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## STARTERS 9

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<b>ARANCINI</b>	<b>\$10.00</b>
crispy rice fritters, san marzano tomato, fontina cheese	
<b>PIATTO DI ANTIPASTI</b>	<b>\$28.00</b>
salumi, aged cheese, crostini	
<b>NORTH SHORE FRITTO MISTO</b>	<b>\$19.00</b>
calamari, clam strips, cherry peppers, tomato aioli	
<b>INSALATA MISTA</b>	<b>\$14.00</b>
red wine vinaigrette, pistachios, grana padano, pangrattato	
<b>CAESAR SALAD</b>	<b>\$14.00</b>
crisp romaine hearts, caesar dressing, crostini, grana padano	
<b>SICILIAN MUSSELS</b>	<b>\$16.00</b>
roasted tomato pesto, calabrian chili, grilled bread	
<b>GLAZED DUCK WINGS</b>	<b>\$16.00</b>
luxardo cherry agro-dolce	
<b>PROSCUITTO DI PARMA</b>	<b>\$14.00</b>
<b>MARINATED OLIVES</b>	<b>\$8.00</b>
castelvetrano olives, roasted garlic, oregano	

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## SIDES 4

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<b>FOCCACIA</b>	<b>\$8.00</b>
garlic butter, grana padano, chives	
<b>CRISPY POLENTA</b>	<b>\$10.00</b>
gorgonzola dolce, honey, black pepper, lemon zest	
<b>ROASTED CARROTS</b>	<b>\$12.00</b>
sumac yogurt, cherry and almond condimento	
<b>CHARRED CAULIFLOWER</b>	<b>\$14.00</b>
romesco sauce, mint, dill	

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## PASTA 7

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<b>BUCATINI ALL AMATRICIANA</b>	<b>\$26.00</b>
san marzano tomato, guanciale, pecorino romano	
<b>GNOCCHI CACIO E PEPE</b>	<b>\$25.00</b>
ricotta gnocchi, pecorino romano, fresh ground pepper	
<b>ROCK SHRIMP CARBONARA*</b>	<b>\$28.00</b>
lemon, egg yolk, prosciutto, pecorino romano, pangrattato	
<b>SPACCATELLI AL PESTO</b>	<b>\$24.00</b>
tomato pesto, fresh basil, calabrian chili	
<b>PACCHERI BOLOGNESE</b>	<b>\$26.00</b>
pork sugo, broccoli rabe, grana padano, pangrattato	
<b>BRAISED PORK TAGLIATELLE</b>	<b>\$26.00</b>
radicchio, chili flake, parsley, grana padano	
<b>CLASSIC PUTTANESCA</b>	<b>\$24.00</b>
boquerones, san marzano tomato, castelvetro olives, parsley	

## ENTREES <sup>4</sup>

<b>ROASTED CHICKEN</b>	<b>\$29.00</b>
mushroom risotto, arugula, guanciale-mustard vinaigrette	
<b>ARCTIC CHAR*</b>	<b>\$28.00</b>
smashed cannellini beans, tuscan kale, parsley gremolata, fresh lemon juice	
<b>SHORT RIB LASAGNA</b>	<b>\$27.00</b>
beef short rib, ricotta, san marzano tomato	
<b>EGGPLANT PARMESAN</b>	<b>\$24.00</b>
fried eggplant, san marzano tomato, mozzarella, basil	

## DOLCE <sup>3</sup>

<b>TIRAMISU*</b>	<b>\$11.00</b>
mascarpone mousse, lady finger, espresso	
<b>CITRUS ALMOND CAKE</b>	<b>\$11.00</b>
creme fraiche, seasonal citrus curd, olive oil	
<b>GELATO</b>	<b>\$5.00</b>
vanilla, chocolate, or pistachio	

## SPARKLING WINE <sup>2</sup>

<b>Lambrusco Blend NV, Cleto Chiarli, "Brut de Noir", Emilia-Romagna, IT</b>	<b>\$12.00</b>
<b>Lumassina, 2021, Punta Crena, "Frizzante", Liguria, IT</b>	<b>\$12.00</b>

## WHITE WINE 4

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**Cortese, 2021** **\$13.00**

La Raia, "Gavi", Piedmont, IT

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**Fiano, 2021** **\$15.00**

Rocca del Principe, Avellino, Campania, IT

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**Falanghina, 2019** **\$13.00**

