



WE TAKE THE SAME APPROACH BEHIND THE BAR AS WE DO IN THE KITCHEN: SIMPLE INGREDIENTS, THOUGHTFUL PREPARATION, AND A LITTLE ROOM FOR FUN.

COCKTAILS

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ROSSARITA \$13

ESPOLON BLANCO TEQUILA, AGAVE, LIME

TEQUILA JUICE (SPICY) \$13

BLANCO TEQUILA, FRESH PRESSED CUCUMBER JUICE, GREEN POBLANO LIQUEUR, AGAVE, LIME

MOJITO WATER \$13

BACARDI PREMIUM, COCONUT WATER, LIME, HOUSEMADE MINT SYRUP

KIKI'S KEY LIME PIE MARTINI \$15

VODKA, BROWN BUTTER, KEY LIME, BROWN SUGAR, GRAHAM

OLD DOG \$15

BUFFALO TRACE BOURBON, SPICED PEAR LIQUEUR, APPLE SYRUP, HOUSE BITTERS

PINK NEGRONI \$16

PRICKLY PEAR GIN, RAMOZZOTI ROSATO, CAMPARI

NONNA PALOMA \$14

ESPOLON REPOSADO, APEROL, LIME, SAN PELLEGRINO GRAPEFRUIT SODA

BRIDGE TRAFFIC \$13

CITRUS VODKA, APEROL, PINEAPPLE, PASSIONFRUIT, LIME

CHOCOLATE TIDES \$15

BOURBON, LICOR 43 CHOCOLATE, COFFEE LIQUEUR, COCONUT CREAM, ESPRESSO

LITTLE ROSSA ESPRESSO MARTINI \$15

VODKA, LITTLE ROSSA ESPRESSO, MR. BLACK, SALTED VANILLA SYRUP

THE SPRITZ BAR

LIGHT, BUBBLY, AND INSPIRED BY ITALY'S APERITIVO TRADITION - LOW ABV DRINKS FOR RELAXED, EASY SIPPING

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CLASSIC \$12

CAMPARI OR APEROL

BIANCO \$8

CARPANO BIANCO, SODA, LEMON

PARMA \$12

SPARKLING RED WINE, ITALICUS, SODA, OLIVES

LIMONCELLO \$13

LIMONCELLO, PROSECCO, SODA

COFFEE \$10

ESPRESSO, MR. BLACK, TONIC, ORANGE

ROSATO \$13

RAMOZZOTI ROSATO, PROSECCO, GRAPEFRUIT SODA

HUGO \$12

ELDERFLOWER LIQUEUR, PROSECCO, MINT, SODA

ZERO-PROOF MUST BE 21+

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WEAK IN THE KNEES \$13

NON-ALCOHOLIC GIN, HONEY SYRUP, LEMON

AGAVE GINGER \$15

NON-ALCOHOLIC TEQUILA, GINGER AGAVE SYRUP, LIME

MINT AID \$9

MINT, LIME, AGAVE, COCONUT WATER

WHISKEY

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MAKER'S MARK \$11

LARCENY BOURBON \$11

BULLEIT RYE \$11

BARDSTOWN \$13

WOODFORD RESERVE \$13

BASIL HAYDEN \$17

BLANTON'S \$26

AGAVE SPIRITS

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ESPOLON REPOSADO \$13

ILEGAL MEZCAL \$13

CASAMIGOS BLANCO \$15

CASAMIGOS REPOSADO \$17

LALO BLANCO \$16

PATRON REPOSADO \$17

PATRON ANEJO \$18

WINE

WHITE

PINOT GRIGIO, RIFF
ABRUZZI, IT (ORGANIC) \$11/\$36

SAUVIGNON BLANC, OYSTER BAY
MARLBOROUGH, NZ \$11/\$36

SAUVIGNON BLANC,
CHATEAU DE SANCERRE
LOIRE, FR \$13/\$42

CHARDONNAY, LA CREMA
MONTEREY, CA \$16/\$60

CHABLIS, JEAN MARC BROCARD
BURGUNDY, FR \$18/\$65

CHARDONNAY, RESONANCE
WILLAMETTE, OR \$19/\$67

SANCERRE, ALPHONSE MELLOTT
FRANCE 375ML \$39

RED

PINOT NOIR, SEA SUN
MONTEREY, CA \$13/\$45

CHIANTI, VECCHIA CANTINA
TUSCANY, IT \$10/\$34

CABERNET SAUVIGNON, JOSH
NAPA VALLEY, CA \$10/\$36

MONTEPULCIANO,
CANTINA VALLE TRITANA
