**Sandwiches**

**American**  
Two eggs, hand-cut American cheese, smoked bacon, New York plain bagel.....6

**Millennial**  
Avocado, two eggs, tomato jam, smoked bacon, cheddar jalapeño bagel.....6

**North End**  
Two eggs, Bianco sausage, provolone, Parmesan focaccia.....6

**Bodega**  
Two eggs, sriracha mayo, bacon, American cheese, black pepper, kaiser roll.....6

**French Connection**  
Two eggs, ham, Gruyere, warm croissant.....5

**Duchess**  
Two eggs, smoked Gouda, shaved steak, caramelized onion, Parmesan focaccia.....6

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**Frittatas**

**Roasted Vegetable**  
Fire roasted asparagus, red onion, zucchini, peppers, arugula, goat cheese.....4

**Common Man**  
Bacon, cheddar, sausage, onion.....4

**Italian**  
Gorgonzola, smoked bacon, sweet potato, arugula.....4

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**Bowls**

**Farmers**  
Roasted potato, sharp cheddar, crispy ham, onions, grilled peppers, wild arugula, scrambled eggs .....11

**Short Rib**  
Short rib, fried eggs, bruschetta tomatoes, purple sweet potato, green onions, garbanzo beans, avocado.....12

**Oats & Grains**  
Steelcut oats, organic brown sugar, almonds, sesame seeds, chewy dried blueberries, almond milk.....7

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*Before placing your order please inform your server if a person in your party has a food allergy.*
-LUNCH-
Served Daily: 11am-4pm

**PANINIS**

Choose your bread:
- Piadini or Sourdough
- Gluten Free +1

**Italian Chicken**
Gooey 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
## +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 green goddess 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.....13

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

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

Pizza by the Slice

Cheese.....4 | Pepperoni.....5 | Specialty.....6
### Hot Beverages

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price 16oz</th>
<th>Price 24oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso/Espresso Doppio</td>
<td>2.60</td>
<td>3.20</td>
</tr>
<tr>
<td>Espresso Macchiato or Con Panna</td>
<td>3.20</td>
<td>3.75</td>
</tr>
<tr>
<td>Café Americano</td>
<td>3.25</td>
<td>3.65</td>
</tr>
<tr>
<td>Café Mocha</td>
<td>3.85</td>
<td>4.65</td>
</tr>
<tr>
<td>Café Latte</td>
<td>3.60</td>
<td>4.40</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>3.60</td>
<td>4.40</td>
</tr>
<tr>
<td>Flavored Latte</td>
<td>4.25</td>
<td>4.90</td>
</tr>
<tr>
<td>Flavored Cappuccino</td>
<td>4.25</td>
<td>4.90</td>
</tr>
<tr>
<td>Café au Lait</td>
<td>2.70</td>
<td>3.25</td>
</tr>
<tr>
<td>Hot Cocoa</td>
<td>3.25</td>
<td>3.85</td>
</tr>
<tr>
<td>Chai Latte</td>
<td>3.50</td>
<td>4.35</td>
</tr>
<tr>
<td>Fresh Brewed Coffee</td>
<td>2.50</td>
<td>3.25</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>2.75</td>
<td>3.25</td>
</tr>
</tbody>
</table>

### Cold Beverages

**16oz/24oz**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price 16oz</th>
<th>Price 24oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Brew/Nitro</td>
<td>5.75</td>
<td>6.85</td>
</tr>
<tr>
<td>Iced Americano</td>
<td>3.65</td>
<td>4.25</td>
</tr>
<tr>
<td>Iced Café Latte</td>
<td>4.40</td>
<td>5.00</td>
</tr>
<tr>
<td>Iced Flavored Latte</td>
<td>4.90</td>
<td>5.35</td>
</tr>
<tr>
<td>Iced Cappuccino</td>
<td>4.40</td>
<td>5.00</td>
</tr>
<tr>
<td>Iced Chai Latte</td>
<td>4.35</td>
<td>4.90</td>
</tr>
<tr>
<td>Iced Coffee</td>
<td>2.75</td>
<td>3.25</td>
</tr>
<tr>
<td>Fresh Brewed Iced Tea</td>
<td>2.75</td>
<td>3.25</td>
</tr>
<tr>
<td>Kombucha Brew Doctor</td>
<td>6</td>
<td>16oz only</td>
</tr>
</tbody>
</table>

