

# SNACK

## BABY BACK RIBS

miso, gochujang & sweet chili sauce (DF)  
8.5

## 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

## NEW ENGLAND CLAM CHOWDER

bacon & chives  
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

## SPAGHETTI CACIO E PEPE

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 ½ & ½ 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

## SHRIMP, ASPARAGUS & BACON

sundried tomato pesto, red onion, scallion & crème  
fraîche (not available ½ & ½)  
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*)

# 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)

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# WINE

## 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

<b>FIDDLEHEAD</b> NE IPA 6.2% Fiddlehead   Shelburne, VT	<b>8.75</b>	<b>NEPONSET GOLD</b> Golden Ale 5.2% Dorchester Brewing   Dorchester, MA	<b>7.75</b>
<b>HOP HOP &amp; AWAY</b> Session IPA 4.6% Aeronaut   Somerville, MA	<b>10</b>	<b>ORANGE DREAMSICLE</b> Tangerine & Vanilla Hard Cider 5% Hudson North   Newburgh, NY	<b>9</b>
<b>LUNCH</b> IPA 7% Maine Beer Co   Freeport, ME	<b>10.25</b>	<b>CORE</b> Hard Cider 5.8% High Limb   Plymouth, MA	<b>8.5</b>
<b>MOVE MOUNTAINS</b> NE IPA 6% Long Live   Providence, RI	<b>12</b>	<b>PERONI</b> Lager 4.7% Birra Peroni   Lazio, IT	<b>7</b>
<b>PATINA</b> Pale Ale 5.3% Austin Street   Portland, ME	<b>9.75</b>	<b>KEY LIME KICKER</b> Radler 4.2% East Rock   New Haven, CT	<b>9</b>
<b>ALLAGASH WHITE</b> Witbier 5.2% Allagash   Portland, ME	<b>8.75</b>	<b>BRIEFCASE PORTER</b> Porter 5.4% Exhibit A   Framingham, MA	<b>8.25</b>

## HARD SELTZER

<b>STRAWBERRY GUAVA</b> Hard Seltzer 4.7%   12oz Can Topo Chico	<b>6</b>	<b>TROPICAL MANGO</b> Hard Seltzer 4.7%   12oz Can Topo Chico	<b>6</b>
<b>OASIS CHERRY</b> Hard Seltzer 4.7%   12oz Can Topo Chico	<b>6</b>	<b>LEMON LIME</b> Hard Seltzer 4.7%   12oz Can Topo Chico	<b>6</b>

## NON-ALCOHOLIC BEER

<b>PARADISO</b> IPA <0.5%   12oz Can Big Drop   Chicago, IL	<b>5</b>	<b>UPSIDE DAWN</b> Golden Ale <0.5%   12oz Can Athletic Brewing Co   San Diego, CA	<b>5</b>
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## ICE CREAM & DESSERT

### SCOOP SIZES

**KIDS** (CUP OR CONE, 1 FLAVOR) \$3

**SMALL** (CUP OR CONE, 1 FLAVOR) \$5<sup>25</sup>

**LARGE** (CUP ONLY, 1 OR 2 FLAVORS) \$7<sup>50</sup>

### SINGLE SCOOP FLAVORS

DARK CHOCOLATE

MOCHA W/ DARK CHOCOLATE CHIPS

RASPBERRY W/ DARK CHOCOLATE CHIPS

PASSIONFRUIT

PEANUT BUTTER CHIP

VANILLA

VANILLA W/ CARAMEL SWIRL

BLOOD ORANGE RASPBERRY SORBET (DAIRY-FREE)

PRICKLY PEAR & RHUBARB SORBET (DAIRY-FREE)

### TOPPINGS

**WHIPPED CREAM**

**CHOCOLATE SAUCE**

**CHOCOLATE CHIP COOKIES**

**BROWNIES**

**CONE HAT**

**RAINBOW SPRINKLES**

**CHOCOLATE SPRINKLES**

### HAND PACKED PINTS \$9<sup>25</sup>

(TAKEOUT ONLY -PREPACKED & CAN NOT BE SCOOPED HERE)

### PINT FLAVORS

CHOCOLATE MALT W/ DARK CHOCOLATE CHIPS

CINNAMON

COFFEE W/ CHOCOLATE CHIP COOKIES

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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