

DINNER MENU

STARTERS

AMEIJOAS A BULHAO | 20*

Local Littlenecks-garlic-shallot-white wine-lemon-chile-hourico

CHOURICO BOMBEIRO | 19

Portuguese sausage finished table side over open flame

CRISPY CALAMARI | 18*

Roasted garlic-shallot aioli-sweet peppadews

CHARCUTERIE BOARD | 24

Assortment of meats-cheese-olives-pepperoncini-crisp bread

LIBERTINE MEATBALLS | 20*

Housemade veal-beef-pork-pomodoro-parmigiano

PEI MUSSELS | 19*

Garlic-shallot-white wine-butter-lemon-fresh herbs or red sauce

GRILLED OCTOPUS | 24 *

Smoked tomato-salsa verde-gigante beans

LOCAL BURRATA | 24

Crispy prosciutto-calabrian chili-pea shoots

FRIED OYSTERS ON THE HALF SHELL | 20 *

Cold pickled cabbage-remoulade

JUMBO LUMP CRAB CAKE | 28*

Lump crab and swimming blue crab, shallots, lemon juice and zest, chives, aleppo chile, aioli

SCALLOPS WRAPPED WITH BACON | 19*

FRIED CHEESE CURDS | 16

Mozzarella curds-chili aioli

SALADS

CAPRESE | 17

Fresh Mozzarella-vine ripe tomatoes-fresh pesto-aged balsamic
(add prosciutto \$7)

CAESAR | 14

House dressing-cROUTONS-shaved parmigiano (add white anchovies \$4)

MISTA | 14

Baby green leaf lettuce-cherry tomatoes-red onion-olives-cucumber-champagne dressing

MAINS

PARM or MILANESE (CHICKEN OR VEAL) | 30/34

Tomato sauce-parmigiano-fresh mozzarella served over fresh tagliatelle or Arugula-cherry tomatoe-onion-parmigiano-citrus champagne dressing

PAPPARDELLE BOLOGNESE | 32

Veal-pork-beef ragu-shaved parmigiano

TAGLIATELLE FUNGHI | 32

Oyster-cremini-porcini mushrooms-black truffle-fresh herbs-cream

GNOCCHI SORRENTINA | 28

Baked in pomodoro sauce-mozzarella-fried basil

CHEESE RAVIOLI | 28

House pomodoro-parmigiano (add meatball \$10)

CHICKEN BROCCOLI TAGLIATALLE | 32

Creamy alfredo or garlic white wine sauce

GRILLED SIRLOIN STEAK | MKT*

Grilled 8oz sirloin served with grilled asparagus-pickled onions-mashed potatoes (Grilled Lobster tail MKT)*

SHRIMP MOZAMBIQUE | 35*

Shrimp-saffron broth-steamed rice-french fries

MARISCADA | MKT*

Lobster-clams-shrimp-squid-mussels-smoked paprika-citrus-steamed rice

LOBSTER TAIL CARBONARA | MKT*

Lobster-egg-parmigiano-pancetta-lemon-bucatini-fresh herbs

LOBSTER TAIL RAVIOLI | MKT*

Lobster-cream-lemon-fresh herbs

COD LOIN or SALMON | 34/37*

Mashed potato-asparagus-lemon

SEARED SCALLOPS | 36*

Risotto-wilted spinach-lemon butter-fresh herbs

SIDES

ROASTED BRUSSELS SPROUTS | 15

Pancetta-balsamic

FRESH PASTA WITH SAUCE | 14

(Bolognese sauce additional \$8)

FRENCH FRIES-NORTH END | 10

Truffle oil and parmigiano cheese

MUSHROOMS | 12

Sauteed with garlic

MASHED POTATO | 9

FRENCH FRIES-PLAIN | 8

ASPARAGUS | 12

SPINACH | 12



ALL ITEMS EXCEPT RAVIOLIS HAVE
A GLUTEN FREE OPTION



NORTH END • BOSTON

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

RED WINE GLS/BTL

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|---------------------------------|---------|
| BLOCK NINE Pinot Noir | 14 / 40 |
| CASTELVECCHIO Chianti | 14 / 40 |
| SCHOLA SARMENTI Negroamaro | 14 / 40 |
| COVALLI Barolo | 20 / 75 |
| MOLINO PIANO Brunello | 24 / 89 |
| LAB Portuguese Blend | 13 / 36 |
| SAN HUBERTO Malbec | 15 / 39 |
| PRECISION Cabernet Sauvignon | 15 / 40 |
| PEIRANO Merlot | 13 / 35 |
| LEGERLA Sangiovese | 45 |
| ALMA DE ANDES Malbec Reserve | 45 |
| CASTELVECCHIO Super Tuscan | 110 |
| MAURO MOLINO Barolo | 155 |

SIGNATURE COCKTAILS

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|----------------------|----|
| ESPRESSO MARTINI | 19 |
| OLD FASHIONED | 19 |
| LIBERTEATINI | 17 |
| PISTACHIO MARTINI | 19 |
| VERY BERRY GIN COSMO | 17 |
| MAD EYE MARTINI | 18 |
| FRENCH MARTINI | 17 |
| PORTUGUESE SPRITZ | 17 |
| APEROL SPRITZ | 17 |
| RUBY NEGRONI | 18 |
| SIDECAR | 17 |
| NE HURRICANE | 16 |
| POMEGRANATE MARTINI | 17 |
| SANGRIA | 17 |
| YUZURI SOUR | 18 |

WHITE WINE GLS/BTL

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|---------------------------------|---------|
| PINOT PROJECT Pinot Grigio | 37 |
| CECELIA Pinot Grigio | 14 |
| GOBELSBURG Australian Gruner | 15 / 49 |
| URBAN Riesling | 13 / 39 |
| BUTTERNUT Chardonnay | 14 / 40 |
| MOUNT RILEY Sauvignon Blanc | 16 / 44 |
| LES ALLIES Sparkling Rose | 14 / 35 |
| LAB Rose | 13 / 36 |
| MASOTTINA Prosecco | 14 / 35 |
| AURBY Champagne | 80 |

BEER AND SELTZER

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|-----------------------------|----|
| PRESS | 9 |
| WHITE CLAW | 8 |
| MIGHTY SQUIRREL CLOUD CANDY | |
| STORMALONG Cider | 10 |
| TIMBERYARD HINDSIGHT | 10 |
| CORONA | 9 |
| COORS LIGHT | 9 |
| SAM ADAMS | 9 |
| JUST THE HAZE NON_ALCOHOLIC | 9 |

DRAFT BEER

| | |
|---------------------------------------|----|
| WHALERS | 11 |
| APA NE | |
| ZERO GRAVITY MADONNA Double IPA VT | 11 |
| EXHIBIT A EVERYDAY Lager MA | 10 |
| PERONI | 10 |
| SAM SEASONAL | 10 |

*DUE TO DAILY CHANGES IN FOOD AND BEVERAGE DISTRIBUTION COSTS, SOME OF OUR PRODUCTS MAY NOT BE AVAILABLE AND SOME PRICES MAY HAVE INCREASED FROM WHAT IS PRINTED ON THE MENU