

DINNER MENU

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

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

SCALLOPS WRAPPED WITH BACON | 20*

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



ALL ITEMS EXCEPT RAVIOLIS HAVE
A GLUTEN FREE OPTION



MAINS

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

Tomato sauce-parmigiano-fresh mozzarella served over fresh spaghetti

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

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

SIDES

ROASTED BRUSSELS SPROUTS | 15

Pancetta-balsamic

ASPARAGUS | 12

MASHED POTATO | 9

FRENCH FRIES-NORTH END | 10

Truffle oil and parmigiano cheese

FRESH PASTA WITH SAUCE | 14 (Bolognese additional \$8)

MUSHROOMS | 12

Sauteed with garlic

SPINACH | 12

FRENCH FRIES-PLAIN | 8

NORTH END

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

BLOCK NINE	14 / 40
Pinot Noir	
CASTELVECCHIO	16 / 50
Chianti	
SCHOLA SARMENTI	14 / 40
Negroamaro	
COVALLI	20 / 75
Barolo	
MOLINO PIANO	24 / 89
Brunello	
LAB	14 / 42
Portuguese Blend	
SAN HUBERTO	15 / 39
Malbec	
PRECISION	15 / 40
Cabernet Sauvignon	
PEIRANO	13 / 35
Merlot	
LEGERLA	45
Sangiovese	
ALMA DE ANDES	45
Malbec Reserve	
COLOSSAL RESERVE	65
CASTELVECCHIO	110
Super Tuscan	
MAURO MOLINO	155
Barolo	
AMARONE	160

SIGNATURE COCKTAILS

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

PINOT PROJECT	37
Pinot Grigio	
CECELIA	14
Pinot Grigio	
GOBELSBURG	15 / 49
Australian Gruner	
URBAN	14 / 42
Riesling	
BUTTERNUT	14 / 40
Chardonnay	
MOUNT RILEY	16 / 47
Sauvignon Blanc	
LES ALLIES	14 / 40
Sparkling Rose	
LAB	14 / 42
Rose	
MASOTTINA	14 / 40
Prosecco	
AURBY	87
Champagne	

BEER AND SELTZER

PRESS	9
WHITE CLAW - GLUTEN FREE	8
CLOUD CANDY	10
STORMALONG CIDER	10
SUPER BOCK - Portuguese	10
NEW GRIST - Gluten Free	9
NEW PLANET - Gluten Free	10
CORONA	9
COORS LIGHT	9
SAM ADAMS	9
SIP OF SUNSHINE	10
JUST THE HAZE Non-Alcohol	9

DRAFT BEER

WHALERS	11
APA NE	
ZERO GRAVITY MADONNA	11
Double IPA VT	
EXHIBIT A EVERYDAY	10
Lager MA	
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.