

- BREAKFAST -

Served Daily: 7am-11am

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

Before placing your order please inform your server if a person in your party has a food allergy.

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



Bowls

Farmers

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

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



- LUNCH -

Served Daily: 11am-4pm

..... PANINIS

Choose your bread:

Piadini or Sourdough

Gluten Free +1



Italian Chicken

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

Roast Beef

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

Pesto Panini

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

Chicken Parm

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

Chicken Cutlet

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

Spicy Vegetable

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

Cauliflower Grilled Cheese

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

Turkey Cranberry

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

New Englander

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

The Classic Cutlet

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



- 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 green goddess dressing.....11

Noodle

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

ABL

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

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

- DRINKS -

Hot Beverages

- Espresso/Espresso Doppio.....2.60/3.20
- Espresso Macchiato or Con Panna..... 3.20/3.75
- Café Americano.....3.25/3.65
- Café Mocha.....3.85/4.65
- Café Latte.....3.60/4.40
- Cappuccino.....3.60/4.40
- Flavored Latte.....4.25/4.90
- Flavored Cappuccino.....4.25/4.90
- Café au Lait.....2.70/3.25
- Hot Cocoa.....3.25/3.85
- Chai Latte.....3.50/4.35
- Fresh Brewed Coffee.....2.50/3.25
- Hot Tea.....2.75/3.25

Cold Beverages

16oz/24oz

- Cold Brew/Nitro.....5.75/6.85
- Iced Americano.....3.65/4.25
- Iced Café Latte.....4.40/5.00
- Iced Flavored Latte.....4.90/5.35
- Iced Cappuccino.....4.40/5.00
- Iced Chai Latte.....4.35/4.90
- Iced Coffee.....2.75/3.25
- Fresh Brewed Iced Tea.....2.75/3.25
- Kombucha Brew Doctor.....6 -16oz only

Fresh Juices

Mary's Attitude

Tomato, lemon, parley, 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

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 Bivi Sicillian 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 Bribon Blanco Tequila, 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
Tiramasu Tiramisu Gelato with Tiramisu Liqueur and Baileys	10
A m a r e t t o 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, Blood Orange Slice Garnish	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 Cacao, 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.....

CICCHETTI

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

SALUMI E FORMAGGIO 1 for 8 or 3 for 21

Soppressata	Piave
Local Hard Salami	Parmigiano Reggiano
Speck ' Smoked Prosciutto'	blueberry goat
	buffaloe mozzarella

BOWLS

Spicy Chicken Hand pulled chicken, black beans, almonds, arugula, red cabbage, hot honey dressing	13
Noodle chilled buckwheat noodle, caramelized broccoli, chopped calabrian peppers, edamame, crushed peanuts, baby carrots, garlic soy vinaigrette	12
Protein Roasted sweet potato, sliced sirloin steak, chickpeas, crushed hard boiled egg, green goddess dressing	15

FlatBread

Roasted broccoli Pulled chicken, parmesean cream, sharp cheddar	11
Sopressttta Spicy sopressetta, arugula, fresh mozzarella, pesto	13
Hot Honey Chicken Pulled chicken, whipped ricotta, hot honey sauce, mozzarella	12

MAINS

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	18
Spicy Cioppino clams, cod, mussels, shrimp, scallops and salmon, zesty broth	31
Chicken Picatta tender chicken with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusting zucchini	23