Agnanum, "Sabbia Vulcanica", Campania, IT

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**Grechetto, 2021** **\$14.00**

Sergio Mottura, "Poggio della Costa", Agliano, Lazio, IT

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## RED WINE 4

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**Frappato, 2021** **\$13.00**

Valle dell' Acate, " Il Frappato", Sicily, IT

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**Barbera, 2020** **\$15.00**

La Tollara, Colli Piacentini, Piedmont, IT

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**Montepulciano Blend, 2017** **\$13.00**

Di Majo Norante, "Ramitello", Molise, IT

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### Nebbiolo

rotating feature nebbiolo

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## THE LIST 8

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**Amalfi Coast** **\$13.00**

Vodka, Italicus, Grapefruit, Lemon

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**Secret Garden** **\$14.00**

Gin, Elderflower, Honeysuckle, Rose

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**Bitter Venetian** **\$13.00**

Pineapple Rum, Aperol, Lime, Grapefruit

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**Dante Piccante** **\$14.00**

House Infused Jalepeno Tequila, Pomegranate, Lime

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**Apollonia Spritz** **\$13.00**

Bordiga Bianco, Cappelletti, Contratto, Prosecco

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**Sicilian Smash** **\$13.00**

Bourbon, Bordiga Bianco, Lemon, Mint

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**Chester In The Rye** **\$13.00**

Rye, Cappelletti, Cocchi di Torino Rosso

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**MIDA Classic Negroni****\$14.00**

Gin, Campari, Alessio Torino

**DRAUGHT BEER, 16 OZ** 3**Notch Brewing, Sesh Pils: MA****\$8.00**

Czech Pilsner

**Fiddlehead, IPA : VT****\$9.00**

New England IPA

**Allagash, White: ME****\$9.00**

Belgian Style Witbeir

**CANS & BOTTLES, 12 OZ** 2**Peroni, Nastro Azzurro, IT****\$9.00**

European Pale Lager

**Lamplighter, Rabbit Rabbit, Cambridge, MA****\$11.00**

New England Double IPA

**APERITIVI** 8**Aperol****AVAILABLE OPTIONS**

Spritz: \$14.00

Rocks: \$12.00

**Campari****AVAILABLE OPTIONS**

Spritz: \$14.00

Rocks: \$12.00

**Cappelletti****AVAILABLE OPTIONS**

Spritz: \$10.00

Rocks: \$8.00

**Contratto****AVAILABLE OPTIONS**

Spritz: \$12.00

Rocks: \$10.00

**Cocchi Americano****AVAILABLE OPTIONS**

Spritz: \$10.00

Rocks: \$8.00

**Italicus Rosolio****AVAILABLE OPTIONS**

Spritz: \$14.00

Rocks: \$12.00

**Lillet Blanc****AVAILABLE OPTIONS**

Spritz: \$11.00

Rocks: \$9.00

## Aperitivi Flight

\$13.00

curated for your taste

## NON-ALCOHOLIC REFRESHMENTS 6

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### Sorrento Spritz

\$6.00

Grapefruit, Lemon, Mint

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### Shirley Temple

\$5.00

House Made Grenadine, Ginger Ale

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### Orgeat Limeade

\$6.00

Sweet Almond, Lime

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### Black Tea Daquiri

\$6.00

Black Tea, Lime, Toasted Coconut

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### Alba Bambini

\$6.00

House Made Grenadine, Lime, Grapefruit, Lemon

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### Iced Tea

\$4.00

Bergamot English Breakfast Tea

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## MAINS 14

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### MIDA BISCUITS

\$8.00

butter, seasonal jam

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### ARANCINI

\$10.00

crispy rice fritters, san marzano tomato, fontina cheese

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### INSALATA SUPREMO

AVAILABLE OPTIONS

citrus, seasonal vegetables, grana padano, pangrattato, red wine vinaigrette

\$14.00

chicken: \$5.00

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### CAESAR SALAD

AVAILABLE OPTIONS

crisp romaine hearts, caesar dressing, crostini, grana padano

\$14.00

chicken: \$5.00

anchovies: \$5.00

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### SICILIAN MUSSELS

\$16.00

roasted tomato pesto, calabrian chili, grilled bread

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### FRIED CHICKEN SANDWICH

\$16.00

raisin jam, tomato aioli, side insalata

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### EGGPLANT PARMESAN SANDWICH

