

ANTIPASTI & INSALATE

BURRATA

marinated beets, meyer lemon, dukkah, hazelnuts, upland cress // 17

CAESAR*

baby gem lettuce, radicchio, breadcrumbs, tarragon, parmigiana reggiano // 15

CHOPPED SALAD*

avocado, tomato, cucumber, quinoa, pepitas, Oregano Vinaigrette // 14

RICOTTA

eggplant agrodolce, fresno chile, mint, za'atar pita // 14

MEATBALLS

ground beef, sofrito, ricotta, grilled focaccia // 17

FOUR CHEESE ARANCINI

tomato pesto, marcona almond // 17

TUNA TARTARE*

yuzu, oregano, calabrian chile, caper aioli, cucumber, herb salad // 23

OCTOPUS

italian xo sauce, onions soubise, preserved lemon, potato chips // 21

MUSSELS

n'duja butter, white wine, sofrito, grilled focaccia // 18

WAYGU BEEF CARPACCIO*

marinated pecorino, charred pickled mushrooms, carte de musica // 19

PASTA

RIGATONI

veal bolognese bianca, meyer lemon, pecorino // 24

PAPPARDELLE

wild boar ragu, tomato pesto, marcona almonds, pecorino // 24

BUCATINI

carbonara, guanciale, black pepper, pecorino // 22

LUMACHE

baked robiola, mushrooms, evoo fried breadcrumbs // 24

SPAGHETTI

shrimp, garlic, lemon, roasted tomatoes, broccoli pesto, pepper flakes // 25

AGNOLOTTI

honey nut squash, crispy sage, brown butter, hazelnuts // 22

POTATO GNOCCHI

short rib, au jus, mirepoix, hen of the woods mushroom // 24

PRIMI

8OZ CHOICE FILET MIGNON*

asparagus, hollandaise // 47

14OZ PRIME RIBEYE*

potato puree, mushroom, steak diane sauce // 69

CHICKEN PARM

buffalo mozzarella, tomato sugo, basil pesto // 27

VEAL MILANESE

caper lemon sauce, fennel and arugula salad // 34

SEARED DIVER SCALLOPS*

parsnip veloute, gremolata // 32

COD LOIN ALLA PLANCHA

fettuccini vongole, kale, clams, garlic // 29

HALF ROTISSERIE CHICKEN

Italian salsa verde // 24

GRILLED RED SNAPPER

herb salad, charred Lime, peppernade puree // 31

32OZ BISTECCA FIORENTINA*

rosemary, garlic, lemon, hollandaise, steak diane sauce // 149

CONTORNI

CAESAR'D CRISPY BRUSSELS,
BREADCRUMBS // 10

CRISPY FINGERLINGS IN ITALIAN
SALSA VERDE // 9

POTATO GNOCCHI, LOBSTER
VODKA SAUCE // 19

ASPARAGUS, HOLLANDAISE // 10

CHARRED BROCCOLINI // 9

CHEESY GARLIC BREAD // 9

MUSHROOMS // 10

SAUTED KALE // 9

ROASTED CARROTS, BASIL PESTO // 9

CRAFT PIZZA

MARGHERITA

crushed tomato, mozzarella, basil pesto // 19

PEPPERONI

crushed tomato, mozzarella, honey, pecorino // 22

MUSHROOM

white sauce, taleggio, rosemary, honey // 22

PROSCIUTTO AND BURRATA

fig vincotto, arugula // 28

SPICY LOBSTER

*1/2 maine lobster, n'duja, lobster vodka
sauce, lemon // 39*

ITALIAN SAUSAGE

*pickled cherry peppers, crushed tomato,
charred red onions // 22*

LAMB MERCUEZ

*whipped ricotta, castlevetrano olives, calabrian
chili, anchovy // 23*



Welcome to Bosse Enoteca

Nestled inside the vibrant Bosse complex, Bosse Enoteca is a celebration of rustic Italian cuisine reimagined with a modern New England flair. Led by award-winning Chef Chris Coombs, our kitchen specializes in handmade pasta, craft pizza, and dishes that bring together the rich traditions of Italy with the fresh, seasonal flavors of the Northeast.

Inspired by the Italian concept of an enoteca—a place where fine wine and food come together—Bosse Enoteca offers an exceptional dining experience that highlights the artistry of both.

Our story is deeply tied to the energy of the Bosse complex, where sport and community thrive. Here, the concept of “Pickledom” was born—an intersection of pickleball culture and culinary creativity.

At Bosse Enoteca, we invite you to indulge, connect, and savor the best of Italy and New England in every bite.

Executive Chef: Alex Lishchynsky, Head Chef: Sebastian Zuluaga, Chef de Cuisine: Sierra Erickson

@BOSSE_PICKLEDOM