

Bar 'Cino

1032 Beacon St 02446-4001 · +16176083220 · Updated: Jan 14, 2026

[View online menu](#)



SOUP & SALAD 5

white bean and kale soup	\$6.00
parmesan	
tri colore salad	\$11.00
arugula, chicories, cannellini beans, parmesan, lemon vinaigrette	
tuscan kale	\$12.00
avocado, pine nuts, parmesan, sun-dried tomato vinaigrette	
italian farro	\$14.00
baby greens, roasted squash, brussels sprouts, pistachio, feta, citrus vinaigrette	
romaine and kale caesar	\$12.00
parmesan, anchovy, lemon, crushed croutons	

SHARE PLATES 10

warm marinated olives	\$7.00
rosemary, garlic, orange zest	
marinated beets	\$8.00
gorgonzola dolce, celery, walnut brittle	
baked clams	\$15.00
white wine, garlic, chilis, scallions, pomodoro sauce, crostini	
evoo poached tuna	\$14.00
marinated white bean, red onion	
braised meatballs	\$12.00
pomodoro sauce, herbed ricotta	
crispy cauliflower	\$10.00
calabrian chili honey, capers, olives, shallots	
fritto misto	\$15.00
calamari, shrimp, lemon, fennel, lemon aioli	
grilled broccolini	\$10.00
basil pesto, chili flakes	

potato chips	\$8.00
parmesan, black pepper, parsley, garlic aioli	
antipasto	\$22.00
salumi, cheese, marinated white bean, marinated olives, tomato, grilled bread	

BRUSCHETTA 3

tomato	\$10.00
evoo confit cherry tomatoes, mozzarella, saba, sea salt	
prosciutto	\$14.00
fig jam, goat cheese	
roasted squash	\$12.00
tellegio, roasted almonds	

GRILLED PIZZA 5

roasted chicken	\$20.00
pesto, arugula, chicories, parmesan	
fennel sausage	\$20.00
grilled onion, pepper, fontina, scallion	
margherita	\$18.00
tomato, fontina, parmesan, evoo, scallions, basil	
roasted rhode island mushroom	\$20.00
fontina, charred radicchio, parmesan, evoo, saba, fresh herbs	
fig & prosciutto	\$22.00
prosciutto, fig, arugula, fontina, gorgonzola	

PIADINE 3

oven roasted chicken	\$14.00
arugula, pesto, chicories, parmesan	
fig & prosciutto	\$16.00
prosciutto, fig, arugula, fontina, gorgonzola	
chicken milanese	\$15.00
crispy chicken, white beans, arugula, chicories, parmesan	

PASTA 5

rigatoni bolognese	\$22.00
ground beef, veal & pork, tomato, cream, parmesan	

carbonara	\$20.00
guanciale, egg, black pepper, linguini, pecorino	
orecchiette	\$20.00
roasted chicken, broccolini pesto, confit tomatoes, aged provolone, lemon-herb breadcrumbs	
carnaroli risotto	\$22.00
butternut squash, maitake mushroom, sage, pecorino	
tagliatelle	\$20.00
grilled rhode island mushrooms, evoo, garlic, grana padano, herbs	

PIATTI GRANDI 8

grilled salmon	\$25.00
crispy leek and chive polenta, kale, carrot puree	
statler chicken breast	\$25.00
statler chicken breast, crispy fregola, greens, shallot, caper	
whole roasted branzino	\$36.00
arugula, capers, salsa verde	
chicken milanese	\$22.00
marinated white beans, arugula, chicories, lemon vinaigrette, salsa verde, parmesan	
crispy maitake mushrooms	\$20.00
balsamic onions, tuscan kale, white bean puree, pine nut gremolata	
chianti-marsala braised beef short rib	\$30.00
parmesan polenta, roasted mushrooms, braising jus	
14oz New York Strip*	\$45.00
herb roasted garlic, roasted potatoes, broccolini	
roasted lemon-scented chicken	
evoo mashed potatoes, brussel sprouts, garlic jus	

MENU NOTES 2

Allergies

Before placing your order, please inform your server if a person in your party has a food allergy.

Notes:

*These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. For more information regarding potential health concerns, please ask your server or a manager.

