

STARTERS

AMEIJOAS A BULHAO | 22*

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

CHOURICO BOMBEIRO | 19

Portuguese sausage finished table side over open flame

CHOCO FRITO | 22*

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

CRISPY CALAMARI | 18*

Roasted garlic-shallot aioli-sweet peppadews

CHARCUTERIE BOARD | 24

Assortment of meats-cheeses-olives-pepperoncini-berries

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 | 25*

Smoked tomato-salsa verde-gigante beans

LOCAL BURRATA | 24

Crispy prosciutto-calabrian chili-pea shoots

FRIED OYSTERS ON THE HALF SHELL | 22 *

Cold pickled cabbage-remoulade

JUMBO LUMP CRAB CAKE | 26*

Lump crab meat-shallots-lemon juice and zest-chives-aleppo chile, aioli

FRIED CHEESE CURDS | 16

Mozzarella curds-chili aioli

SCALLOPS WRAPPED WITH BACON | 20*

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



ALL ITEMS EXCEPT RAVIOLIS HAVE A GLUTEN FREE OPTION



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.

MAINS

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

*Tomato sauce-parmigiano-fresh mozzarella served over fresh spaghetti
or Arugula-cherry tomatoes-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

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

*Lemon-butter-garlic-white wine-capers-fresh herbs
OR Marsala wine-stock-cream-mushrooms-thyme*

GRILLED SIRLOIN STEAK | MKT*

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

SHRIMP MOZAMBIQUE | 36*

Shrimp-saffron broth-steamed rice-french fries

MARISCADA | MKT*

Lobster tail-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 | 35/38*

Mashed potato-asparagus-lemon

SEARED SCALLOPS | 38*

Risotto-wilted spinach-lemon butter-fresh herbs

THE SALEM STREET BURGER | 18*

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

TOSTA MISTA | 16

Portuguese grilled ham and cheese sandwich

SIDES

ROASTED BRUSSELS SPROUTS | 15

Pancetta-balsamic

ASPARAGUS | 12

FRENCH FRIES-PLAIN | 8

SPINACH | 12

FRESH PASTA WITH SAUCE OR BUTTER | 19/ 16

MUSHROOMS | 12

MASHED POTATO | 9

FRENCH FRIES-NORTH END | 10