



LIBERTINE

NORTH END • BOSTON

APPETIZERS

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 and cheese- crisp bread

LIBERTINE MEATBALLS | 20

Housemade veal-beef-pork-pomodoro-parmigiano

PEI MUSSELS | 19*

Garlic-shallot-white wine-butter-lemon-fresh herbs

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, ailoli

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-shaved red onion-olives-
cucumber-champagne dressing

*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 tagliatelle
or Arugula-tomato-side pasta

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-topped with mozzarella and fried basil

CHEESE RAVIOLI | 28

House pomodoro-parma (add meatball \$10)

CHICKEN BROCCOLI ALFREDO | 32

Creamy alfredo-tagliatelle garlic white wine

GRILLED SIRLOIN STEAK | MKT*

Grilled 8oz sirloin served with grilled asparagus-pickled onions-Yukon

Gold 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*

Local lobster tail, egg yolk, parm, garlic, shallot, pancetta, lemon juice,
bucatini and fresh herbs.

LOBSTER TAIL RAVIOLI | MKT*

Lobster cream-lemon-fresh herbs-chile

COD LOIN | 34*

Mashed potato-green beans-arugula-lemon

SEARED SCALLOPS | 36*

Citrus risotto-wilted spinach-lemon butter-fresh herbs

SIDES

ROASTED BRUSSELS SPROUT | 15

-Pancetta-balsamic

FRESH PASTA WITH SAUCE | 14

(Bolognese sauce additional \$8)

FRENCH FRIES-NORTH END | 12

Truffle oil and parmigiano cheese

MUSHROOMS | 12

-Sauteed with garlic

MASHED POTATO | 8

FRENCH FRIES-PLAIN | 8



EVERY ITEM EXCEPT RAVIOLIS HAVE A GLUTEN FREE OPTION



RED WINE GLS/BTL

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

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 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

PRESS	9
WHITE CLAW	7
MIGHTY SQUIRREL CLOUD CANDY	
JUICE LORD	12
STORMALONG Apple Cider	10
TIMBERYARD HINDSIGHT	10
CORONA	9
COORS LIGHT	9
SAM ADAMS	9
JUST THE HAZE NON_ALCOHOLIC	9

DRAFT BEER

BOOM SAUCE	14
Double IPA NE	
ZERO GRAVITY MADONNA	11
Double IPA VT	
Full clip NH	
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