ABRUZZO, IT \$11/\$36

MALBEC, ALAMOS
MENDOZA, ARG \$10/\$36

FRAPPATO, SANTA TRESA
SICILIA, IT \$10/\$34

PINOT NOIR, RESONANCE
WILLAMETTE VALLEY, OR \$19/\$67

CABERNET SAUVIGNON,
CANVASBACK
RED MOUNTAIN, WA \$17/\$62



SPARKLING

PROSECCO, LA LUCA
VENETO, IT \$10/\$38

LAMBRUSCO, FRICO
SCARPETTA, IT \$9

ROSÉ

LE SOULEIL, ROSÉ
LANGUEDOC, FR \$11/\$40

SCAIA, ROSÉ
VENETO, IT \$13/\$40

BEER

ON TAP

PERONI \$7
LAGER

SAM'S SEASONAL \$8
SUMMER ALE

MAINE "LUNCH" \$12
AMERICAN IPA

BOTTLES & CANS

BUD LIGHT, COORS LIGHT,
MICHELOB ULTRA \$6

PERONI, CORONA EXTRA,
STELLA ARTOIS \$7

ATHELTIC BREWING,
NON-ALCOHOLIC \$8

ALLAGASH WHITE \$7
PORTLAND, ME

CAPE COD BLONDE \$7
HYANNIS, MA

DOWNEAST CIDER \$7
BOSTON, MA

SURFSIDE \$10
BLUEBERRY LEMONADE,
ICED TEA & LEMONADE

HIGH NOON \$10
VODKA SELTZERS
ROTATING FLAVORS,

ESPRESSO & MORE

LITTLE ROSSA ESPRESSO IS A
MEDIUM-DARK SOUTH AMERICAN
ESPRESSO BLEND WITH NOTES OF
CHOCOLATE & CHERRY

ESPRESSO
CORTADO
CAPPUCCINO
LATTE
AMERICANO
FRENCH PRESS FOR TWO

SAN PELLEGRINO,
SPARKLING WATER, IL \$7

ACQUA PANNA,
STILL WATER, IL \$7

FOUNTAIN DRINKS \$3.50
COKE, DIET COKE, SPRITE,
GINGER ALE, COKE ZERO,
LEMONADE, ICED TEA

OPEN EVERYDAY @ 8 AM

STARTERS

CRISPY MOZZARELLA WITH MARINARA	\$13
STUFFED MUSHROOMS VEGETARIAN	\$14
SPINACH ARTICHOKE DIP WITH CROSTINI	\$16
CRISPY POLENTA TRUFFLE, ROSEMARY, PECORINO	\$15
FRIED CALAMARI WITH BANANA PEPPERS	\$18
CRAB CAKES WILD-CAUGHT CRABMEAT	\$18
4 MEATBALLS WITH FOCACCIA & MARINARA	\$18
BAKED BURRATA	\$20
MARINARA, PROSCIUTTO, ARUGULA	
DIVINE WINGS	\$18
LEMON-PEPPER PARM, BUFFALO, SWEET & SPICY, BBQ	

SALADS

SERVED WITH HOUSEMADE FOCACCIA BREAD

BURRATA TOMATO CONFIT, PESTO, ARUGULA, FRESH TOMATOES, BALSAMIC GLAZE	\$20
CAESAR ROMAINE, PECORINO, CROUTONS, PARMIGIANO REGGIANO, CAESAR DRESSING	\$18
GREEK MIXED GREENS, RED ONIONS, TOMATOES, FETA, KALAMATA OLIVES, BANANA PEPPERS, GREEK DRESSING	\$19
SUMMER SPRING MIX, FETA, STRAWBERRIES, BLUEBERRIES, PINEAPPLE, HONEY LIME DRESSING	\$20
COBB SPRING MIX, GRILLED CHICKEN, EGG, AVOCADO, BACON, TOMATO, GORGONZOLA, BLUE CHEESE DRESSING	\$22
ADD: GRILLED CHICKEN \$6, SHRIMP \$9, CRAB CAKE \$9, WILDCAUGHT SALMON \$15	

HANDHELDS

SERVED WITH FRENCH FRIES

TRY IT WITH A GF BRIOCHE OR LETTUCE WRAP +\$2

DIVINE BURGER	\$18
CHEDDAR, BURGER SAUCE, CARAMELIZED ONIONS	
CHIPOTLE TURKEY BURGER	\$17
CHEDDAR, TOMATO, ARUGULA, CHIPOTLE SAUCE	
FRIED CHICKEN SANDWICH	\$16
BUFFALO, BBQ, HOT HONEY	
FREE ADD-ONS: LETTUCE, TOMATOES, PICKLES	

PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS ANY FOOD ALLERGIES

SOUP

NEW ENGLAND CLAM CHOWDER	\$7/\$9
SOUP OF THE DAY	\$7/\$9

SIDES

FRENCH FRIES	\$8
TRUFFLE FRIES	\$10
SWEET POTATO WAFFLE FRIES	\$10
ASPARAGUS	\$8
FINGERLING POTATOES	\$7
STEAMED BROCCOLI	\$7

