



## 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   crucoolo 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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