

# 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

flavor of the week - 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

NV Archer Roose "Bubbly", Glera blend - Veneto - 250 mL can 14

NV Scarpetta "Frico", Lambrusco - Emilia-Romagna - 250 mL can 13

## white + skin contact

2022 Gotham Project, Pinot Grigio - Sicily - 250 mL can 13

## rose

2023 Vajra "Rosabella" Nebbiolo - Piedmont 14

## red

2021 Martilde, Barbera - Lombardy 14

# *Spritz*

Aperol Spritz - 200 mL bottle 14

Straightaway "Fiore Spritz" - 250 mL can 15

Straightaway "Nitro Gin Fizz" - 250 mL can 15

# *Beer + Cider*

Peroni, "Nastro Azzuro" classic Italian birra - 11.2 oz can 6

Oxbow, "Luppolo" dry-hopped Italian pilsner from ME - 16 oz can 13

Burlington Beer Co., "Uncanny Valley" NE IPA from VT - 16 oz can 14

Artifact, "Slow Down" crisp and dry NE cider from MA - 16oz can 11

Al's Lager, non-alcoholic American lager from NY - 12oz can 7

Notch "Hazy N/A IPA" non-alcoholic NE IPA from MA - 12oz can 7