

Chalkboard Specials

Snacks

Rosemary Flatbread	4.50
	<i>add a side of sauce 1.50</i>
Marinated Olives	6.00
Mozzarella House Burratina with Pesto and Crisp Bread	9.00

Salads

Romaine Lettuce, Spanish White Anchovies, Parmesan Cheese, Red Onion with Croutons and Lemon Caesar Dressing	8.50
Arugula, Bosc Pear, Red Onion, Toasted Walnut, Dried Cranberry, Blue Cheese and Sherry Vinaigrette	9.00

Pizzas

Beef Bomb - Ground Organic Grass Fed Massachusetts Beef, Caramelized Onion, Sweet Onion, Mushroom, Hot Cherry Pepper, Cream Sauce, Scallion, Parmesan and Mozzarella	15.00
Chorizo, Dill Pickle, Caramelized Onion, Swiss Cheese, Parsley and Mustard Cream	13.50
Drumlin Farm's Butternut Squash Puree, Kimball Farm's Apple Butter, Cheddar, Diced Sweet Onion, NH Smokehouse Bacon, Shy Brothers Cloumage and Sage	14.00
Aruguloni - Potato Puree, Sweet Onion, Mozzarella and Pepperoni, Topped with Arugula, Red Onion, Diced Tomato, Parmesan and Citrus Vinaigrette	12.50

Beer Specials

Brooklyn Lager, Brooklyn, NY (16oz. Can, 5.2% ABV)	7.00
Kelsen Draken Robust Porter, Derry, NH (16oz. Can, 6.8% ABV)	11.00
Two Roads No Limits Hefeweizen, Stratford, CT (16oz. Can, 5% ABV)	7.00
CBC Flower Child IPA, Cambridge, MA (12oz. Can, 6.5% ABV)	6.00
Aeronaut A Year With Dr. Nandu IPA, Somerville, MA (16oz. Can, 6.5% ABV)	10.00
Night Shift Whirlpool Pale Ale, Everett, MA (16oz. Can, 4.5% ABV)	9.00

Wine Specials

White: 2016 La Segreta Il Bianco, Planeta, Sicilia, IT	glass/carafe/bottle 8.00/21.00/31.00
Red: 2013 Murphy Goode California Red Blend, Santa Rosa, CA	11.00/29.00/40.00

Before placing your order, please inform your server if a person in your party has a food allergy.