



SNACKS

SAPÓRE MEATBALLS sunday gravy grilled focaccia bread parmesan	9
BRICK OVEN LITTLE NECKS pancetta parmesan focaccia bread crumb	11
MAPLEBROOK FARMS BURRATA heirloom squash agrodolce Iggy's grilled bread toasted almond	8
FRITTO MISTO point judith calamari oysters seasonal fish calbrese peppers lemon herbs remoulade	15
BALSAMIC FRIES hand cut fries parmesan 25 year balsamic	7

“BOARDS”

	SM LG
LOCAL OYSTERS* raw in shell prosecco mignonette spicy cocktail sauce	18 32
CURED MEAT & CHEESE moody's salumi country pork pate artisan cheese mustard jams house pickles bread	15 28

SALAD | SOUP

CAESAR* heirloom romaine olive oil croutons parmesan white anchovy	10
ROASTED SQUASH SALAD Local greens marcona almonds pear whipped ricotta cider vinaigrette	13
GARDEN SALAD local lettuces herbs radish cucumber Jerez sherry vinaigrette	8
CORN SOUP fresh summer truffles truffle crema	8
SEASONALLY INSPIRED SOUP chefs inspiration	8

PIZZA

MARGHERITA heirloom tomato mozzarella basil	11
WILD MUSHROOM roasted garlic balsamic onions mozzarella parmesan	12
SAUSAGE & BROCCOLI RABE caramelized onions mozzarella parmesan	13
FIG & PROSCIUTTO golden fig jam mozzarella curd 24 month prosciutto toasted pine nuts arugula	13
SPICY PORK Moody's cured meats sunchoke spread Calabrian peppers speck americano	12

PASTA

	SM LG
BOLOGNESE veal & pork rustic gemelli pasta parmesan herbs	8 15
LOBSTER CARBONARA slab bacon farm egg scallion garganelli pasta	12 22
“SUNDAY SUPPER” sunday gravy red sauce house meatballs bucatini pasta parmesan herbs	10 19
SPAGHETTI AGLIO E OLIO spaghetti chitarra roasted garlic olive oil bottarga parmesan herbs	8 15
PUMPKIN RAVIOLI swiss chard pumpkin seed pesto root vegetables parmesan	20
PORK CHEEK SUGO black pepper pappardelle cannellini beans leeks wild mushrooms farm egg	23

FULL PLATES

LOBSTER ROLL truffle butter poached lobster lemon aioli pickled onions brioche roll celery leaves hand cut truffle fries	22
BAY OF FUNDY SALMON fava bean puree summer vegetables ricotta gnudi onion relish	22
MAINE COAST HALIBUT “cioppino” broth baby fennel little neck clams fingerling potatoes	23
DAY BOAT SCALLOPS corn succotash grilled corn puree pancetta popcorn shoots	26
BAROLO BRAISED SHORTRIB creamy polenta crispy brussel sprouts	22
CHICKEN SALTIMBOCCA olive oil whipped potatoes spinach prosciutto wild mushroom sauce crispy sage	20
DRY AGED DELMONICO STEAK * crispy potatoes pearl onions broccoli rabe mustard seed—Italian salsa verde	28
THE RESERVE BURGER * dry aged grind cruceolo cheese pancetta mayonnaise lettuce tomato hand cut fries add organic farm egg: \$2	15



RUSTIC | URBAN | ITALIAN

* These items are cooked to order, undercooked or raw. The Commonwealth of Massachusetts suggests consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness



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