



ANTIPASTI 9

Arancini Siciliani	\$12.00
ground beef, peas, mozzarella saffron risotto	
Polpette	\$12.00
Angus beef meatballs, parmigiano reggiano, tomato sauce, parsley	
Calamari Fritti	\$13.00
fried calamari lemon ajoli	
Burrata	\$15.00
creamy mozzarella, baby bell peppers, balsamic glaze	
Scamorza	\$15.00
pan seared scamorza cheese, grilled baby eggplant, Parma prosciutto	
Cestino Caprese	\$15.00
Cherry tomato, house made knotted mozzarella, basil pesto	
Cartoccio Napoletano	AVAILABLE OPTIONS
Blossom (seasonal), arancini, fried polenta, potato croquette, zeppole	\$14.00
	\$18.00
Antipasto Classico	\$16.00
Cured italian meats, cheese, pickled veggies	
Polipo Brasato	\$18.00
Octopus aglianico braised, spicy home made oil, garlic potato puree and olives tapenade	

INSALATE 3

Rughetta	\$11.00
Arugula salad, blueberry vinaigrette, goat cheese, roasted almonds	
Insalata Mista	\$11.00
Mixed salads, olives, yellow beets, lemon, E.V.O.O	
Insalata di Cesare	\$11.00
traditional cesar salad	

SECONDI 7

Parmigiana di Malanzane	\$19.00
Traditional eggplant parmigiana	
Traditional Chicken Parm	\$19.00
served with pasta	
Scaloppine di Vitello	\$24.00
Veal scaloppine, prosciutto, mozzarella, sage white wine sauce	
Branzino All'acqua Pazza	\$24.00
Branzino with mussels, clams cherry tomato parsley, seafood brodetto	
Salmone	\$27.00
Pan seared salmon, sautéed snow peas safron potato fritters	
Bistecca Ai Ferri	\$32.00
16oz Angus sirloin steak, potato puree, broccoli rabe	
Scottadito di Agnello	\$36.00
Lamd chops served with safron risotto	

PASTA 13

Chitarrine Cacio e Pepe	\$17.00
Ground peppercorn, parmigiano reggiano, pecorino romano	
Bucatini All'amatriciana	\$18.00
Pancetta, white wine, tomato, pecorino romano	
Casarecce	\$19.00
Angus meatball, San Marzano tomato, basil	
Gnocchi alla Sorrentina	\$19.00
Potato gnocchi, tomato sauce, fresh mozzarella	
Paccheri alla Genovese	\$20.00
Paccheri pasta, slowed braised short ribs, chianti wine and onions	
Gnocchetti Cozze e Fagioli	\$20.00
Gnocchetti pasta with cannellini beans, mussels, cherry tomato	
Ravioli	\$20.00
Stuffed with swiss chard, ricotta, truffle butter sauce and shaved ricotta salata	
Pici Funghi e Salsiccia	\$21.00
wild mushrooms, italian sausage, Panna (cream sauce)	
Cannelloni	\$21.00
Filled with slowed braised pork and beef, tomato sauce and fresh mozzarella	
Lasagna Tradizionale	\$22.00
Bolognese filled lasagna	

Spaghetti Alle Vongole	\$24.00
Littlenecks, garlic, extra virgin olive oil, cherry tomato	
Paccheri Ai Gamberi	\$25.00
Jumbo shrimps, bock choy, in a Lobster sauce	
Pappardelle con Ragu' di Cinghiale	\$26.00
Pappardelle pasta wild boar ragu	

CONTORNI 1

Contorni	\$7.00
Choices of Broccoli rabe, mushrooms, fries, garlic mash potatoe, asparagus or Kale	

SALADS 3

Rughetta	
Arugola, blueberry vinaigrette, goat cheese, roasted almonds	
Insalata Mista	
Mixed green, olives, yellow beets, lemon, E.V.O.O	
Cesar	
Classic cesar sald	

PASTE E SECONDI 12

Chitarrine Cacio e Pepe	
Ground peppercorn, parmigiano reggiano	
Bucatini All'amatriciana	
Pancetta, white wine, San Marzano tomato, pecorino romano	
Spaghetti alla Puttanesca	
Black olives, capers, san Marzano tomato, anchovies	
Linguine con Calamari	
Calamari, cherry tomato, parsley	
Gnocchi alla Sorrentina	
Potato gnocchi, tomato sauce, fresh mozzarella	
Cannelloni Filled	
with slow braised beef, pork, lamb, tomato sauce and fresh mozzarella	
Linguine al Pesto	
Basil pesto sauce, shredded parmigiano	
Bolognese	
beef pork and veal ragu` over rigatoni	

