

SEMOLINA

KITCHEN & BAR

LUNCH | winter 2018

SALADS & STARTERS

Lunch Greek sheep's milk feta, kalamata olives	10
Wedge blue cheese, tomato vinaigrette, bacon	13
Caesar house croutons, parm reggiano, anchovies	10
Green Salad house vinaigrette	8
<i>add tuna salad / grilled chicken 4 add grilled shrimp</i>	6
Pan con Tomate tomato conserva, evoo, sea salt	9
Semolina Fried Calamari cherry pepper aioli	12
PEI Mussels lemongrass, coconut milk, leeks	14
House Meatballs herb ricotta, grilled bread	12
Marinated Olives za'atar flatbread, lebni, sumac	9
Grilled Chicken Wings lemon rosemary honey glaze	12
Fish Tacos corn tortilla, avocado crema, spicy curtido	13

WOOD FIRE PIZZA *housemade dough, san marzano tomatoes, romano-black pepper cream, local mozzarella*

red pies

Sausage, Mushroom, Onion housemade sausage	14
Margherita fresh basil, fresh mozzarella, evoo	11
Pepperoni fresh mozzarella, fresh herbs	13
Meatball Onion house meatballs, roasted shallot	14

white pies

Crispy Pancetta balsamic glaze, fresh thyme	16
Artichoke Arugula roasted mushroom & shallot	14
Mushroom Taleggio roasted shallot, fresh herbs	15
Prosciutto Arugula romano-black pepper cream	16
Spinach Ricotta herb ricotta, parmiggiano reggiano	13
<i>add italian speck</i>	16

SANDWICHES served 11-7

Bacon Cheeseburger cheddar, housemade pickles, hand-cut fries	15
Meatball Sub beef, pork & pancetta meatballs, mozzarella, romano	13
Italian Sub mortadella, finocchiona, hot capocollo, house pickles	12
Eggplant Parm Sub breaded cutlets, mozzarella, romano	13
Tuna Melt muenster cheese, housemade pickles	9
Cubano braised pork, ham, swiss, house pickles, yellow mustard	12
Chicken #3 lemon feta parsley aioli, greens, tomato, onion	10
Piri Piri Chicken black pepper lime aioli, muenster, clantro	10
Caprese fresh mozzarella, basil leaves, tomato, evoo	10
<i>add prosciutto di parma</i>	12

DAVE'S FRESH PASTA

Cacio e Pepe toasted black peppercorns, romano, CBC saison ale	11/16
Shrimp Pappardelle white wine, garlic, crushed red pepper	15/22
Greek Bolognese brown butter, ricotta salata, mint	13/20
Fresh Tomato Goat Cheese Pappardelle garlic, basil, evoo	11/16
Chicken Broccoli Alfredo white wine, garlic, pecorino romano	15/22

SNACKS

Crispy Olive & Banana Peppers marinara, minted yogurt, romano	8
Marcona Almonds extra virgin olive oil, sea salt	5
Side Olives marinated in herbs, orange zest, evoo	5
Pepperoni Slices in a little bowl	4
Side of Fries hand-cut, salt & ketchup	6

take out for lunch 11-4 | dinner 5-10
pizza available all day & sandwiches from 11-7
call ahead ! 781-219-3871

please inform your server of any food allergies prior to placing your order... thank you!

WINES BY THE GLASS

whites

pinot grigio, italy 8/30

Anselmi Ca'Stella - light, crisp, citrusy, easy-drinking

albariño, galicia, spain 10/37

Valtea - zesty, green apple freshness, sea salt, racy acidity

sauvignon blanc, sonoma, california 12/45

Banshee - citrus, melon, tangy pear

pinot bianco, veneto, italy 9/36

Locatelli - round and rich, green apple notes, dry finish

sauvignon blanc, sancerre, france 13/49

Laloue - white stone fruit, vibrant, minerally finish

assyrtiko, santorini, greece 12/45

lush melon and citrus, creamy, chardonnay alternative

reds

frappato, sicily, italy 13/49

Vino Lauria - delicate, pure red fruit, if you like Pinot Noir...

barbera, piedmont, italy 9/33

Pico Maccario - violets/herbs, bright, tangy crushed berries

sangiovese, emilia-romagna, italy 11/40

Noellia Ricci - vibrant red fruits, no oak, soft tannins

nebbiolo, piedmont, italy 12/45

loppa - fresh roses, cranberry, peppery spice

sangiovese/syrah/merlot, tuscan, italy 8/30

Scarpetta - Tuscan-style field blend, juicy, light tannins

merlot/cabernet franc, bergerac, france 10/41

Chateau Le Payral - no oak, dark fruits, pepper

zinfandel/cabernet sauvignon/petit sirah, lodi, ca 10/37

Ghostrunner - full, lush, dark, long finish

montepulciano, abruzzo, italy 13/49

Cataldi Madonna - crushed blackberry, spicy, velvety

rosé

grenache, languedoc, france 9/32

Le Versant - cherry/strawberry, full yet fresh

sparkling

lambrusco rosso, emilia-romagna 10/37

Lini 910 - red fruits, tart, dry finish

duello, veneto 10/37

Dama del Rovere - refreshing, crisp apple, dry

favorite cocktails

pimm's cup pimm's no. 1 / gassosa / cucumber / orange / lemon 11

aperol spritz aperol / prosecco 11

pepperoncini-tini you choose! gin or vodka with a prosciutto & provolone stuffed pepperoncini 15

negroni plymouth gin / campari / vermouth 12

french 75 beefeater gin / prosecco / lemon / orange bitters 12

old fashioned bourbon or rye / bitters / simple syrup 12

four roses 3 cherries bourbon / 3 amarena cherries 13

semolina sidecar brandy / citrus / short path triple sec 12

hot toddy bourbon / spiced honey / becherovka / lemon 12

toronto canadian club / fernet / disaronno 14

rotating barrel-aged cocktail

check the board for what's in the barrel!

house sangria

red wine, brandy, campari, cava 12

bottles & cans

medford brewing co. american pale ale 16oz 7

cambridge brewing co. saison 7

weinstephaner hefewiezen 7

rising tide gose 16oz 7

allagash white 7

guinness stout 16 oz 7

sierra nevada pale ale 7

miller high life 4

coors light 5

down east original cider 7

fisher island lemonade 8

clausthaler NA 5

12 oz. draft beer

notch session pils 7

maine beer company 11

smuttynose robust porter 8

cambridge brewing co. flower child ipa 9

night shift whirlpool 9

jack's abby house lager 8

almost, if not all, of our wines are available for purchase at

Dave's Fresh Pasta in Davis Sq. Somerville

join the Wine Club DFP!

visit davesfreshpasta.com or stop by the shop for details