# LIBERTINE NORTH END



## IS DEDICATED TO ALLERGEN AWARENESS

We take great pride in our steadfast commitment to allergen awareness. Remarkably, 98% of our menu items are either naturally gluten-free or come with a gluten-free alternative, ensuring that everyone can enjoy our delicious offerings.

Additionally, we prioritize the safety of our menu items for individuals with allergies. With the exception of ravioli, all menu items have a gluten-free option.

Furthermore, all fried items are naturally gluten-free, guaranteeing that there is absolutely no risk of cross-contamination.



### RESTAURANT MENU

## Starters

#### AMEIJOAS A BULHAO | 26\*

Local littlenecks-garlic-shallot-white wine-lemon-chile-chourico

#### CHOURICO BOMBEIRO | 19

Portuguese sausage finished table side over open flame.

#### CHOCO FRITO | 23\*

Portuguese-style cuttlefish marinated with wine-garlic-bay leaf-lemon-dredged in cornmeal- house aioli.

#### CRISPY CALAMARI | 20\*

Roasted garlic shallot aioli- sweet peppadewshouse aioli

#### CHARCUTERIE BOARD | 24

Assortment of meats-cheeses-olives-pepperoncini-

#### LIBERTINE MEATBALLS | 20\*

Housemade veal-beef-pork-parmigiano-pomodoro sauce.

#### PEI MUSSELS | 22\*

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

#### GRILLED OCTOPUS | 25\*

Smoked tomato puree- salsa verde-vinegrette gigante beans-basil puree.

#### LOCAL BURRATA | 24

Crispy prosciutto-calabrian chili-pea shoots.

# FRIED OYSTERS ON THE HALF SHELL | 22 \*

Cold pickled cabbage-gherkin remoulade.

#### JUMBO LUMP CRAB CAKE | 26\*

Lump crab meat-shallots-lemon juice and zest-chives-aleppo chile-avocado puree.

#### FRIED CHEESE CURDS | 16

Mozzarella curds-house aioli.

# SCALLOPS WRAPPED WITH BACON | MKT\*

#### PASTÉIS DE BACALHAU | 17

Salt cod-potato-onion-parsley-house aioli.

#### CHICKEN WINGS | 17

Choice of Buffalo, Old Bay Dry rub, BBQ, North End, or Honey house sauce.

# Soups, Salads, Sandwiches

#### CAPRESE | 17

Fresh Mozzarella-vine ripe tomatoes-basil puree-aged balsamic (add prosciutto \$7).

#### CAESAR | 15

House dressing-croutons-shaved parmigiano (add white anchovies \$3).

#### MISTA | 15

Baby green leaf lettuce-cherry tomatoes-red onionolives-cucumber-champagne dressing.

#### CALDO VERDE | 8

Portuguese Green Soup. A creamy potato based soup with Portuguese spicy chouriço and tender kale.

#### CHICKEN OR VEAL PARM | 18 | 22

Pomodoro sauce-parmigiano-fresh mozzarella served with french fries.

#### THE SALEM STREET BURGER 18\*

Angus beef-lettuce-tomato-onion-Portuguese roll-with french fries (add bacon or egg \$3ea).

#### TOSTA MISTA | 19

Portuguese grilled ham and cheese sandwich with french

#### **MILANESE**

#### (CHICKEN OR VEAL) | 22/26

Chicken or veal cutlet served over arugula salad with house made dressing.

## Sides

#### ROASTED BRUSSELS SPROUTS | 15

ASPARAGUS | 12

SPINACH | 12

FRENCH FRIES-PLAIN | 8

PASTA WITH SAUCE OR BUTTER | 19/16

MUSHROOMS | 12

MASHED POTATO | 9

FRENCH FRIES-NORTH END | 10

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

Due to daily changes in food and beverage distribution costs, some of our products may not be available. Also, prices may increase from what is printed on the menu.

### RESTAURANT MENU

## Entrees

### PARMESAN (CHICKEN OR VEAL) | 30/34

Fried cutlet-pomodoro sauce-parmigianobaked with fresh mozzarella served with fresh spaghetti.

#### PAPPARDELLE BOLOGNESE | 32

Veal-pork-beef ragu-grated parmigiano.

#### TAGLIATELLE FUNGHI | 32

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

#### GNOCCHI SORRENTINA | 28

Baked in pomodoro sauce-mozzarella-fried basil.

#### CHEESE RAVIOLI | 28

House pomodoro-parmigiano (add meatball \$7).

# CHICKEN BROCCOLI TAGLIATALLE

Creamy Alfredo or garlic white wine sauce served with ziti.

# PICCATA OR MARSALA (CHICKEN OR VEAL) | 30/34

Lemon-butter-garlic-white wine-capers-fresh herbs, or Marsala wine-stock-cream-mushrooms-thyme.

#### COD LOIN OR SALMON | 35/38\*

8 oz loin served with mashed potatoes and asparagus.

### Entrees

### SHRIMP MOZAMBIQUE | 36\*

Whole shrimp-saffron broth-steamed rice-french fries.

