, Gruyere cheese, sliced apples, walnut mayo, arugula.....12

Roast Beef

Layers of rare roast beef, provolone cheese, fresh spinach, roasted red peppers, garlic-Gorgonzola mayo spread.....13

Chicken Parm

Crispy chicken, marinara, mozzarella.....12

Spicy Vegetable

Roasted vegetables with mushrooms, goat cheese, arugula, spicy aioli.....11

Turkey Cranberry

Free range turkey breast, whole berry cranberry sauce, white cheddar, honey mayo.....13

The Classic Cutlet

Cold breaded cutlet, sea salt, black-pepper mayo, hand-cut American cheese, chopped lettuce, juicy tomato.....13

ABJ

Crunchy almond butter, house-made blackberry jam.....11

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform a manager or server of an allergy.*

- LUNCH -

Served Daily: 11am-4pm

+1 Side:

Simple Salad

Hand-cut Chips

Buckwheat Noodle Salad

Pasta Salad

Apple

Cheesy Breadstick

Tortellini/Artichoke Salad.

Bowls

Power

Farro, feta, carrot, jicama, lime, chickpeas, almonds, hard boiled egg, wild arugula, spicy honey-lime vinaigrette.....12

Protein

Roasted sweet potato, sliced sirloin steak, chickpeas, crushed hard boiled egg, red onion quinoa, green goddess dressing.....16

Spicy Chicken

Pulled chicken, black beans, avocado, red cabbage, almonds, arugula, hot honey dressing.....13

Harvest Bowl

Toasted barley, apples, pistachios, gorgonzola, roasted brussels sprouts, cranberries, and arugula with our house-made balsamic vinaigrette dressing.....11

Noodle

Chilled buckwheat noodle, caramelized broccoli, chopped Calabrian peppers, edamame, crushed peanuts, baby carrots, garlic soy vinaigrette.....13

ABLT

Avocado, smoked bacon, romaine, chopped heirloom tomato, Gorgonzola dressing garlic soy vinaigrette.....13

Hummus

Baby Kale, red pepper hummus, red onion, feta, kalamata olives, spiced walnuts, cherry tomato.....13

Nero

Blackened salmon, arugula, pine nuts, creamy lemon tahini, goat cheese, red onion.....16

BARISTO

.....CAFÉ BAR.....

CICCHETTI “small plates”

Stuffed Clams Smoked bacon, red pepper, parmesan, sirachia dust,lemon tahini	12
Olives Gorgonzola stuffed,fried crispy,sea salt, hot honey	7
Roasted articoke dip House cut chips, Asiago, roasted long-stem artichokes, creamy spinach	9
Crespelle Prosciutto and rosemary scallion pancakes, parmesan peppercorn dipping	9
Mozzorela Menta Mini mozzarella balls, olive oil, mint and chilies	7
Arancini Buffalo mozzarella, risotto, house red sauce	8
Carciofi Long-stem Roman artichokes, bread crumbs, mozzarella, olive oil	11
Dumplings Rosemary chicken-sausage, chewy dough, orange balsamic sauce	8
Harrisa smoked shrimp wild caught shrimp,smoked harrissa pepper, crispy ham	13
French Carrot Truffle honey, black lava salt, beet mousse	8

SALUMI E FORMAGGIO

Soppressata	Piave	3 for 21
Local Hard Salami	Parmigiano Reggiano	1 for 8
Speck ' Smoked Prosciutto'	Gorgonzola	
	Pecorino Romano D.O.P	
	Blueberry Goat	

BOWLS

Simple Mesclun, carrot, tomato, red onion, balsamic	7
Nero Blackened salmon, arugula ,pine nuts, creamy lemon tahini, goat cheese, red onion	16
Power Bowl Farro, roasted carrots, egg, feta, red onion, almonds, spicy honey-lime vinaigrette	11
Antipasto Romaine, sopressata, sharp provolone, pepperoncini, grilled peppers, olives, balsamic vinaigrette	12

CROSTINI

Giardiniera Italian pickled vegetables, olive oil, toast, house ricotta	7
Ceviche Shrimp “cooked” in citrus, onion, chilies, toast	12

MAINS

Carciofi Artichokes with chilled cheesy tortellini and basil	11
Milanesa Crispy veal cutlet, arugula, olive oil, shaved Parmesan, spicy mustard, lemon wedge	18
Lasagna Fresh pasta sheets, whipped ricotta, marinara, mozzarella, bechamel, ground sausage	21
Short Rib Mac Slow braised, Asiago, mozzarella	20

- PIZZAS -

Tomato-Based Sauces

Marinara

House marinara, mozzarella.....11/16

Margherita

Chunky tomato, mozzarella, fresh basil.....12/17

Meat Lovers

Pepperoni, sausage, salami, meatballs, mozzarella and marinara.....14/20

Tuscan Sausage

Italian sausage, chunky tomato, roasted garlic cloves, mozzarella, ricotta, basil.....13/19