### Fresh Juices

**Mary’s Attitude**
Tomato, lemon, parsley, Harissa and Himalayan pink sea salt.....7

**Flu Fighter**
Oranges, carrots, ginger, and turmeric.....9

**Runaway Radicals**
Strawberries, blueberries, blackberries, cranberries and mint.....9

**Go Green**
Green apples, cucumbers, celery, jalapeño, parsley and Matcha tea.....8

### Smoothies

**Green Thumb**
Spinach, broccoli, spirulina, cucumber, celery, green apples, kiwi and banana.....5

**Starter Pack**
Chocolate protein, peanut butter, banana, Greek yogurt, chia seeds and probiotics.....7

**Sweet Potato Pie**
Vanilla protein, sweet potato, cinnamon, ginger, vanilla yogurt, chia seeds and probiotics.....8

**A “Brew”-tiful Morning**
Cold brew coffee, chocolate, cashew butter, dates and cherries.....7
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, Illy 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
Bivi Sicilian Vodka, Meletti Amaro, Ginger Beer, Splash of Lime Juice

Ez - Rye - Der
Redemption Hi/Rye Whisky, Meletti Amaro, Orange Bitters

Mama Mia Margherita
Bribon Blanco Tequila, 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

Strawberry Delight
Vanilla Gelato with Fragola Italian Strawberry Liqueur, Whipped Cream and Fresh Sliced Strawberries

Tiramisu
Tiramisu Gelato with Tiramisu Liqueur and Baileys

Amaretto
Vanilla Gelato with Saliza Amaretto, Whipped Cream and Crushed Almonds

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

Biscotti
Kahlua Coffee Liqueur, Biscotti-Infused Redemption Bourbon, Nitro Brew, Boston Harbor Maple Liqueur Whipped Cream, Biscotti Rim

Blood Orange Sgroppino
Villa Sandi Prosecco, Malfy Blood Orange Gin, Blood Orange Sorbet, Blood Orange Slice Garnish

Mocha Ice
Blended Baileys, Chocolate Gelato and Iced Coffee; topped with Espresso and Boston Harbor Maple Liqueur Whipped Cream

Espresso Old Fashioned
Underground Bourbon, Dark Creme de Cocoa, Espresso Simple Syrup

Tiramisu Martini
Rumson's Coffee Rum, Baileys Irish Cream, Tiramisu Gelato

Wines

Red
Cabernet Sauvignon - Auspicion - California
Cabernet Sauvignon - Martin Ray, Napa
Pinot Noir - Underwood, Oregon
Chianti DOCG - Querceto, Italy
Malbec - Domaine Bousquet, Mendoza
Tuscan Blend - Banfi Centine

White
Sauvignon Blanc - Kato, New Zealand
Pinot Grigio - Zenato, Italy
Chardonnay - Hess 'Shirtail', Monterey

