



◆ STARTERS ◆

- 'Nduja Pizza Rolls**
6 rolls - Calabrian chile salami 'nduja, tomato, mozzarella.....\$9⁹⁹
- Baba Ghanoush**
blackened eggplant, sesame seeds, ciabatta.....\$9⁹⁹
- Shishito Peppers**
wood-fired peppers, spicy guajillo pepper aioli.....\$9⁹⁹
- Arugula Salad**
arugula, cherry tomatoes, roasted corn, citrus vinaigrette.....\$9⁹⁹
- Kale Caesar**
romaine, baby kale, romano, croutons, garlic caesar dressing.....\$9⁹⁹
- House Meatballs**
beef & pork meatballs, cumin, tomato, mozzarella, romano, basil...\$12⁹⁹

◆ DESSERT ◆

Flourless Chocolate Cake
strawberry sauce, whipped cream \$7⁹⁹

◆ NEAPOLITAN PIZZA ◆

Thin Crust, Small - 12 inch, Large - 16 inch

- Margherita**
tomato, mozzarella, romano & basil\$14 / \$21
- Mexican Street Corn**
roasted corn, feta, cherry tomatoes, spicy guajillo pepper aioli.....\$15 / \$23
- Bacon & Jalapeño**
bacon, pickled jalapeño, tomato, mozzarella.....\$16 / \$24
- Mushroom**
hen-of-the-woods, shiitake, oregano, garlic, ricotta, citrus\$17 / \$25
- Salami**
cured finochionna, banana peppers, tomato, mozzarella\$18 / \$26

◆ ROMAN AL TAGLIO PIES ◆

Thick Slice, Square Sheet, 6 slices

- Arugula**
arugula, tomato, mozzarella, citrus vinaigrette.....\$19
- Pineapple & Speck**
austrian speck, pineapple, tomato, mozzarella.....\$20
- Korean BBQ**
roast chicken, gochujang BBQ sauce, scallion, tomato, mozzarella...\$21
- Kielbasa & Peppers**
garlic, coriander, green peppers, ricotta & romano.....\$21

◆ ADD ONS ◆

- banana peppers, jalapeños, green peppers, arugula, corn.....\$1⁵⁰ / \$3
- bacon, speck, salami, kielbasa, spicy chicken.....\$3 / \$5
- vegan mozzarella, mushrooms.....\$3 / \$5

*These menu items may be served raw or undercooked. Consuming raw and undercooked meat, fish, shellfish, poultry and eggs may result in food borne illness, especially if you have an existing medical condition. Please inform your server if you have any allergies or dietary restrictions.

◆ **WHITE WINE** ◆

Greco \$11

Librandi, Calabria, Italy 2018

Viognier, Grenache Blanc & Gris, \$12

Chateau Maris, Pay 'Doc, France 2018

Sauvignon Blanc \$13

Domaine Mardon, Quincy Tres Vieilles Vignes, Loire Valley, France

Verdicchio \$13

Pievalta, Verdicchio dei Castelli di Jesi, Classico Superiore 2016

◆ **RED WINE** ◆

Rosé, Cab. Sauvignon, Shiraz \$12

Boschendal, South Africa 2018

Rosé, Gaglioppo \$12

Librandi, Calabria, Italy 2019

Malbec \$12

Domaine Bousquet, Mendoza, Argentina 2017

Sangiovese \$13

Avignonesi, Rosso Montepulicano, Tuscany, Italy 2016

◆ **SPARKLING WINE** ◆

Prosecco \$11

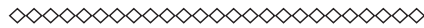
Zardetto "Private Cuvée" Brut, Italy

Lambrusco \$12

Lini 910, Lambrusco Rosso Emilia-Romagna, Italy



◆ **DRINKS** ◆



◆ **BEER** ◆

Legit \$7 (can)

Cranberry Lime Rickey Hard Seltzer 4.7% Framingham

Zero Gravity \$7

"Green State" Pilsner 4.9% Burlington, VT

Jack's Abbey \$8

"Blood Orange Wheat" Radler 4% Framingham

Exhibit 'A' \$8

"Goody Two Shoes" Kolsch 4.5% Framingham

Lord Hobo \$9

"617" Hazy NE Style IPA 6.1% Woburn

Mighty Squirrel \$9

"Cosmic Distortion" Double IPA 8% Waltham

Bunker \$10 (can)

"Machine" Czech Pils 5.2% Portland

Single Cut \$10 (can)

"Kim" Hibiscus & Blackcurrant Sour 4.2% Astoria, NY

Nightshift \$10 (can)

"All the Peels" Wheat Beer with Orange Peels 5.0% Everett

June Shine \$12 (can)

Blood Orange & Mint Hard Kombucha 6%

Liquid Riot \$15 (can)

"A Beer Has No Name" Double IPA 8.4% Portland, ME

◆ **COCKTAILS \$12** ◆

Hendrick's Radler

Jack's Abbey Blood Orange Radler with a shot of Hendrick's gin

Jamaican Me Cider

Appleton Estate Rum, Lime, Cinnamon Infused Hard Cider, Luxardo Cherry

Spritzah

Cocchi Americano, Italicus Bergamot Liqueur, Prosecco, Grapefruit

Hammer Thyme

Thyme & Tarragon Infused Bully Boy Vodka, Nardini Amaro, Grapefruit, Prosecco

Camillo

Ford's Gin, Campari, Cocchi Di Torino, IPA Beer Foam

Bitter Juan

Milagro Silver Tequila, Peloton Mezcal, Orgeat, Angostura, Lime & Salt Rim

◆ **CIDER** ◆

Citizen Cider \$9 (can)

"The Lake Hopper" Dry-Hopped Cider 6.2% Burlington, VT

Stormalong \$10

"Legendary Dry" 6.5% Sherborn

◆ **BEVERAGES** ◆

Casamara Club \$5

CAPO Alpine Amaro Soda, Mandarin & Lem
SERA Aperol Spritz Amaro Soda, Grapefruit
ONDA Limonata Amaro Soda, Lemon & Sage

Maine Root Sodas \$5

Rootbeer, Lemon-Lime, Ginger Beer

Athletic Brewing N/A \$7

Non-alcoholic IPA