

ANTIPASTI

HOUSEMADE RICOTTA

eggplant, jalapeño, red pepper agrodolce,
torn mint, walnuts, pita // 15

MEATBALLS

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

FOUR CHEESE ARANCINI

tomato pesto, marcona almonds // 17

FRIED CALAMARI

pickled peppers, pomodoro sauce,
remoulade // 17

MUSSELS

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

TUNA TARTARE*

'nduja vinaigrette, capers, yuzu strawberry broth,
preserved lemon, crispy rice cracker // 23

CRAB CAKES

remoulade, pickled onion, mixed greens // 19

WAGYU BEEF CARPACCIO*

marinated parmigiano reggiano, charred
pickled mushrooms, housemade cracker // 19

FRIED MOZZARELLA

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

INSALATE

CAESAR

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

BURRATA

heirloom tomatoes, watermelon, prosciutto,
basil vinaigrette, marcona almonds // 22

CHOPPED

avocado, tomato, cucumber, quinoa,
pepitas, italian vinaigrette // 16

WEDGE

iceberg lettuce, bacon, tomato, ranch, blue
cheese, hard-boiled egg, pickled onion // 17

Add Ons: Crab Cake +7 Chicken +9 Steak* +15
Shrimp +12 Salmon* +12

HANDMADE PASTA

RIGATONI

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

AGNOLOTTI

three cheese filling, sweet corn,
Calabrian chimichurri // 22

BUCATINI*

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

SPAGHETTI

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

POTATO GNOCCHI

parmesan cream, housemade chicken sausage,
piquillo peppers, summer squash, kale,
breadcrumbs // 24

ENTREES

8OZ CENTER-CUT PRIME NY STRIP*

truffled mashed potatoes, peppercorn
cream sauce // 44

STEAK FRITES *

8oz tenderloin tail, fries, steak sauce
aioli // 35

Substitute Truffle Fries +3

CHICKEN PARM

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

EGGPLANT PARM

buffalo mozzarella, basil pesto, mafalde
pasta in pomodoro // 23

HAKE PICCATA

spaghetti, white wine, capers, lemon &
dill cream // 29

PAN SEARED SALMON

crab-stuffed filet, charred corn succotash,
zucchini, beurre blanc // 31

CHICKEN MILANESE

arugula salad, cucumber, tomato,
parmigiano reggiano // 29

HALF ROTISSERIE CHICKEN

italian salsa verde, potato puree // 26

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.

-Prices subject to change. Massachusetts tax applied at checkout. -

CONTORNI

CAESAR'D CRISPY BRUSSELS,
BREADCRUMBS // 10

CHEESY GARLIC BREAD // 9

GNOCCHI, VODKA SAUCE // 15

SEASONAL GRILLED VEGETABLES,
ROMESCO, CHARRED LEMON // 11

CHARRED BROCCOLINI // 9

CRISPY FINGERLINGS IN ITALIAN
SALSA VERDE // 9

TRUFFLE FRIES, BLACK GARLIC AIOLI // 10

ROASTED CARROTS, BASIL PESTO // 9

FOCACCIA BREAD, OLIVE OIL // 5

CRAFT PIZZA

MARGHERITA
crushed tomato, mozzarella, basil
pesto // 21

PEPPERONI
crushed tomato, mozzarella, honey,
parmigiano reggiano // 25

MUSHROOM
white sauce, taleggio, rosemary,
honey // 24

BBQ CHICKEN BACON
charred onions, chipotle ranch // 22

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

BUFFALO CHICKEN
blue cheese, chives, popcorn chicken // 22

PROSCIUTTO AND BURRATA
fig vincotto, arugula // 29

MEATBALL & 'NDUJA SAUSAGE
crushed tomato, mozzarella, oregano,
parmigiano reggiano // 26



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. In fact, nearly everything we serve is made from scratch in-house—because we believe exceptional food begins with exceptional craftsmanship.

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: Sierra Erickson

@BOSSE_PICKLEDOM

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