Spicy Italian Sausage

House marinara, caramelized onions, hot cherry peppers, mozzarella.....13/19

Pepperoni

Imported pepperoni, mozzarella.....12/17

White Pizzas and Other Sauces

Chicken Cutlet

Parmesan cream, crispy applewood-smoked bacon, smoked gouda, mozzarella, roasted garlic-honey drizzle.....14/20

Pepperoni and Hot Honey

Ricotta, cracked pepper, local honey spiked with hot Calabrian pepper oil, and mozzarella.....13/19

Short Rib

Shredded short ribs, Serrano Chile sauce, whipped ricotta, peppadew peppers, and Brussels slaw.....15/22

Funghi Bianco

Cremini mushrooms, caramelized onions, rosemary, and mozzarella over a truffle-parmesan cream.....14/21

Balsamic BBQ Chicken

House-made balsamic BBQ sauce, marinated chicken, red onions, roasted red peppers, smoked gouda, mozzarella, scallion.....13/19

Prosciutto and Fig

Thinly-sliced prosciutto, and mozzarella; topped with baby arugula, sliced dried figs and aged balsamic drizzle.....15/22

House Special

Caramelized onions, crispy applewood-smoked bacon, spiced walnuts, gorgonzola, mozzarella, spinach.....13/19

Sweet Potato and Crispy Bacon

Toasted hazelnut spread, roasted sweet potato, gorgonzola, mozzarella; topped with arugula and balsamic drizzle.....13/19

Gorgonzola and Grape

Fresh red grapes, Italian sausage, gorgonzola, mozzarella, fresh rosemary.....13/19

Quattro Formaggio

White sauce, olive oil, mozzarella, asiago, parmesan, provolone.....12/17

Topped with a Chopped Salad

Mediterranean Vegetable

Kalamata olives, hot peppers, basil-pesto, mozzarella, feta; topped with a chopped salad of chilled cucumber, red onion, tomato, and Greek vinaigrette.....13/19

Mediterranean Chicken

Buffalo Chicken house-made hot sauce, marinated chicken, gorgonzola, and mozzarella; topped with a crisp chopped salad of celery, carrots, red onion, lettuce, and gorgonzola dressing.....14/20

Pizza by the Slice

Cheese.....4 | Pepperoni.....5 | Specialty.....6

Calzones

Cheese.....7 | Meatlover's.....9 | Buffalo Chicken.....8
Quattro Formaggio.....7 | Meatball Ricotta.....9

BARISTO

..... CAFÉ BAR

COCKTAILS

Negroni Citron Malfy Citrus Gin, Antica Formula Sweet Vermouth, Caffo Red Bitters	12
Espresso Martini Van Gogh Vanilla Vodka, Van Gogh DBL Espresso Vodka, Expre Coffee Liqueur, Fratello Hazelnut Liqueur, Baileys, Illy Espresso	13
Venice Sparkle Fragola Italian Strawberry Liqueur, Lemoncello, Villa Sandi Prosecco, Citrus Juices	11
Italian Evening Woodford Reserve Bourbon, Antica Formula Sweet Vermouth, Dash of Angostura Bitters, Garnished with a Luxardo Cherry	13
Sicilian Moon Ketel One Vodka, Meletti Amaro, Ginger Beer, Splash of Lime Juice	11
Ez - Rye - Der Redemption Hi/Rye Whisky, Meletti Amaro, Orange Bitters	11
Mama Mia Margherita Hornitos Reposado Tequilla, Bauchant Orange Liqueur, Saliza Amaretto, Citrus Juices	11
Red Sangria Chianti, Blackberry Brandy and Triple Sec, Infused with Berries and Citrus Fruits	10

AFFOGATO BOWLS

The Classic Scoop of Vanilla Gelato with Warm Espresso	7
Strawberry Delight Vanilla Gelato with Fragola Italian Strawberry Liqueur, Whipped Cream and Fresh Sliced Strawberries	10
Tiramisu Tiramisu Gelato with Tiramisu Liqueur and Baileys	10
Amaretto Vanilla Gelato with Saliza Amaretto, Whipped Cream and Crushed Almonds	10

DOLCE

Cannoli Milkshake Green Mountain Vanilla Vodka, Vanilla Gelato, Whole Milk, Ricotta, Grated Chocolate, Vanilla Extract, Orange Zest and Cinnamon; Topped with Boston Harbor Maple Liqueur Whipped Cream	13
Biscotti Kahlua Coffee Liqueur, Biscotti-Infused Redemption Bourbon, Nitro Brew, Boston Harbor Maple Liqueur Whipped Cream, Biscotti Rim	11
Blood Orange Sgroppino Villa Sandi Prosecco, Malfy Blood Orange Gin, Blood Orange Sorbet	12
Mocha Ice Blended Baileys, Chocolate Gelato and Iced Coffee; topped with Espresso and Boston Harbor Maple Liqueur Whipped Cream	12
Espresso Old Fashioned Underground Bourbon, Dark Creme de Cocoa, Espresso Simple Syrup	13
Tiramisu Martini Rumson's Coffee Rum, Baileys Irish Cream, Tiramisu Gelato	13