Sparkling
Villa Sandi Prosecco
Rosatello Moscato
## Cicchetti

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted cashews</td>
<td>6</td>
</tr>
<tr>
<td>smoked pepper, seasalt</td>
<td></td>
</tr>
<tr>
<td>Stuffed Clams</td>
<td>10</td>
</tr>
<tr>
<td>Smoked bacon, red pepper, Parmesan</td>
<td></td>
</tr>
<tr>
<td>Olives</td>
<td>7</td>
</tr>
<tr>
<td>Gorgonzola stuffed, fried crispy, sea salt, hot honey</td>
<td></td>
</tr>
<tr>
<td>Crespelle</td>
<td>7</td>
</tr>
<tr>
<td>Prosciutto and rosemary scallion pancakes</td>
<td></td>
</tr>
<tr>
<td>Carciofi</td>
<td>10</td>
</tr>
<tr>
<td>Long-stem Roman artichokes, bread crumbs, mozzarella, olive oil</td>
<td></td>
</tr>
<tr>
<td>Dumplings</td>
<td>11</td>
</tr>
<tr>
<td>Rosemary chicken-sausage, chewy dough, orange balsamic sauce</td>
<td></td>
</tr>
<tr>
<td>French Carrot</td>
<td>8</td>
</tr>
<tr>
<td>Chilled, truffle honey, black lava salt, crushed peanut, miso</td>
<td></td>
</tr>
<tr>
<td>Harrissa Shrimp</td>
<td>13</td>
</tr>
<tr>
<td>large shrimp, smoked harissa pepper, crispy ham lemon aioli, naan</td>
<td></td>
</tr>
<tr>
<td>Wings</td>
<td>10</td>
</tr>
<tr>
<td>Parmesan soy sticky sauce, gorgonzola sauce</td>
<td></td>
</tr>
</tbody>
</table>

## Bowls

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Chicken</td>
<td>13</td>
</tr>
<tr>
<td>Hand pulled chicken, black beans, almonds, arugula, red cabbage, hot honey dressing</td>
<td></td>
</tr>
<tr>
<td>Noodle</td>
<td>12</td>
</tr>
<tr>
<td>Chilled buckwheat noodle, carmelized broccoli, chopped calabrian peppers, edamame, crushed peanuts, baby carrots, garlic soy vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td>15</td>
</tr>
<tr>
<td>Roasted sweet potato, sliced sirloin steak, chickpeas, crushed hard boil egg, green goddess dressing</td>
<td></td>
</tr>
</tbody>
</table>

## Flatbread

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted broccoli</td>
<td>11</td>
</tr>
<tr>
<td>Pulled chicken, Parmesan cream, sharp cheddar</td>
<td></td>
</tr>
<tr>
<td>Sopressatta</td>
<td>13</td>
</tr>
<tr>
<td>Spicy sopressetta, arugula, fresh mozzarella, pesto</td>
<td></td>
</tr>
<tr>
<td>Hot Honey Chicken</td>
<td>12</td>
</tr>
<tr>
<td>Pulled chicken, whipped ricotta, hot honey sauce, mozzarella</td>
<td></td>
</tr>
</tbody>
</table>

## Salumi e Formaggio

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sopressata</td>
<td>1</td>
</tr>
<tr>
<td>Local Hard Salami</td>
<td>3</td>
</tr>
<tr>
<td>Speck ‘ Smoked Prosciutto’</td>
<td></td>
</tr>
<tr>
<td>Piave</td>
<td></td>
</tr>
<tr>
<td>Parmigiano Reggiano</td>
<td></td>
</tr>
<tr>
<td>blueberry goat</td>
<td></td>
</tr>
<tr>
<td>buffaloe mozzarella</td>
<td></td>
</tr>
</tbody>
</table>

## Maini

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milanesa</td>
<td>18</td>
</tr>
<tr>
<td>Crispy veal cutlet, arugula, olive oil, shaved Parmesan, spicy mustard, lemon wedge</td>
<td></td>
</tr>
<tr>
<td>Lasagna</td>
<td>21</td>
</tr>
<tr>
<td>Fresh pasta sheets, whipped ricotta, marinara, mozzarella, bechamel, ground sausage</td>
<td></td>
</tr>
<tr>
<td>Short Rib Mac</td>
<td>18</td>
</tr>
<tr>
<td>Slow braised, Asiago, mozzarella</td>
<td></td>
</tr>
<tr>
<td>Spicy Cioppino</td>
<td>31</td>
</tr>
<tr>
<td>clams, cod, mussels, shrimp, scallops and salmon, zesty broth</td>
<td></td>
</tr>
<tr>
<td>Chicken Picatta</td>
<td>23</td>
</tr>
<tr>
<td>tender chicken with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusted zucchini</td>
<td></td>
</tr>
</tbody>
</table>