Ziti con Polpette

All angus meatballs, tomato, parmigiano

Farfalle Primavera

mushrooms, zucchini, asparagus cream sauce

Parmigiana di Malanzane

Traditional eggplant parmigiana

Pollo Parmigiana

traditional chicken parm served with spaghetti

PANINI 8

Sirloin

Grilled angus sirloin steak, arugola, shaved parmigiano

Classico

Prosciutto di Parma, mozzarella Basil

Napoletano

Sweet italian sausage, sauté with friarielli (broccoli rabe)

Pollo Grigliato

Grilled rosemary chicken breast, sundried tomato mozzarella

Melenzane Parmigiana

classic Neapolitan Melanzane Parmigiana

E Purpett

Our signature meatballs, mozzarella, parmigiano

Pollo Parmigiana

Chicken parm

Verdure

Zucchini, eggplant, mushrooms, peppers, mozzarella

BURGER 1

Mast Burger

\$15.95

Wagyu beef burger, mozzarella, tomato, onions, lettuce, red pepper, brioche bun

A VERA PIZZA NAPULITANA 4

Margherita

fior di latte, san marzano tomato, basil parmigiano

Napoli

SanMarzano tomato, black olives, anchovies garlic

Pulcinella

Spinach, fior di latte, cherry tomato

Zucchine

zucchine, basil pesto, yellow cherry tomato, fior di latte

COCKTAILS 13

Fall Fashion	\$14.00
maddle apple, clove, jim beam apple, soda water	
Mast' Mule	\$13.00
jack daniels No7, Bombay gin, king's ginger liquour and fever tree ginger beer, fresh squeezed lime, angustoro bitters crushed ice	
Governor's Alley	\$12.00
woodford reserve bourbon, luxardo liquor, carpana antica vermouth and luxardo cherries	
La Mela	\$12.00
Bacardi infused with apple cinnamon, apple cider, caramel, nutmeg	
Steampunk	\$13.00
Patron Reposado tequila, agave nectar, rock salt rim, fresh lime juice	
Old Fashion Neapolitan	\$13.00
Dewars white label whiskey, amaretto di saronno, contreou, angosturo served with marzapan luxardo cherry and candid orange zest	
Espresso Martini	\$13.00
Vanilla bean infused grey goose vodka, double shot of espresso, house made simple syrup and Sambuca soaked coffee beans	
Nutella Martini	\$14.00
Grey Goose vodka Muletti dark chocolate liquor, frangelico, Nutella	
Sangria	\$15.00
Our signature recipe consisting of Mast Cabernet, mixed liquors, fresh squeezed juices whole fruit and splash of soda, made fresh to order	
Sirena	\$14.00
Stoli elite vodka, king's ginger liquor, anjou pear puree, fresh basil, fresh squeezed lime	
Province Punch	\$15.00
seasoned spiced rose' sangria	
Strawberry Basil	\$14.00
Patron reposado tequila, fresh strawberry puree, muddled basil, agave nectar, house made fresh lime juice, salt rim	
Bellini	\$13.00
Prosecco and your choice of puree White peach-strawberry-anjou pear-black cherry	

