

ANTIPASTI & INSALATE

- BURRATA**
marinated beets, meyer lemon, dukkah, hazelnuts, upland cress // 17
- CAESAR**
baby gem lettuce, croutons, tarragon, parmesan reggiano // 15
- CHOPPED SALAD**
avocado, tomato, cucumber, quinoa, pepitas, oregano vinaigrette // 15
- RICOTTA**
roasted delicata, cauliilini, sunflower romesco, mint, curried sunflower seeds, scallion pita // 15
- MEATBALLS**
ground beef, tomato sugo, sofrito, ricotta, grilled focaccia // 17
- FRIED MOZZARELLA**
tomato sauce, parmesan 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, sofrito, grilled focaccia // 18

WAGYU BEEF CARPACCIO*

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

FRIED CALAMARI

pickled peppers, tomato sugo, remoulade // 17

PASTA

- RICATONI**
veal bolognese bianca, meyer lemon, parmesan 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 CNOCHI

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
- ECCPLANT PARM**
buffalo mozzarella, basil pesto, mafalde pasta in pomodoro // 22
- CHICKEN PARM**
buffalo mozzarella, basil pesto, mafalde pasta in pomodoro // 29

SEARED DIVER SCALLOPS*

sunchokes 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.

C O N T O R N I

CAESAR'D CRISPY BRUSSELS, BREADCRUMBS // 10	CHARRED BROCCOLINI // 9
CRISPY FINGERLINGS IN ITALIAN SALSA VERDE // 9	CHEESY GARLIC BREAD // 9
GNOCCHI, VODKA SAUCE // 15	MUSHROOMS // 10
ASPARAGUS, HOLLANDAISE // 10	ROASTED CARROTS, BASIL PESTO // 9

C R A F T P I Z Z A

MARCHERITA <i>crushed tomato, mozzarella, basil, pesto // 19</i>	ITALIAN SAUSAGE <i>pickled cherry peppers, crushed tomato, charred red onions // 23</i>
PEPPERONI <i>crushed tomato, mozzarella, honey, pecorino // 22</i>	LAMB MERCUEZ <i>whipped ricotta, castelvetrano olives, calabrian chili, anchovy // 26</i>
MUSHROOM <i>white sauce, taleggio, rosemary, honey // 22</i>	PROSCIUTTO AND BURRATA <i>fig vincotto, arugula // 28</i>
	BBQ CHICKEN BACON <i>charred onions, chipotle ranch // 21</i>



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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