

SNACK

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

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

PESTO & PEA SPAGHETTI

homemade spaghetti, pine nuts & Parmigiano
Reggiano (V)
19

SPAGHETTI CACIO E PEPE

homemade spaghetti, 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 1/2 & 1/2 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

WHITE CLAM & ARTICHOKE

butter, garlic & pickled chilies
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*)

WINE

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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)

WHITE

TOSCANA BIANCO 11 / 42
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

VACQUEYRAS BLANC 57/bottle only
Labadens, 2020 | Rhone, FR
fragrant honeysuckle & grapefruit; creamy, nutty finish

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

FIANO DI AVELLINO RISERVA 85 / bottle only
Villa Diamante, 2020 | Campania, IT
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

SPARKLING

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

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; full-bodied, smooth

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

CERASUOLO DI VITTORIA 75/ bottle only
COS, 2020 | Sicily, IT
cherry, smoke, violet; medium-bodied, high acidity

CHÂTEAUNEUF-DU-PAPE 90 / bottle only
Domaine Chante Cigale, 2021 | Rhone, FR
rich, ripe blackberry; concentrated; fine tannins

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

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

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BEER ON DRAFT

A YEAR WITH DR. NANDU IPA 6.3% Aeronaut Somerville, MA	10.5	MAGNOLIA Hefeweizen 5.6% Mayflower Plymouth, MA	8.75
LUNCH IPA 7% Maine Beer Co Lewiston, ME	10.25	ORANGE DREAMSICLE Tangerine & Vanilla Hard Cider 5% Hudson North Newburgh, NY	9
FIDDLEHEAD NE IPA 6.2% Fiddlehead Shelburne, VT	8.75	CORE Hard Cider 5.8% High Limb Plymouth, MA	8.5
MOVE MOUNTAINS NE IPA 6% Long Live Providence, RI	12	KIM HIBISCUS SOUR Sour 4.2% SingleCut Astoria, NY	8.5
A LITTLE RAIN Pale Ale 4.9% Small Change Somerville, MA	9	PERONI Lager 4.7% Birra Peroni Lazio, IT	7
ALLAGASH WHITE Witbier 5.2% Allagash Portland, ME	8.75	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

MINT W/ DARK CHOCOLATE CHIPS

RASPBERRY W/ DARK CHOCOLATE CHIPS

VANILLA

VANILLA W/ CARAMEL SWIRL

DARK CHOCOLATE SORBET (DAIRY-FREE)

BLOOD ORANGE RASPBERRY 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

CHOCOLATE MALT W/ DARK CHOCOLATE
CHIPS

CINNAMON

DARK CHOCOLATE

HONEY

MINT W/ DARK CHOCOLATE CHIPS

PASSIONFRUIT

RASPBERRY W/ DARK CHOCOLATE CHIPS

VANILLA

VANILLA W/ CARAMEL SWIRL

VANILLA W/ PEANUT BUTTER & CHOCOLATE
CHIPS

BLOOD ORANGE RASPBERRY SORBET (DAIRY-FREE)

DARK CHOCOLATE SORBET (DAIRY-FREE)

BROWNIES (2) \$5

CHOCOLATE SAUCE (8OZ) \$5

SUGAR CONES 4 FOR \$1

PICCO ICE CREAM KOOZIE \$3

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