ROSSO / RED - BOTTLE / GLASS 24

Troublemaker Red Blend No.9. Grenache, Zinfandel, Petite, Mourvedre 2013 Hope Family Wines Paso Robles, California	\$8.00
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Nero D'avola 2014 Alibrianza Sicily	AVAILABLE OPTIONS
	\$32.00
	Glass: \$8.00
Malbec 2013 Masi Argentina	AVAILABLE OPTIONS
	\$36.00
	Glass: \$9.00
Aglianico 2013 Mastroberardino Campania, Italy	AVAILABLE OPTIONS
	\$36.00
	Glass: \$9.00
Montepulciano D'abruzzo 2013 Marchesi de Cordono Aida Abruzzo, Italy	AVAILABLE OPTIONS
	\$40.00
	Glass: \$10.00
Chianti Classico 2012 Banfi Tuscany, Italy	AVAILABLE OPTIONS
	\$44.00
	Glass: \$11.00
Pinot Noir 2014 Meomi Central Coast, California	AVAILABLE OPTIONS
	\$48.00
	Glass: \$12.00
Syrah "Castagnino" 2013 Dionisio Cortona, Italy	AVAILABLE OPTIONS
	\$48.00
	Glass: \$12.00
Cabernet Sauvignon 2013 Fuse Signorello Napa Valley, California	AVAILABLE OPTIONS
	\$49.00
	Glass: \$13.00
Nebbiolo Langhe 2013 Giuseppe Cortese Piedmont, Italy	AVAILABLE OPTIONS
	\$50.00
	Glass: \$14.00
Le Volte Super Tuscan 2012 Ornellaia Tuscany, Italy	AVAILABLE OPTIONS
	\$60.00
	Glass: \$15.00
Montepulciano d'Abruzzo Riserva 2010 Marchesi de Cordono Trinita Abruzzo, Italy	\$50.00
Valpolicella Ripasso 2012 Soraighe Veneto, Italy	\$50.00
SP68 Frappato, Merlot, Nero d'Avola 2012 Occhipinti Sicily	\$55.00
Amarone 2011 Bennati Veneto, Italy	\$90.00
Aglianico Amaro 2011 Kapnios Campania, Italy	\$75.00
Barolo 2009 Beni di Batasiolo Piedmont, Italy	\$90.00
Pian Delle Vigne Brunello di Montalcino 2009 Antinori Tuscany, Italy	\$140.00

Tignanello Super Tuscan 2011 Antinori Tuscany, Italy	\$150.00
Omellaia 2011 Tenuta dell ' Ornellaia Tuscany, Italy	\$340.00
Grenache 2011 Austin Hope Paso Robles, California	\$60.00
Treana Red Cabernet, Syrah 2013 Hope Family Wines Paso Robles, California	\$70.00
Merlot 2012 Duckhorn Napa, California	\$105.00
Opus One Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc, Malbec 2011 Opus One Winery Napa, California	\$340.00

BIANCO / WHITE - BOTTLE / GLASS 11

Chardonnay 2014 Liberty School Paso Robles, California	\$8.00
Pinot Grigio 2014 Corta Pitore Veneto, Italy	AVAILABLE OPTIONS \$32.00 Glass: \$8.00
Anthilia 2013 Donnafugata Sicily	AVAILABLE OPTIONS \$32.00 Glass: \$8.00
Greco 2014 Mastroberardino Campania, Italy	AVAILABLE OPTIONS \$36.00 Glass: \$9.00
Riesling 2013 Pratello Lake Garda, Italy	AVAILABLE OPTIONS \$36.00 Glass: \$9.00
Gewurztraminer 2011 Aloise Lagader Alto Adige, Italy	AVAILABLE OPTIONS \$39.00 Glass: \$11.00
Treana White Marsanne, Viognier 2013 Hope Family Wines Central Coast, California	AVAILABLE OPTIONS \$48.00 Glass: \$12.00
Sauvignon Blanc 2014 Cakebread Napa Valley, California	AVAILABLE OPTIONS \$60.00 Glass: \$15.00
Falanghina Organic 2013 Villa Matilde Campania, Italy	\$36.00
Vementino 2013 Antinori Tuscany, Italy	\$49.00
Chardonnay 2013 Dutton Goldfield Ranch Russian River, California	\$80.00

BUBBLES - CHAMPAGNE - PROSECCO - SPARKLING - AND - ROSE' 7

Prosecco NV San Giovanni Veneto, Italy	AVAILABLE OPTIONS
	\$46.00
	Glass: \$12.00
Champagne Brut Vieve Clicquot Champagne, France	AVAILABLE OPTIONS
	\$115.00
	Single: \$24.00
Champagne Brut Moet & Chandon Champagne, France	AVAILABLE OPTIONS
	\$100.00
	Single: \$21.00
Champagne Armand De Brignac "Ace of Spades" Brut Champagne, France	\$380.00
Champagne Armand De Brignac "Ace of Spades" Rose Champagne, France	\$500.00
Rose' di Cerasuolo 2014 Chiola Abruzzo, Italy	AVAILABLE OPTIONS
	\$32.00
	Glass: \$8.00
Dry Rose' 2014 Simi Sonoma, California	AVAILABLE OPTIONS
	\$40.00
	Glass: \$10.00