\$15.00

tomato, basil, grana padano, mozzarella, side insalata

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### CRISPY POTATO HASH\*

\$16.00

pork sugo, fried egg, grana padano, chives

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<b>MIDA SLAM</b>	<b>\$16.00</b>
scrambled eggs, bacon, home fries, pancake, toast	
<b>MIDA PANCAKE</b>	<b>\$15.00</b>
three pancakes, butter, maple	
<b>SHAKSHUKA ALL' AMATRICIANA*</b>	<b>\$15.00</b>
braised egg, guanciale, ricotta, toast	
<b>SMOKED SHORT RIB LASAGNA</b>	<b>\$17.00</b>
beef short rib, ricotta, grana padano, side insalata	
<b>CLASSIC CARBONARA*</b>	<b>\$25.00</b>
salumi, egg yolk, pecorino, chives	
<b>GNOCCHI CACIO E PEPE</b>	<b>\$25.00</b>
ricotta gnocchi, pecorino romano, fresh black pepper	
<b>FOR THE KIDS</b> 3	
<b>BUTTERED NOODLES</b>	<b>\$12.00</b>
house pasta, butter, parmesan	
<b>PANCAKE</b>	<b>\$8.00</b>
maple, butter	
<b>SCRAMBLED EGGS</b>	<b>\$8.00</b>
cheese, toast	
<b>MORNING BEVERAGES</b> 4	
<b>COFFEE</b>	<b>\$3.50</b>
<b>CAFE SHAKERATO</b>	<b>\$6.00</b>
iced espresso, toasted coconut, cream	
<b>TEA</b>	<b>\$4.00</b>
<b>ICED TEA</b>	<b>\$3.00</b>
<b>HAIR OF THE DOG</b> 6	
<b>MIDA BLOODY MARY</b>	<b>\$13.00</b>
<b>APEROL SPRITZ</b>	<b>\$12.00</b>
<b>THE NOT SO CLASSIC MIMOSA</b>	<b>\$12.00</b>
orange, campari, grapefruit liqueur	
<b>ESPRESSO MARTINI</b>	<b>\$13.00</b>
vodka, coffee liqueur, toasted coconut	

<b>PERSEPHONE SPRITZ</b>	<b>\$13.00</b>
limoncello, pomegranate, prosecco	
<b>FEATURE SANGRIA</b>	<b>\$13.00</b>
<b>BEER, DRAUGHT</b> 3	
<b>NOTCH BREWING, SESH PILS: MA</b>	<b>\$8.00</b>
Czech Pilsner	
<b>FIDDLEHEAD IPA: VT</b>	<b>\$9.00</b>
American IPA	
<b>ALLAGASH WHITE: ME</b>	<b>\$9.00</b>
Belgian Style Witbeir	
<b>BEER, CANS &amp; BOTTLES</b> 2	
<b>PERONI, NASTRO AZZURRO, IT</b>	<b>\$9.00</b>
<b>LAMPLIGHTER, RABBIT RABBIT: MA</b>	<b>\$11.00</b>
New England Double IPA	
<b>STARTERS ( TO SHARE)</b> 3	
<b>MUSHROOM BRUSCHETTA</b>	
fontina, garlic butter, arugula	
<b>ROASTED BEET SALAD</b>	
delicata squash, stracciatella, red onion, basil vinaigrette	
<b>MAPLEBROOK BURRATA</b>	
berry agrodolce, pistachios, mint, fontina	
<b>MID COURSE</b> 1	
<b>LOBSTER BUCATINI</b>	
chili flake, lemon, parsley pesto, pecorino	
<b>ENTREES (CHOICE OF)</b> 3	
<b>BRASATO AL BAROLO</b>	
short rib, creamy polenta, baby carrots, pearl onion	
<b>CIOPPINO</b>	
hake, scallops, clams, shrimp, tomato fennel broth, toast	
<b>RICOTTA GNOCCHI</b>	
pomodoro sauce, basil, olive oil, grana padano	
<b>DESSERTS (CHOICE OF)</b> 2	

## CHOCOLOATE BUDINO

espresso chantilly

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## RASPBERRY SORBETTO