



DRINKS

DRAFT COCKTAILS

PEPPERONI PIZZA-GRONI	15
pepperoni pizza & negroni	
SPRITZ AL FORNO	15
charred orange aperitivo, sparkling wine, soda water	
ESPRESSO MARTINI	15
vodka, coffee liqueur, vanilla, espresso, nitro draft	

COCKTAILS

LAMBRUSCO SBAGLIATO	15
lambrusco, bitter bianco, bianco vermouth	
BASIL GIMLET	15
gin, basil, lime	
WHITE COSMO	15
citrus vodka, lemon, cointreau, white cranberry	
STRAIT OF MESSINA	15
calabrian chili tequila, prickly pear, lemon	
TOMATO VINE MARTINI	16
tomato vine gin, vermouth, salt	
HOUSE DIRTY MARTINI	15
olive oil and black pepper vodka, olive brine	
HOUSE OLD FASHIONED	15
cognac, aged rum, rye whiskey, demerara, bitters	
PAPER PLANE	15
bourbon, amaro nonino, aperol, lemon	
MOTO GUZZI	20
booker's overproof bourbon, punt e mes	

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES.
gf = can be made gluten free, v = can be made vegan

BEER

DRAFT	
Guinness	9
Schilling Alexander Pils	9
Bissel Bros. The Substance IPA	12
Reisdorff Kölsch, side pull	9
Allagash White	9
Far from the Tree Macachusetts Cider	9
PACKAGED	
Narragansett Lager	5
Sierra Nevada Pale Ale	6
Orval	12
Notch Non-Alcoholic Pilsner	6
Athletic Non-Alcoholic Pale Ale	6

NON ALCOHOLIC

MOCKTAILS	
Phony Negroni	12
Non-Alcoholic Basil Gimlet	12
Shakerato	6
COFFEE and TEA	
Speedwell Nitro Cold Brew	5
Speedwell Espresso (Caf and Decaf)	4
MEM Tea (black or mint tea)	3
SODA and DRINKS	
San Pellegrino	8
Acqua Panna	8
Mem Iced Tea	3
Lemonade	3
Polar Seltzer	3
Polar Grapefruit Seltzer	3
Polar Ginger Ale	3
Polar Tonic Water	3
Coca Cola	4
Diet Coke	4
Sprite	4
Maine Root Root Beer	5
Maine Root Orange Soda	5
Boylan's Cream Soda	5

Administration Fee: A 4% Kitchen Team Administration Fee will be added to your bill. This fee will solely benefit our Kitchen Team in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff, service employees or service bartenders. While we would love to include our kitchen team in the gratuity pool, that is not currently allowed in the State of Massachusetts.

WINES



WINE BY THE GLASS

SPARKLING

Pato '3B' Blanc de Blancs Bairrada, Portugal	12 / 48
Lambert Crémant de Loire Brut Rosé Loire, France	15 / 60
Podere il Saliceto 'Albone' Lambrusco Emilia Romagna, Italy	14 / 56

WHITE

Cellario 'Lafrea' Favorita Piedmont, Italy	11 / 44
Lasalde Elkarte 'Balea' Txakoli Getaria, Spain	14 / 56
Viniverso 'Cius' Ribolla Gialla Friuli, Italy	14 / 56
Judith Beck Pinot Blanc Burgenland, Austria	13 / 52

ROSÉ

Mas de Gourgonnier Provence, France	15 / 60
Cantine Crosio Nebbiolo Rosato Piedmont, Italy	14 / 56

ORANGE

Troupis 'Hoof & Lur' Moschofilero Arcadia, Greece	15 / 60
---	---------

CHILLED RED

Raica 'Zizzica' Sardinia, Italy	15 / 60
---	---------

RED

Maison Guillot-Broux Pinot Noir Burgundy, France	14 / 56
Cellario 'Galli' Nebbiolo Piedmont, Italy	15 / 60
Ercole Barbera (1 Liter) Piedmont, Italy	12 / 60
Paterna Chianti Tuscany, Italy	15 / 60

WINE BY THE BOTTLE

Lassaigne Vignes De Montgueux Blanc De Blancs Extra Brut Champagne, France	100
Christophe Mignon ADN De Meunier d'Assemblage Rosé Champagne, France	100
Tiberio Cerasuolo d'Abruzzo Rosato Abruzzo, Italy	50

SWEET WINE

Saracco Moscato d'Asti Piedmont, Italy	9 / 36
Marenco Bracheto d'Acqui Piedmont, Italy	10 / 40



Administration Fee: A 4% Kitchen Team Administration Fee will be added to your bill. This fee will solely benefit our Kitchen Team in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff, service employees or service bartenders. While we would love to include our kitchen team in the gratuity pool, that is not currently allowed in the State of Massachusetts.