HOUSE FAVORITES

WILD-CAUGHT SALMON	\$33
LEMON CREAM SAUCE, FINGERLING POTATOES, ASPARAGUS	
CHICKEN PARMIGIANA WITH SPAGHETTI	\$29

PASTA

GLUTEN FREE PENNE +\$3

RIGATONI ALLA VODKA	\$25
CACIO E PEPE PECORINO & BLACK PEPPER	\$26
CARBONARA EGG, GUANCIALE, PECORINO	\$32
PUTTANESCA CAPERS, ANCHOVY, RED SAUCE	\$26
AGLIO & OLIO GARLIC, OLIVE OIL	\$22
SPAGHETTI & MEATBALLS WITH MARINARA	\$22
ALFREDO FRESH PASTA	\$27
GNOCCHI EGGPLANT, RICOTTA, MARINARA	\$25
LENNY'S MAC 'N CHEESE	\$22
CHICKEN MARSALA FUSILLI	\$27
CHICKEN BROCCOLI ALFREDO, FRESH PASTA	\$29
PESTO CHICKEN FUSILLI	\$28
BOLOGNESE FRESH PASTA, PARMIGIANO	\$27
GNOCCHI BOLOGNESE PARMIGIANO	\$28
LASAGNA RAGU, MARINARA, RICOTTA	\$29
SHRIMP SCAMPI FRESH PASTA	\$29

DESSERT

TIRAMISU 8 • AFFOGATO 5 • CHOCOLATE MOUSSE 8
PLUS A ROTATING SELECTION FROM OUR PASTRY CASE

RED PIZZAS

12" & 16" PIZZAS WITH A RED SAUCE BASE AND MOZZARELLA

HOT HONEY \$21 / \$31

PEPPERONI CUPS, HOUSEMADE HOT HONEY

PEPPADEW \$21 / \$31

SWEET & SPICY PEPPERS, PEPPERONI, RICOTTA

THE BOSS \$26 / \$36

MAPLE FENNEL SAUSAGE, PEPPERONI, BACON, CARAMELIZED ONIONS, RED PEPPERS

MEDITERRANEAN \$26 / \$36

FETA, SPINACH, MUSHROOM, EGGPLANT, KALAMATA OLIVES, RED PEPPERS

SCALLOP & BACON \$27 / \$37

SCALLOPS & BACON

MEAT LOVER \$28 / \$37

MAPLE FENNEL SAUSAGE, MEATBALL, HAM, PEPPERONI

WHITE PIZZAS

12" & 16" PIZZAS WITH A CREAMY BASE & MOZZARELLA

WHITE THREE CHEESE \$23 / \$33

GARLIC SAUCE, ASIAGO, RICOTTA

GREEK \$24 / \$34

GARLIC SAUCE, SPINACH, FETA, TOMATOES, KALAMATA OLIVES

PORT OF ITALY \$24 / \$34

PORTOBELLO MUSHROOMS, RED PEPPERS, FRESH BASIL

SHRIMP SCAMPI \$27 / \$36

GARLIC SAUCE, ASIAGO, RED PEPPERS

CHICKEN BACON RANCH \$25 / \$35

SHREDDED CHICKEN, BACON, RANCH

SPECIALTY PIZZAS

DIVINE MARGHERITA \$21 / \$28

RED SAUCE, PECORINO, FRESH MOZZARELLA, BASIL

FIG & PROSCIUTTO \$26 / \$35

FIG & BALSAMIC JAM, PROSCIUTTO, GORGONZOLA, MOZZARELLA, CARAMELIZED ONION

SWEET POTATO & BACON \$25 / \$35

PINE NUT & GARLIC SPREAD, SPINACH, GORGONZOLA, MOZZARELLA, SWEET POTATO, BACON, CARAMELIZED ONION, BALSAMIC GLAZE

IPANEMA \$22 / \$34

RED SAUCE, SEASONED SHREDDED CHICKEN, ROASTED CORN, MOZZARELLA, CREAM CHEESE, OREGANO

CHEESEBURGER \$27 / \$34

KETCHUP-MUSTARD SAUCE, GROUND BEEF, MOZZARELLA, PICKLES, DICED TOMATO

BUFFALO CHICKEN \$26 / \$35

BUFFALO SAUCE, RED ONION, BUFFALO CHICKEN, GORGONZOLA, MOZZARELLA

BBQ CHICKEN \$26 / \$35

BBQ SAUCE, BBQ CHICKEN, MOZZARELLA, CHIPOTLE TOMATOES, SCALLIONS

CHICKEN PESTO \$27 / \$35

NUT-FREE PESTO, ASIAGO, PESTO CHICKEN, MOZZARELLA, TOMATOES, RED PEPPERS

CUSTOM

MAKE ANY 12" PIZZA GLUTEN FREE +\$3

CHEESE PIZZA \$16 / \$20

RED SAUCE & MOZZARELLA

CALZONE

\$22

RICOTTA & MOZZARELLA

TOPPINGS

\$1.50/\$2.50

ARTICHOKE HEARTS, BANANA PEPPERS, BROCCOLI, CARAMELIZED ONIONS, TOMATOES, EGGPLANT, FRESH BASIL, PINEAPPLE, SPINACH, JALAPENOS, BLACK OLIVES, KALAMATA OLIVES, MUSHROOMS, PICKLES, RED ONIONS, RED PEPPERS, SWEET POTATO

PREMIUM

\$2.50/\$3.50

BACON, GROUND BEEF, MAPLE FENNEL SAUSAGE, HAM, MEATBALL, PEPPERONI, PROSCIUTTO

