

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
Local Farms Arugula, Dill Pickle, Red Onion, Fried Bread, Feta and Spicy EVOO 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
NJ Asparagus, Kalamata Olive, Caramelized Onion, Sweet Onion, Hot Cherry Pepper, Feta, Mozzarella and Parsley	14.00
Arugaberry - Local Strawberry, Sweet Onion, Garlic, Cream Sauce, Goat Cheese, Mozzarella and Parmesan topped with Local Arugula, Red Onion, Toasted Pine Nuts and Balsamic Vinaigrette	14.00

Beer Specials

Brooklyn Lager, Brooklyn, NY (16oz. Can, 5.2% ABV)	7.00
Maine Beer Co. Peeper Pale Ale, Freeport, ME (16.9oz. Bottle, 5.5% ABV)	15.00
True North Vincianne Belgian Blonde Ale, Ipswich, MA (16oz. Can, 6.3% ABV)	8.50
CBC Flower Child IPA, Cambridge, MA (12oz. Can, 6.5% ABV)	6.00
Brewmaster Jack Ambrewsia IPA, Northampton, MA (16oz. Can, 7% ABV)	8.00
Jack's Abby Blood Orange Wheat Lager, Framingham, MA (16oz. Can, 4% ABV)	6.00

Wine Specials

White: 2017 Albariño, Adegas Valtea, Pontevedra, Spain	glass/carafe/bottle 11.00/29.00/40.00
Red: 2016: Frappato, Valle Dell' Acate, Sicily, Italy	11.00/29.00/40.00

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