COCKTAILS 14. 13

negroni spetziato

nrg rhodium gin, chai infused campari, contratto americano

superfast jellyfish

tequila reposado, mango, cinnamon, brovo falernum, lime, bitters, milk clarified

the rum also rises

white rum, marasquin, grapefruit-rosemary cordial, lemon, tonic bitters

kingfisher

rittenhouse rye, five spice, amaro del etna, contratto rosso

the squashbuckler

butternut squash rum, coconut milk, apple cider reduction, bitters, carpano antica

spritz & giggles

lemongrass & ginger infused vodka, aperol, lemon, prosecco

tamarind dias

tequila reposado, tamarind, chinola passion fruit, triple sec, aztec chocolate bitters

the windy moors

poli marconi gin, dimmi, yuzu liqueur, aquafaba, contratto bianco

nothing of the sort

espresso, plantation dark rum, averna, blood orange liqueur

brookline sour

bourbon, cynar, lemon, lambrusco float

non-alcoholic cocktails 9

grapefruit rosemary spritz

lemon, grapefruit-rosemary cordial, dry hopped soda

tamarind cream soda

tamarind, orgeat, dhos sweet orange, tajin, soda

SPUMANTE 3

glera prosecco, fantinel, friuli	AVAILABLE OPTIONS	
	glass:	\$10.00
	bottle:	\$38.00
rose of raboso del piave, col de’ salici, veneto	AVAILABLE OPTIONS	
	glass:	\$11.00
	bottle:	\$40.00
chardonnay/pinot nero franciacorta, ca del bosco, lombardy		\$75.00

BIANCO 17

moscato d’asti, marengo strev piedmont	AVAILABLE OPTIONS
	1/2 glass: \$6.00
	glass: \$11.00
	bottle: \$40.00
pinot grigio, torre di luna, trentino-alto adige	AVAILABLE OPTIONS
	1/2 glass: \$5.00
	glass: \$10.00
	bottle: \$36.00
pinot grigio, vie di romans “dessimis”, friuli	\$64.00
carricante etna bianco, tornatore, sicily	AVAILABLE OPTIONS
	1/2 glass: \$8.00
	glass: \$14.00
	bottle: \$54.00
turbiano lugana, ca dei frati “i frati”, lombardy	\$48.00
vermentino, cantina mesa, sardegna	AVAILABLE OPTIONS
	1/2 glass: \$7.00
	glass: \$12.00
	bottle: \$44.00
verdocchio, umani ronchi "casal di serra", marches	AVAILABLE OPTIONS
	1/2 glass: \$6.00
	glass: \$11.00
	bottle: \$40.00
sauvignon blanc, tenuta san leonardo “vette”, trentino-alto adige	AVAILABLE OPTIONS
	1/2 glass: \$7.00
	glass: \$13.00
	bottle: \$48.00
sauvignon/nebbiolo/chardonnay, nino negri “ca brioni”, lombardy	\$69.00
fanghina, la capranera, campania	AVAILABLE OPTIONS
	1/2 glass: \$6.00
	glass: \$12.00
	bottle: \$44.00
pinot bianco, terlan, trentino-alto adige	\$55.00
chardonnay, dipinti, trentino-alto adige	AVAILABLE OPTIONS
	1/2 glass: \$6.00
	glass: \$10.00
	bottle: \$36.00
chardonnay, jordan, sonoma	AVAILABLE OPTIONS
	1/2 glass: \$9.00
	glass: \$16.00
	bottle: \$62.00

chardonnay, castella della salla “cervaro”, umbria	\$85.00
soave, pieropan la rocca , veneto	\$70.00
riesling, pacherhof, valle isarco alto adige	\$62.00
rose of nero d'avola, planeta, sicilia	AVAILABLE OPTIONS
	1/2 glass: \$6.00
	glass: \$10.00
	bottle: \$36.00

ROSSO 18

pinot noir, borgo magredo, friuli	AVAILABLE OPTIONS
	1/2 glass: \$6.00
	glass: \$11.00
	bottle: \$40.00
pinot noir, bergstrom cumberland res, willamette oregon	\$80.00
pinot noir, four graces, willamette oregon	AVAILABLE OPTIONS
	1/2 glass: \$8.00
	glass: \$14.00
	bottle: \$52.00
refosco, sant'helena, delle venezie	\$54.00
grasparossa lambrusco, pederzana “gibe”, emiglia romagna	AVAILABLE OPTIONS
	1/ glass: \$6.00
	glass: \$12.00
	bottle: \$44.00
nerello mascalese etna rosso, tornatore “pietrarizzo”, sicily	\$80.00
barbera di asti, vietti “tre vigne”, piedmont	\$65.00
montepulciano, masciarelli, abruzzo	AVAILABLE OPTIONS
	1/2 glass: \$5.00
	glass: \$9.00
	bottle: \$32.00
nebbiolo langhe, pecchenino “botti”, piedmont	AVAILABLE OPTIONS
	1/2 glass: \$9.00
	glass: \$16.00
	bottle: \$60.00
nebbiolo barolo, garesio “serralunga d'alba” , piedmont	\$90.00
sangiovese chianti classico, gagliole, “rubio” , tuscany	AVAILABLE OPTIONS
	1/2 glass: \$6.00
	glass: \$10.00
	bottle: \$36.00