WINES

	QT	BTL
Red		
Cabernet Sauvignon - Auspicion - California	11	33
Cabernet Sauvignon - Martin Ray, Napa	18	54
Pinot Noir - Underwood, Oregon	10	30
Chianti DOCG - Querceto, Italy	10	30
Malbec - Domaine Bousquet, Mendoza	11	33
Tuscan Blend - Banfi Centine	11	33
White		
Sauvignon Blanc - Kato, New Zealand	10	30
Pinot Grigio - Zenato, Italy	10	30
Chardonnay - Hess 'Shirtail', Monterey	11	33
Sparkling	GL	BTL
Villa Sandi Prosecco	9	36
Rosatello Moscato	10	30

BARISTO

..... CAFÉ BAR

COCKTAILS

- Negroni Citron
Malfy Citrus Gin, Antica Formula Sweet Vermouth, Caffo Red Bitters
- Espresso Martini
Van Gogh Vanilla Vodka, Van Gogh DBL Espresso Vodka, Expre Coffee Liqueur, Fratello Hazelnut Liqueur, Baileys, Ily Espresso
- Venice Sparkle
Fragola Italian Strawberry Liqueur, Lemoncello, Villa Sandi Prosecco, Citrus Juices
- Italian Evening
Woodford Reserve Bourbon, Antica Formula Sweet Vermouth, Dash of Angostura Bitters, Garnished with a Luxardo Cherry
- Sicilian Moon
Ketel One Vodka, Meletti Amaro, Ginger Beer, Splash of Lime Juice
- Ez - Rye - Der
Redemption Hi/Rye Whisky, Meletti Amaro, Orange Bitters
- Mama Mia Margherita
Hornitos Reposado Tequilla, Bauchant Orange Liqueur, Saliza Amaretto, Citrus Juices
- Red Sangria
Chianti, Blackberry Brandy and Triple Sec, Infused with Berries and Citrus Fruits

AFFOGATO BOWLS

- The Classic
Scoop of Vanilla Gelato with Warm Espresso 7
- Strawberry Delight
Vanilla Gelato with Fragola Italian Strawberry Liqueur, Whipped Cream and Fresh Sliced Strawberries 10
- Tiramisu
Tiramisu Gelato with Tiramisu Liqueur and Baileys 10
- Amaretto
Vanilla Gelato with Saliza Amaretto, Whipped Cream and Crushed Almonds 10

DOLCE

- 12 Cannoli Milkshake 13
Green Mountain Vanilla Vodka, Vanilla Gelato, Whole Milk, Ricotta, Grated Chocolate, Vanilla Extract, Orange Zest and Cinnamon; Topped with Boston Harbor Maple Liqueur Whipped Cream
- 13 Biscotti 11
Kahlua Coffee Liqueur, Biscotti-Infused Redemption Bourbon, Nitro Brew, Boston Harbor Maple Liqueur Whipped Cream, Biscotti Rim
- 11 Blood Orange Sgroppino 12
Villa Sandi Prosecco, Malfy Blood Orange Gin, Blood Orange Sorbet
- 13 Mocha Ice 12
Blended Baileys, Chocolate Gelato and Iced Coffee; topped with Espresso and Boston Harbor Maple Liqueur Whipped Cream
- 11 Espresso Old Fashioned 13
Underground Bourbon, Dark Creme de Cocoa, Espresso Simple Syrup
- 11 Tiramisu Martini 13
Rumson's Coffee Rum, Baileys Irish Cream, Tiramisu Gelato

WINES

- | | QT | BTL |
|---|----|-----|
| Red | | |
| Cabernet Sauvignon - Auspicion - California | 11 | 33 |
| Cabernet Sauvignon - Martin Ray, Napa | 18 | 54 |
| Pinot Noir - Underwood, Oregon | 10 | 30 |
| Chianti DOCG - Querceto, Italy | 10 | 30 |
| Malbec - Domaine Bousquet, Mendoza | 11 | 33 |
| Tuscan Blend - Banfi Centine | 11 | 33 |
| White | | |
| Sauvignon Blanc - Kato, New Zealand | 10 | 30 |
| Pinot Grigio - Zenato, Italy | 10 | 30 |
| Chardonnay - Hess 'Shirtail', Monterey | 11 | 33 |
| Sparkling | GL | BTL |
| Villa Sandi Prosecco | 9 | 36 |
| Rosatello Moscato | 10 | 30 |