



## Starters

- Duxbury Oysters\*** 19  
horseradish, cocktail sauce, mignonette
- Jumbo Shrimp Cocktail** 21  
cocktail sauce, horseradish
- Semolina Crusted Calamari** 18  
banana peppers, chipotle aioli, cocktail sauce
- Grilled Octopus** 19  
creamer potatoes, caper sauce
- Maple Brook Farms Burrata** beets varieties, blood orange, hazelnut 22
- Tuna Tartare\*** 19  
crispy wontons, avocado, soy ponzu, spicy aioli
- Crab Cake** 20  
arugula salad, almonds, goat cheese, dill cream
- Chicken Wings** 15  
Zef seasoning, caramelized onion, blue cheese
- Zef's Famous Meatballs** 16  
san marzano tomatoes, pecorino romano

## Soup & Salads

- New England Clam Chowder** 12  
imported pancetta, oyster crackers
- Mediterranean Farm Salad** 16  
tomatoes, cucumbers, peppers, onions, olives, feta, vinaigrette
- Caesar Salad\*** 16  
romaine hearts, Caesar dressing, parmesan croutons
- Add to Any Salad:**
- |                |    |               |    |
|----------------|----|---------------|----|
| <i>Chicken</i> | 12 | <i>Salmon</i> | 16 |
| <i>Shrimp</i>  | 14 | <i>Steak</i>  | 24 |

## Sushi Rolls

- Mango Mambo Roll\*** 21  
spicy salmon, avocado and mango topped with fresh salmon and spicy mayo
- Maui Onion Roll\*** 19  
panko sweet onion, avocado and asparagus topped with seared cajun ahi tuna
- Rainbow Roll\*** 22  
California roll topped with tuna, salmon and yellow tail
- Spicy Rainbow Roll\*** 23  
spicy tuna inside topped with tuna, salmon and yellow tail
- Spider Roll\*** 21  
tempura soft shell crab, avocado, cucumber topped with tobiko and unagi sauce
- Spicy Crunchy Roll\*** 23  
shrimp tempura, avocado, cucumber topped with spicy tuna, wasabi tobiko

## Handhelds

- Pizza**
- Margherita** mozzarella, tomato, basil 18
- Il Diavolo** spicy soppressata, calabrian chili, mozzarella 19
- Brandt Farms Burger** 21  
Vermont cheddar, lettuce, tomato, onion, house remoulade, fries

## Chef's Creations

- Atlantic Salmon** 33  
broccolini, red peppers, lentils, romesco sauce
- Pan Roasted Cod** 34  
slow roasted tomatoes, escarole, bean & baby shrimp fra diavolo sauce, salsa verde
- Grilled Swordfish** 37  
saffron leek risotto, saffron beurre blanc
- Fish & Chips** 28  
crispy haddock, French fries, coleslaw, tartar sauce
- Seafood Fra Diavolo** 38  
1/2 lobster, mussels, shrimp, clams, calamari, tomato confit, linguine
- Shrimp Scampi** 34  
garlic, butter, white wine, cherry tomatoes, lemon, linguine
- Lobster Ravioli** 36  
sweet peas, fresh lobster, lobster sauce
- Bolognese** 27  
house made ragu, campanelle, parmesan Reggiano
- Braised Short Rib Gnocchi** 29  
wild mushrooms, parmesan crema
- Harissa Rack of Lamb** 46  
baby yukon potatoes, ratatouille, mediterranean yogurt
- Alba Chicken** 32  
whole chicken, sauteed spinach, chicken jus

## Steaks & Chops



**Brandt Farms Prime NY Sirloin\*** 14oz 52



**Brandt Farms Boneless Ribeye\*** 16oz 55

**Center Cut Filet Mignon\*** 10oz 50

**Double Cut Pork Chop\*** 32  
apple mostarda

## Sides

- Sauteed Spinach** 10
- Buttered Asparagus** 13
- Wild Mushrooms** 13
- Mac ~n~ Cheese** 12
- Roasted Brussels Sprouts** 13  
With Pancetta
- Truffle Fries** 10
- French Fries** 9
- Mashed Potatoes** 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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