sangiovese morellino di scansano, fattoria le pupille, tuscany	\$50.00
sangiovese/ cabernet/ merlot, querciabella “mongrana”, tuscany	AVAILABLE OPTIONS
	1/2 glass: \$8.00
	glass: \$15.00
	bottle: \$56.00
corvina valpolicella ripasso, tenuta santa maria, veneto	AVAILABLE OPTIONS
	1/2 glass: \$10.00
	glass: \$18.00
	bottle: \$70.00
malbec, la posta "fazzio", tupungato mendoza arg	AVAILABLE OPTIONS
	1/2 glass: \$6.00
	glass: \$10.00
	bottle: \$36.00
sagrantino di montefalco, colpetrone, umbria	\$62.00
cabernet sauvignon, alexander valley vineyards, sonoma ca	AVAILABLE OPTIONS
	1/2 glass: \$7.00
	glass: \$13.00
	bottle: \$48.00
cabernet sauvignon, twenty rows "napa reserve", napa ca	AVAILABLE OPTIONS
	1/2 glass: \$10.00
	glass: \$18.00
	bottle: \$68.00

SHARE BEER 3

birra baladin “wayan” saison 3 ltr	\$159.00
loverbeer “madamin” flanders bruin 1.5 ltr	\$95.00
del ducatto frambozschella raspberry sour ale 25.4oz	\$38.00

DRAUGHTS 8

‘cino sangria	\$10.00
- vino rosso, limoncello, fruit, citrus	
peroni	\$6.00
european pale lager, rome it	
devils purse	\$8.00
"handline" kolsch, cape cod MA	
jacks abby	\$7.00
"blood orange wheat" wheat lager, framingham ma	

maine beer company	\$10.00
"lunch" american ipa, freeport me	
cold harbor	\$8.00
"juice freak" new england ipa, westborough ma	
small change	\$10.00
"a little rain" pale ale, cambridge ma	
allagash	\$7.00
"session pils" salem, MA	

BOTTLES 16

night shift "night lite" light lager, everett ma	\$6.00
oxbow "luppolo" dry-hopped pilsner, newcastle me	\$9.00
true north "vincianne" belgian blonde, ipswich ma	\$7.00
birra baladin “isaac” wheat ale, parma it	\$14.00
del ducatto “torrente” fragrant ale, soragna it	\$14.00
fiddlehead "ipa" american ipa, shelburne vt	\$8.00
zero gravity "little wolf" pale ale, burlington vt	\$7.00
almond 22 "pink peppercorn" ipa, remartello it	\$13.00
castle island “keeper” ipa, norwood ma	\$7.00
guinness, "draught" dry irish stout, ireland	\$8.00
downeast seasonal cider east boston ma	\$7.00
night shift, rotating sour ale, everett ma	\$10.00
miller high life	\$5.00
narragansett lager	\$5.00
zero gravity "rescue club" non alcoholic ipa, burlington vt	\$5.00
heineken "0.0" non alcoholic lager	\$5.00

SPIRITS 8

gin	AVAILABLE OPTIONS
	barr hill tom cat: \$14.00
	bombay sapphire: \$12.00
	bols genever: \$11.00
	brooklyn: \$13.00
	greenall's: \$11.00
	hendricks: \$13.00
	gin lane pink gin: \$12.00
	gunpowder: \$12.00
	elena: \$10.00
	ford's: \$13.00
	malfy: \$11.50
	poli marconi: \$11.50
	plymouth: \$12.00

tequila	AVAILABLE OPTIONS
	casamigos blanco: \$15.00
	casamigos anejo: \$17.00
	clase azul reposado: \$32.00
	don julio anejo: \$16.00
	lunazul reposado: \$12.00
	lunazul anejo: \$13.00
	milagro blanco: \$12.00
	ocho plata: \$14.00
	patron silver: \$14.00
	patron xo: \$12.50
	el buho mezcal blanco: \$11.50

bourbon	AVAILABLE OPTIONS
	angel's envy - 86.6 proof: \$17.50
	basil hayden's - 80 proof: \$16.00
	blanton's - 93 proof: \$32.00
	booker's - 135.5 proof: \$16.00
	buffalo trace - 90 proof: \$14.00
	four roses - 80 proof: \$13.00
	henry mckenna 10 year - 100 proof: \$13.00
	knob creek 9 year - 100 proof: \$14.00
	maker's mark - 90 proof: \$14.00
	noah's mill - 114.3 proof: \$16.00
	rowan's creek - 100.1 proof: \$16.00
	woodford reserve - 90.4 proof: \$14.00

