

## ANTIPASTI & INSALATE

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### 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

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### RIGATONI

veal bolognese bianca, meyer lemon, pecorino // 24

### PAPPADELLE

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

### BUCATINI

carbonara, guanciale, egg yolk black pepper, pecorino // 22

### LOBSTER RAVIOLI

creamy tomato congac sauce, maine lobster, shrimp, breadcrumbs, lemon zest // 27

### SPAGHETTI

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

### AGNOLOTTI

three cheese agnolotti, fava beans, english pea puree, mushrooms // 22

### POTATO GNOCCHI

short rib, au jus, mirepoix, mushroom // 24

## PRIMI

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### 8OZ CHOICE FILET MIGNON\*

asparagus, hollandaise // 47

### 8OZ PRIME RIBEYE\*

potato puree, mushroom, steak diane sauce // 44

### EGGPLANT PARM

buffalo mozzarella, basil pesto, mafalde pasta in pomodoro // 22

### CHICKEN PARM

buffalo mozzarella, basil pesto, mafalde pasta in pomodoro // 29

### 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

spring vegetable salad, charred Lime peppernade puree // 31

### 32OZ BISTECCA FIORENTINA\*

rosemary, garlic, lemon, hollandaise, steak diane sauce // 129

\*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. Before placing your order, please inform your server if a person in your party has a food allergy.

## CONTORNI

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**CAESAR'D CRISPY BRUSSELS,  
BREADCRUMBS\*\* 10**

**CRISPY FINGERLINGS IN ITALIAN  
SALSA VERDE // 9**

**POTATO GNOCCHI, VODKA SAUCE  
// 15**

**ASPARAGUS, HOLLANDAISE // 10**

**CHARRED BROCCOLINI // 9**

**CHEESY GARLIC BREAD // 9**

**MUSHROOMS // 10**

**SAUTED KALE // 9**

**ROASTED CARROTS, BASIL PESTO // 9**

## CRAFT PIZZA

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### 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*

### ITALIAN SAUSAGE

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

### LAMB MERGUEZ

*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, Chef de Cuisine: Sierra Erickson

**@BOSSE\_\_PICKLEDOM**

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