



## PRIMI

appetizers

**\* 1/2 Dozen Oysters** 18 *GF*  
cucumber mignonette, cocktail sauce

**Burrata** 16 *GF*  
heirloom tomatoes, mixed greens,  
basil-honey vinaigrette, nut-free pesto

**Madre's Meatballs** 14 *GF*  
house-made meatball in sugo al pomodoro

**Crispy Polenta** 12 *GF V*  
whipped goat cheese, pecorino, golden raisin  
vinaigrette, truffle oil

**Crispy Fingerling Fries** 8 *GFO V*  
parmesan, parsley

**Marsala Funghi al Forno** 13 *GF V*  
roasted mushrooms, ricotta & parsley-dill vinaigrette

**Classic Caesar** 12 *GFO V*  
romaine lettuce, sourdough croutons, parmesan  
*+Shrimp \$9 +Salmon \$10 +Chicken \$6 +Calamari \$10*

**Harvest Salad** 16 *GFO V*  
roasted delicata squash, golden & red beets, arugula,  
walnuts, goat cheese, crispy onions, creamy balsamic  
*+Shrimp \$9 +Salmon \$10 +Chicken \$6*

**House-made Focaccia** 9 *V*  
parmesan cheese, parsley & crushed red pepper olio

**Margherita Flatbread** 15 *GFO*  
mozzarella, fresh basil leaves, extra virgin olive

**Eggplant Rollatini** 15 *GF V*  
herbed ricotta, pomodoro, tomato mozzarella salad

**Calamari Fritti** 17  
lightly battered, spicy marinara

**Soffritto Mussels** 16 *GFO*  
shallot & garlic creamy white wine sauce, parsley

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## SECONDI

entrees | gluten-free pasta available

**Bucatini & Meatballs** 19 *GFO*  
sugo over bucatini

**Pork Milanese** 28  
lemon-capers sauce, red cabbage & pepperoncini slaw

**Chicken Parmigiana** 27  
fresh mozzarella, sugo, served over bucatini

**Pesto Carbonara** 25 *GFO*  
bucatini pasta, pancetta, sweet peas, parmesan, creamy nut-free pesto

**Rigatoni a la vodka** 20 *GFO*  
spicy vodka sauce, roasted garlic, parmesan and basil

**Garden Peas & Pancetta Risotto** 23 *GF*  
parmesan, shaved asparagus  
*+Shrimp \$9 +Salmon \$10 +Chicken \$6*

**Nonna's Bolognese** 24 *GFO*  
beef, pork, pancetta, brunoise vegetables

**Butternut Squash Ravioli** 21  
ricotta and sage brown butter sauce

**\* Pork Chop** 29 *GF*  
maple brined, braised red cabbage, fingerling chips

**\* Pan Roasted Salmon** 26  
savory mushroom farro  
**OR** broccoli, asparagus, blistered tomato white wine sauce *GF*

**\* Braised Short Rib** 34  
truffled mashed potato, broccoli rabe

**\* Steak Florentine** 36 *GF*  
smashed fingerling, broccoli rabe, tuscan herb chimì  
*+ caramelized onions & Gorgonzola cheese \$2*

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## PICK OF THE WEEK

*DAILY*  
**\* \$1 Oysters**  
@the Bar Only  
4-7 pm

*TUES*  
**Short Rib  
Burger**  
\$19

*THURS*  
**MADRE'S  
Wild Boar Ragù**  
pappardelle, tuscan kale, soffritto

*SUN*  
**SUNDAY SUPPER**  
\$30 family-style set menu

**BRUNCH!!**  
**SUNDAYS**  
11:00 am - 3:00 pm

(GF) Gluten-Free (V) Vegetarian (GFO) Gluten-Free Option

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if you or a member of your party has a food allergy or sensitivity.



## HOUSE VINO ~ 10oz Carafe...12

*White*  
Pinot Grigio, Veneto  
Chardonnay, California

*Red*  
Chianti, Tuscany  
Cabernet Sauvignon, California

## SPUMANTI

PROSECCO Caposaldo, Veneto, NV	12	48
RISATA Moscato d'Asti, Piedmont	13	52
LAMBRUSCO SECCO Medici Quercioli, Emilia-Romagna	12	48
MILLESIMATO BRUT Contratto, Piedmont, 2015		80
SPARKLING ROSÉ Bibi Graetz "Bollamatta", Tuscany, NV		74

