

ANTIPASTI & INSALATE

BURRATA

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

CAESAR

baby gem lettuce, croutons, tarragon, parmigiano reggiano // 15

CHOPPED SALAD

avocado, tomato, cucumber, quinoa, pepitas, oregano vinaigrette // 15

RICOTTA

roasted delicata, caulilini, sunflower romesco, mint, curried sunflower seeds, scallion pita // 15

MEATBALLS

ground beef, tomato sugo, soffrito, ricotta, grilled focaccia // 17

FRIED MOZZARELLA

tomato sauce, parmigiano reggiano, marcona almonds, pepper relish // 14

FOUR CHEESE ARANCINI

tomato pesto, marcona almonds // 17

TUNA TARTARE*

green apple, candied fresno, yuzu kosho aioli, lotus root chips // 23

OCTOPUS

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

MUSSELS

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

WAGYU BEEF CARPACCIO*

marinated parmigiano reggiano, charred pickled mushrooms, carte de musica // 19

FRIED CALAMARI

pickled peppers, tomato sugo, remoulade // 17

PASTA

RIGATONI

veal bolognese bianca, meyer lemon, parmigiano reggiano // 24

PAPPARDELLE

miso kabocha puree, duck ragu, delicata squash, pistachio // 24

BUCATINI*

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

LOBSTER RAVIOLI

creamy tomato cognac sauce, maine lobster, shrimp, lemon zest // 27

SPAGHETTI

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

AGNOLOTTI

three cheese agnolotti, honeynut squash, brown butter, fried sage, hazelnut // 22

POTATO GNOCCHI

apple fennel puree, chicken sausage, mushrooms, kale // 24

PRIMI

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

SEARED DIVER SCALLOPS*

sunchoke puree, braised gigantes beans marinated fennel salad, orange segments // 32

COD LOIN ALLA PLANCHA

fettuccine vongole, sugar pumpkin, swiss chard, clams // 29

HALF ROTISSERIE CHICKEN

italian salsa verde // 24

VEAL MILANESE

caper lemon sauce, fennel and arugula salad // 34

An 18% gratuity will be added to parties of 8 or more

*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

CAESAR'D CRISPY BRUSSELS,
BREADCRUMBS // 10

CRISPY FINGERLINGS IN ITALIAN
SALSA VERDE // 9

GNOCCHI, VODKA SAUCE // 15

ASPARAGUS, HOLLANDAISE // 10

CHARRED BROCCOLINI // 9

CHEESY GARLIC BREAD // 9

MUSHROOMS // 10

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*

ITALIAN SAUSAGE
*pickled cherry peppers, crushed tomato,
charred red onions // 23*

LAMB MERGUEZ
*whipped ricotta, castelvetro olives,
calabrian chili, anchovy // 26*

PROSCIUTTO AND BURRATA
fig vincotto, arugula // 28

BBQ CHICKEN BACON
charred onions, chipotle ranch // 21



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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