rye whiskey	AVAILABLE OPTIONS
	bulleit - 90 proof: \$14.00
	michter's - 84.8 proof: \$13.50
	rittenhouse - 100 proof: \$14.00
	whistle pig 10 year - 100 proof: \$21.00

single malt scotch	AVAILABLE OPTIONS
	ardbeg 10 year: \$22.00
	balvenie 14 year 'caribbean cask': \$18.00
	bruichladdich 'the classic laddie': \$16.00
	glenfiddich 12 year: \$16.00
	glenlivet 12 year: \$16.00
	glenfarclas 25 year: \$35.00
	lagavulin 16 year: \$25.00

blended scotch	AVAILABLE OPTIONS
	chivas 12 year: \$15.00
	dewar's: \$13.50
	johnnie walker red label: \$13.00
	johnnie walker black label: \$16.00

amari	AVAILABLE OPTIONS
	averna: \$12.00
	cynar: \$12.00
	del etna: \$10.00
	fernet branca: \$13.00
	luxardo abano: \$10.00
	meletti: \$10.00
	montenegro: \$11.00
	nonino: \$17.00
	sibilla: \$14.00

grappa	AVAILABLE OPTIONS
	marolo grappa di moscato: \$18.00
	marolo brunello di montalcino: \$18.00
	nonino grappa lo chardonnay: \$22.00
	sibona liquore alla camomilla: \$11.00
	sibona grappa di barolo: \$13.00

DULCE 6

pistachio ricotta cake	\$10.00
limoncello mascarpone cake	\$10.00
tiramisu	\$10.00
chocolate budino amaretti tart	\$10.00
gelatos	\$4.00
vanilla, salted caramel chocolate chunk, pistachio, mango sorbet	
affogato	\$10.00
vanilla gelato, Illy espresso, amaro meletti	

KIDS MENU 6

fusili lunghi & meatballs	\$9.00
margherita pizza	\$8.00
grilled chicken	\$9.00
mashed potatoes, broccolini, lemon vinaigrette	
crispy chicken	\$9.00
parmesan potato chips	
grilled salmon	\$11.00
mashed potatoes, broccolini	
crispy chicken sandwich	\$8.00
romaine, melted fontina, parmesan chips	

BRUNCH 8

charred broccolini fontina, parmesan, grilled bread	\$7.00
breakfast polenta roasted kale, wild mushrooms, tomato, sunnyside egg	\$15.00
eggs benedict speck, tomato jam, hollandaise, greens	\$16.00
wild mushroom and smoked mozzarella omelet, tri-colore salad	\$14.00
shortrib hash potato, pepper, onion, herbs, eggs	\$22.00
tuna conserva piadini white beans, olives, herbs, fontina	\$17.00
breakfast pizza, evoo tomatoes, pesto, farm fresh eggs, grilled broccolini, parmesan	\$17.00
panettone french toast clementine, maple, cinnamon butter	\$16.00

BOSTON RESTAURANT WEEK 1

Available August 6th through 19th for Dine-In or Take-Out

FIRST COURSE 5

strawberry & snap pea salad, feta, basil, pistachio, champagne vinaigrette
romaine and kale caesar, parmesan, anchovy, lemon, crushed croutons
bruschetta, eggplant caponata, basil, saba
grilled peaches, stracciatella, arugula, evoo, spiced sunflower seed
braised meatballs, pomodoro sauce, parmesan, herbed ricotta

SECOND COURSE 7

fennel sausage grilled pizza

grilled red onion, pepper, scallion

margherita grilled pizza

tomato, fontina, parmesan, evoo, scallions, basil

grilled shrimp

creamy polenta, summer vegetables, calabrian chili lemon butter

tagliatelle

corn crema, charred scallion, blistered corn, fresno chili, shaved ricotta salata

grilled flat iron steak

heirloom tomato & sweet corn panzanella salad, grana padano, citrus vinaigrette

grilled salmon

couscous, cucumber, lemon, basil, cherry tomato, herb gremolata, romesco

chicken milanese

marinated white beans, arugula, chicories, lemon, basil, salsa verde, parmesan

THIRD COURSE 3

pistachio ricotta cake

passion fruit panna cotta, toasted coconut, dark chocolate crumble

gelatos: pistachio, salted caramel or vanilla