

# Cafe Menu

## coffee + tea

espresso - 3.60

cappuccino - 4.50

latte - 4.50

mocha - 5.00

americano - 3.60

espresso tonic - 5.00

hot chocolate - 5.00

steamer - 2.00

drip coffee - 12oz 3.15 - 16oz 3.65

iced coffee - 16oz 3.65 - 20oz 4.15

cold brew - 16oz 5.25

mem tea - 3.00

china green jade  
english breakfast  
blue flowers earl grey  
mediterranean mint  
lemon chamomile

iced tea - 16oz 3.50 - 20oz 4.00

matcha latte - 5.00

chai latte - 5.00

lemonade - 16oz 4.00 - 20oz 4.50

milk + non-dairy

skim

oat + 0.75

almond + 0.75

syrups + 0.50

caramel

chocolate

hazelnut

vanilla

## sandwiches + salad + slices

breakfast sandwich - 10.00

fried egg, fontina, bacon, calabrian chili aioli, arugula, english muffin\*

(served at 8am)

10am - 3pm

sandwiches served on ciabatta, focaccia, or gluten-free bread

add chips for \$2

mortadella - 14.00

provolone, giardineira aioli, shredded red gem

turkey - 13.00

bacon, provolone, pesto, calabrian chili aioli, arugula

marinated eggplant - 11.00

caponata, stracciatella, arugula

prosciutto - 15.00

stracciatella, mustard, honey, arugula

pulled chicken - 12.00

caramelized onions, caesar, red gem\*

red gem salad - 12.00

fennel, sherry vinaigrette, orange, blue cheese, hazelnuts  
add chicken or eggplant +5.00

sicilian pizza slices

margherita - 5.00

sausage - 6.00

mushroom & spinach - 6.00

## beverages

maine root sodas - 4.50

mexicane cola · root beer

san pellegrino sparkling sodas - 3.50

aranciata · limonata · pompelmo

red bitters non-alcoholic aperitif - 2.50

san pellegrino sparkling water (0.75L) - 10.00

polar bottled water - 2.00

We charge a 3% administrative fee. This administrative fee is not a gratuity, tip, or service charge. We use this fee to increase the wages of all of our employees.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please inform the staff of any allergies or intolerance.

# *Wine*

Served 11 am - close

## sparkling - glass

NV La Sabbonia "Divo", Famoso - Emilia-Romagna	13
NV Denny Bini "Festa", Lambrusco - Emilia-Romagna	14

## white + skin contact- glass

2021 CasaSmith, Pinot Grigio - Washington	13
2022 Adele Musella, Falanghina - Campania	15
2021 Gulino "Pretiosa", Albanello - Sicily	14
2019 Clendenen Farms, Tocai Friulano - California	14
2022 Vaira "Vincenzo Bianco", Falanghina/Trebbiano - Molise	14

## red - glass

2021 Giornata "Il Campo Rosso", Italian field Blend - California	13
2017 Valenti "Norma", Nerello Mascalese - Sicily	14
2022 G.D. Vajra, Barbera d'Alba - Piedmont	15
2020 Pagliarese Chianti Classico, Sangiovese - Tuscany	15
2020 Casasmith "Porcospino", Primitivo - Washington	14

# *Beer + Cider*

Peroni, "Nastro Azzuro" classic Italian birra	6
Oxbow, "Luppolo" dry-hopped Italian pilsner from ME	10
Honest Weight, "Gate 37" buckwheat grisette from MA	11
Bissell Brothers, "The Substance" bright NE IPA from ME	12
Stormalong, "Mass Appeal" semi-dry cider from MA	9
Al's Lager, classic non-alcoholic American lager from NY	7