WHITES	GLS	BTL	REDS	GLS	BTL
Villa Sandi Prosecco "il Fresco" Brut, IT	10	35	Saget 'La Petite Perriere' Pinot Noir, FR	9	32
Saracco Moscato D'Asti, IT	10	35	Acrobat Pinot Noir, OR	12	39
Bollini Pinot Grigio, IT	9	32	Ghost Pines Merlot, Napa/Sonoma, CA	10	35
Santa Margherita Pinot Grigio, IT	15	59	La Maialina Chianti, Toscano IT	9	32
Donnafugata Anthilia Sicily, IT	12	39	Donnafugata Nero d'Avola Sicily, IT	13	39
Kessler 'R' Riesling, GR	12	39	Giacosa Fratelli Nebbiolo d'Alba, IT	14	45
Famille Lancon "La Solitude" Cote Du Rhone, FR	10	35	Umberto Cesari Sangiovese Riserva, IT	14	45
Invivo X 'SJP' Sauvignon Blanc, NZ	13	44	Stone Cellars by Beringer Cabernet, CA	8	29
Kato Sauvignon Blanc, NZ	10	35	J. Lohr Hilltop Cabernet, CA	14	45
Domaine Reverdy Ducroux Sancerre, FR	17	65	Aruma, Malbec, ARG	10	35
Stone Cellars by Beringer Chardonnay, CA	8	29	Tapestry Red Blend, Paso Robles, CA	14	45
Sadler's Well Chardonnay, CA	12	39			

ROSÉ/BLUSH	GLS	BTL
Beringer, White Zinfandel, CA	8	29
Laroque, Rose, FR	9	32

## COCKTAILS & MARTINIS

<b>ALBA'S SANGRIA</b> 15 Red wine, raspberry liquor, blackberry liquor, peach de vigne, blood orange juice	<b>HOT &amp; MINTY</b> 15 House made spicy tequila, fresh mint, cucumber, fresh lime juice, agave syrup
<b>BOURBON BLOOM</b> 17 Bourbon, Irish mist, lime, rosemary syrup, red wine	<b>GIN FIZZ</b> 15 Gin, pink grapefruit, rosemary syrup, topped with prosecco
<b>APEROL SPRITZ</b> 15 Prosecco, Aperol & soda, orange garnish	<b>SPICY PEAR DIABLO</b> 15 Tequila, St. George pear, ginger beer, lime juice
<b>WINTER IN ITALY</b> 15 Vodka, Limoncello, blood orange juice, rosemary syrup	<b>HAVANA SUNSET</b> 15 Rum, aperol, pineapple juice, lime juice

## BEERS

### ~ BOTTLE ~

Corona Lager 7	Miller Light Pilsner 7	Chimay Belgian Ale 11
Amstel Light Lager 7	Heineken Lager 8	Modelo Negra Lager 9
Coors Light Lager 7	Czechvar Pale Lager 7	Clausthauler (N/A) 7
	Duvel Belgian Blonde 11	

### ~ DRAFT ~

Alba Lager 9	Peroni Pale Lager 9	Blue Comet IPA 9
Sam Seasonal 9	Allagash Belgian Wheat 9	Guinness Stout 9
Santilli Night Shift IPA 10	Lord Hobo Boomsauce IPA 10	Cloud Candy IPA 10
	Maine Lunch, IPA 10	

### ~ CAN ~

Corona Light Lager 12oz 8	East By Northwest IPA 16oz 11	Smutty Nose Porter 12oz 9
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### ~ SELTZERS/CIDERS ~

White Claw Black Cherry 12oz 11	Truly Wildberry Seltzer 12oz 11	Viva, Tequilla Seltzer 12 oz 11
High Noon Seltzer 12oz 11		Downeast Cider 12oz 9