DRINKS 12

Mast' Mule	\$13.00
Jack Daniels No. 7, Bombay Gin, King's Ginger Liquor, and Fever Tree ginger beer, fresh squeezed lime, Angustoro bitters, crushed ice	
Governor's Alley	\$12.00
Woodford Reserve Bourbon, Luxardo Liquor, Carpano Antica Vermouth, and luxardo cherries	
5 O'clock Tea	\$12.00
Deep Eddy's Iced Tea Vodka, cold brewed Iced Tea, housemade syrup, fresh squeezed lemon	
The Steampunk	\$13.00
Patron Reposado Tequila, agave nectar, rock salt rim, and fresh lime juice	
Old Fashioned Neapolitan	\$13.00
Dewar's White Label Whiskey, Amaretto di Saronno, Cointreau, Angostura bitters, served with marzipan, luxardo cherries, and candied orange zest	
Espresso Martini Vero	\$13.00
Vanilla bean infused Grey Goose Vodka, double-shot Lavazza Espresso, housemade simple syrup and Sambuca soaked espresso beans	
Nutella Martini	\$14.00
Grey Goose Vodka, Muletti Dark chocolate liquor, Frangelico Liquor, Nutella hazelnut chocolate	
Sangria	\$15.00
Our signature recipe consisting of: Troublemaker red blend, mixed liquors, fresh squeezed fruit juices and whole fruit, and a splash of soda. Each glass made Fresh to order	

Sirena	\$14.00
Stoli Elit Vodka, King's Ginger liquor, Anjou pear puree, fresh basil, fresh squeezed lime	
Amafi Lemonade	\$14.00
Grey Goose Le Citron, Jack Daniels Honey, Fresh squeezed lemonade, housemade simple syrup, lemon	
Orange Blossom	\$14.00
Bombay Sapphire Gin, Aperol, Fresh Squeezed Lime Juice, Rhubarb Bitter and House Simple Syrup	
Bellini	\$13.00
Prosecco and your choice of puree': White Peach, Strawberry, Anjou Pear, Black Cherry	

NEGRONI 7

O' Sole Mio	
Martini Millers Gin, Galliano liquor, Carpano Bianco And candied zest	
Classico	
Plymouth London gin, Campano Antico vermouth Campari and orange zest	
O' Mast	
Angel's Envy Bourbon, triple sec, Campari, Campano antico Vermouth and orange bitters	
Alla Diavola	
Peperoncino infused campari, carpana antica vermouth, grey goose l'orange and dried chili	
Sbagliato	
Campari, Carpano antico vermouth, San giovanni prosecco	
Bianco	
Bombay dry Gin, Cocchi americano, carpano bianco and lemon	
Sofia	
Deep Eddy's vodka, Montenegro amaro, bacardi Oakheart, fernet branca, reagan's orange bitter	

DRAFT BEERS 12

Guinness, Ireland, Stout 4% ABV	\$8.00
Sam Adams Boston Lager, Boston, Lager 4.9% ABV	\$6.00
Sam Adams Seasonal, Cold Snap	\$6.00
Castle Island, Candlepin, Newton, MA 4.4% ABV	\$6.00
Peroni, Italy, Lager 5.1% ABV	\$7.00
Moretti la Rossa, Italy, Dopplebock 7.2% ABV	\$8.00
Harpoon Rotation UFO White, Boston	\$7.00
Conga Imerpial IPA, Revival Brewing Company, Cranston RI. 9.5% ABV	\$10.00

Clown Shoes Space Cake Double IPA Ipswich, MA 8% ABV

Available in 16 oz

Strongbow Cider, Herefordshire England. 4.5% ABV	\$7.00
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Maine Brewery Rotation, Freeport MN	\$10.00
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Tesla Pale Lager, Six Point Brewery, Brooklyn NY 7.1% ABV	\$7.00
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BOTTLED BEERS 12

Weihenstephaner Hefeweizen, Hefeweizen, Germany 6.5% ABV	\$7.00
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Heineken, Lager, Holland 5% ABV	\$7.00
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Lagunitas IPA, CA 6.2% ABV	\$6.00
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Lagunitas Lil Sumpin IPA, CA 7.5% ABV	\$6.00
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Firestone Walker Union Jack IPA. Paso Robles, CA 7% ABV	\$6.00
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Victory Prima Pilsner, PA 5.3% ABV	\$7.00
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Modelo, Mexico 4.4% ABV	\$7.00
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Westmalle Trappist Ale, Belgium, 9.5% ABV	\$9.00
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Bards Tale, Gluten Free Beer, Utica NY 4.6% ABV	
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Clausthaler, N/A Beer, Germany 5% ABV	\$6.00
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Corona, Cerveza Mexico 4.6% ABV	\$7.00
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Bud Light, Pale Lager, MS 4.2% ABV	\$5.00
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