## BIANCO & ROSATO

SAUVIGNON BLANC Bollini, Trentino	12	48
CHARDONNAY Nozzole 'Le Bruniche', Tuscany	13	52
FALANGHINA Villa Matilde, Campania	13	52
FRIULANO Eugenio Collavini, Friuli	13	52
ROSÉ Scarpetta 'Frico', Tuscany	12	48
CORTESE, Principessa Gavia Gavi, Piedmont 2021		57
GRILLO Donnafugata 'Sur Sur', Sicily 2021		66
DRY RIESLING Hermann J. Wiemer, Finger Lakes, 2022		52
CHARDONNAY Raeburn, Russian River Valley, 2022		50

## ROSSO

PINOT NOIR Borealis, Oregon	13	52
SUPER TUSCAN Bruni Poggio d'Elsa, Tuscany	12	48
BARBERA D'ASTI Michele Chiarlo Le Orme, Piedmont	12	48
CABERNET SAUVIGNON Black's Station, California	13	52
CHIANTI CLASSICO Ricasoli "Brolio", Tuscany, 2020		65
BRUNELLO DI MONTALCINO Ridolfi, Tuscany, 2017	120	
SUPER TUSCAN Crognolo Tuscany, 2021	72	
FRAPPATO Santa Tresa 'Rina Russa', Sicily, 2021	47	
NERELLO MASCALESE Duca Di Salaparuta "Lavico", Sicily, 2018	74	
BARBERA DI MONFERRATO Marchesi di Barolo, Piedmont, 2020	42	
DOLCETTO D'ALBA Gianni Gagliardo, Piedmont, 2020	58	
NEBBIOLO Michele Chiarlo 'Il Principe', Piedmont, 2020	60	
BAROLO Elvio Cagno 'Cascina Nuova', Piedmont, 2018	120	
AGLIANICO Villa Matilde, Campania, 2017	85	
VALPOLICELLA RIPASSO Luigi Righetti 'Campolieti', Veneto, 2020	68	
PINOT NOIR Cristom, Willamette Valley, 2020	75	
CABERNET SAUVIGNON The Herdsman, Yolo County, CA 2020	60	
CABERNET SAUVIGNON Napa Cut, Napa, 2019	65	

## COCKTAILS

**Fall-ing for you** 12  
vodka, passion fruit, apple cider, rosemary, fever tree ginger beer

**Cranberry-Blood Orange Margarita** 13  
mi campo blanco, cranberry, blood orange, lime, sage, pink salt

**Smoked Walnut Old Fashioned** 14  
old forester bourbon, brown sugar, walnut bitters, mesquite smoke

**Stormy Sky** 13  
botanivore gin, blueberry, honey, lemon, thyme

**Harbor Chai** 13  
boston harbor distillery maple cream, spiced rum, chai

**Spice, Spice, Baby** 13  
rosaluna mezcal, spiced pear, lemon, baking spice

**Madre Sangria Roja** 11  
if we tell you what's in it, we'd have to kill you

**Pom Cosmo** 12  
st. george citrus vodka, triple sec, pomegranate, lime

**Boulevardier** 13  
wild turkey bourbon, averna, del professore vermouth, cucumber

**Pumpkin Espresso Martini** 14  
vodka, borghetti, espresso, pumpkin cream

## ZERO PROOF

**Autumn Wharf** 11  
Odd bird blanc de blanc, blood orange, cranberry, sage

**Spiced Mule** 10  
kentucky 74 spiced, lime, fever tree ginger beer

**Honey Pom** 10  
new salcombe light, pomegranate, honey, lime

## BIRRA

\*DRAFT

PERONI lager, Italy, 5% abv 7

CASTLE ISLAND FIVER hazy india pale ale, MA, 6.3% abv 8

WHALERS RISE american pale ale, RI, 5.5% abv 8

\*BOTTLES & CANS

MILLER HIGH LIFE lager, WI, 4.6% abv 6

BUDLIGHT lager, MO, 4.2% abv 6

CORONA lager, mexico, 4.5% abv 7

MICH ULTRA pale lager, WI, 4.7% abv 6

NIGHT SHIFT WHIRLPOOL, hazy ipa, MA, 4.5% abv 8

CASTLE ISLAND WHITE ALE belgium blonde ale, MA, 5.4% abv 8

FIDDLEHEAD IPA, VT, 6.2% abv 16oz 9

DOWNEAST ORIGINAL cider, MA, 5.3% abv 8

HEINEKEN 0.0 non-alcoholic, Netherlands, 0% abv 7

SPRITZ SOCIETY sparkling cocktail, CA, 6% abv 9

flavors: peach, passion fruit, pink lemonade