#### MARISCADA | MKT\*

Lobster tail-clams-shrimp-squid-mussels-smoked paprika and citrus broth served over steamed rice.

#### LOBSTER CARBONARA | MKT\*

Lobster-egg-parmigiano-pancettalemon-fresh herbs- bucatini pasta.

#### LOBSTER RAVIOLI | MKT\*

Lobster-sherry cream sauce-lemon-fresh herbs.

#### GRILLED SIRLOIN STEAK | MKT\*

Grilled 8oz sirloin served with grilled asparagus-pickled onions-mashed potatoes (add grilled lobster tail MKT).\*

#### SEARED SCALLOPS | MKT\*

Risotto-wilted spinach-lemon butter-fresh herbs.

#### BITOQUE LIBERTINE | 43

10 oz. rib eye with a fried egg. Seared in a signature red wine reduction saucebutter-garlic-olives and roasted red peppers served with Jasmine rice and crispy potato skins.

#### PROVENCAL COD | 38

Fresh 8 oz cod loin cooked in a tomatowhite wine sauce with potatoes-olivesred peppers-basil- thyme served over Jasmine rice.

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### RESTAURANT MENU

# Beers/Seltzers

CORONA EXTRA | 9

COORS LIGHT | 9

PRESS| 9

PERONI | 9

WHITE CLAW | 8

CLOUD CANDY | 10

SUPER BOCK | 9/15 DRAFT | 11 BTL

SAM ADAMS SEASONAL | 11

STORMALONG CIDER | 10

SIP OF SUNSHINE | 11

MODELO ESPECIAL | 11

MELI (GF) | 9

NEW GRIST PILSNER (GF) | 10

NEW GRIST IPA (GF) | 10

DAURO (GF) | 9

WHALERS | 11

HERO 95| 9

# Signature Cocktails

ESPRESSO MARTINI | 19

OLD FASHIONED | 19

LIBERTEATINI | 17

PISTACHIO MARTINI | 19

VERY BERRY GIN COSMO | 17

FRENCH MARTINI | 17

MAD EYE MARTINI | 18

PORTUGUESE SPRITZ | 17

APEROL SPRITZ | 17

RUBY NEGRONI | 18

NEW ENGLAND HURRICANE | 17

POMEGRANATE MARTINI | 18

HOUSE SANGRIA (RED OR

WHITE) | 17

YUZURI SOUR | 18

PORTUGUESE SANGRIA | 17

# Non-alcoholic

Please ask your server for our wide variety of non-alcoholic options including beer, wine, and mocktails.

### RESTAURANT MENU

## Reds

# Whites

### Glass | Bottle

GROUS | 19 | 70 Vinho Linto, Portugal

DONA | 17 | 68

Reserva, Portugal

HERDADE DO ESPORAO | 19 | 75

Reserva, Portugal

BACALHOA | 15 | 50

Merlot, Portugal

PACO DO CONDE | 19 | 75

Vinho Linto, Portugal LATIDO | 15 | 55

Malbec, Argentina

LANCIOLA | 15 | 55

Chianti, Italy

SCHOLA SARMENTI | 15 | 55

Negroamaro, Italy

BRUNELLO DI MONTALCINO | 24 | 90

Brunello, Italy

COVALLI | 20 | 75

Barolo, Italy

PRECISION | 15 | 55

Cabernet, California

BLOCK NINE | 14 | 50

Pinot Noir, California

1975 | 17 | 75

Cabernet, California

CASTLE VECCHIO | 30 | 110

Super Tuscan, Italy

COLOSSAL 19|70

Reserva, Portugal

#### MARQUES DE BORBA | 75

Collheita Portugal

ALMA DE LOS ANDES | 60

Malbec, Argentina

L'INVIDIO | 111

Super Tuscan, Italy

MAURO MOLINO | 155

Barolo, Italy

ANNO DOMINI | 110

Cabernet, Italy

MARQUES DE BORBA | 75

Vinhas Velhas, Portugal

TORRE | 275

Esporao, Portugal

PACO DO CONDE | 175

Reserva, Portugal

# Glass | Bottle

URBAN | 15 | 50

Riesling, Germany

MOUNT RILEY 16 | 53

Sauv Blanc, New Zealand

BUTTERNUT | 14 | 50

Chardonnay, California

CECELIA | 14

Pinot Grigio, Italy

JP AZEITAO | 10 | 35

Moscatel Graudo Fernao Pires, Portugal

JP AZEITAO | 10 | 35

Syrah, Portugal

GOBELSBURG | 15 | 50

Gruner, Austria

FERNAO PIRES VERDELHO | 10 | 35

Serras de Azeitao, Portugal

#### PINOT PROJECT | 45

Pinot Grigio, Italy

MARQUES DE BORBA | 75

Vinhas Velhas, Portugal

MARQUES DE BORBA | 70

Colheita, Portugal

# Champagne/Prosecco

# Glass | Bottle

CHLOE | 14 | 45

Prosecco, Italy

LES ALLIES | 14 | 45

Brut Rose, France

AUBRY | 87

France

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