

Cocktails

ULTIMATE MARGARITA | 10

Milagro Silver and Royal Combier shaken with agave syrup and fresh lime juice

STRAWBERRY JALAPENO MARGARITA | 12

House-infused Camarena tequila, shaken with a touch of agave nectar and fresh lemon and lime juices

BET THE FARM | 11

Battle Road's Barrett's Farmhouse Ale, Tito's handmade vodka, lemonade, ginger and a splash of simple syrup

BLUEBERRY COLLINS | 10

Fresh blueberries, Maine's own Cold River Blueberry Organic Vodka, lemon juice and soda water

MOSCOW MULE | 10

Tito's handmade vodka, Gosling's ginger beer and fresh lime

THE BUMBLEBEE | 12

A chilled pint filled with Hendrick's gin, Pavan orange blossom liqueur, agave nectar and fresh lemonade

GREEN TEA MOJITO | 11

Privateer Silver Rum shaken with crushed mint, lime, sugar, and fresh brewed Mem Imports green tea, topped with soda water

BEACH BUMBU | 12

Barbados's own Bumbu Rum, Lazzaroni Amaretto liqueur, Angostura bit-
ters and lime served on the rocks. Simple and carefree—like an afternoon
on the beach.

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Drafts

HARPOON
UFO WHITE
Boston, MA | 6

PERONI
perugia
Italy | 6

SAMUEL ADAMS
(SEASONAL)
Boston, MA | 6

WORMTOWN
BE HOPPY IPA
Worcester, MA | 7

JACK'S ABBY
(ROTATIONAL)
Framingham, MA | 7

BATTLE ROAD
(ROTATIONAL)
Maynard, MA | 7

Cans

BATTLE ROAD
1775 TAVERN ALE
Maynard, MA | 7

BATTLE ROAD
BARRETT'S FARMHOUSE
ALE
Maynard, MA | 7

FAR FROM THE TREE
NOVA DRY HOPPED CIDER
Salem, MA | 8.5

GLUTENBERG BLONDE (GF)
Canada | 8

GUINNESS 16 oz.
Ireland | 7

HARPOON 16 oz.
INDIA PALE ALE
Boston, MA | 6

NEWBURYPORT
PLUM ISLAND BELGIAN
WHITE
Newburyport, MA | 6.5

TWO ROADS
SESSION INDIA PALE ALE
Stratford, CT | 6.5

Bottles

AMSTEL LIGHT
Netherlands | 6

BUD LIGHT
St. Louis, MO | 5

COORS LIGHT
Golden, CO | 5

CORONA
Mexico | 6

CORONA LIGHT
Mexico | 6

DOGFISH HEAD
60 MINUTE IPA
Milton, DE | 7

TWO ROADS
ROAD 2 RUIN DOUBLE IPA
Stratford, CT | 7

MICHELOB ULTRA
St. Louis, MO | 5

MAYFLOWER
PORTER
Plymouth, MA | 7.5

SHED
RUGGED BROWN ALE
Middlebury, VT | 7

JACK'S ABBEY
SMOKE & DAGGER
Framingham, MA | 7

JACK'S ABBEY
HOPONIUS UNION
Framingham, MA | 7

PORTICO
FUZZY LOGIC
Ipswich, MA | 7

29 SUDBURY RESTAURANT & BAR

Autumn 2016

Welcome to 29 Sudbury!

We strive to bring you creative Italian dishes with new American flavors,
utilizing the freshest ingredients sourced from local community farms
and small producers whenever possible..

We are always looking to meet and network with local vendors.

Here are some of the local community producers we
support throughout the year..

Verrill Farms ~ Concord

Nashoba Brook Bakery ~ Concord

Blood Farms ~ Groton

Valecenti Organics ~ Hollis, NH

Cucurbit Farm ~ Acton

Shelburne Farms ~ Stow

Winston–Folley Farm ~ Boxborough

Northface Farm ~ Dunstable

Bear Hill Farm ~ Tyngsboro

Erikson's Ice Cream ~ Maynard

Lands Sake Farm ~ Weston

Blue Heron Organic Farm ~ Lincoln

Antipasti

COLD POACHED PRAWN COCKTAIL ~MP

slowly simmered for tenderness in a lemon and spice bouillon

*LOCAL OYSTERS ~MP

served with an apple and green apple cucumber mignonette, and horseradish cocktail sauce



CRISPY SEMOLINA ARTICHOKEs ~ 9

marinated artichokes breaded in a spiced semolina blend and served over a smoked tomato aioli with pine nut pesto and romano cheese

CRAB CAKE FRITTERS ~ 15

sweet Maine and lump blue crab, with lemon, fresh herbs, and piquillo pepper finished with chipotle aioli, avocado puree and crispy parsnip

BURATTA ~13

Maplebrook Farm's buratta, over a four olive tapenade with a sweet tomato jam, virgin olive oil, sea salt and grilled ciabatta

*FIRE GRILLED LAMB "LOLLY-CHOPS" ~ 18

topped with a mixture of Vermont goat cheese, pistachios and macerated apricots, drizzled with wine syrup and a petite salad of arugula and endive



ROASTED MUSSELS ~14

a white wine and tomato broth with roasted bell peppers, aleppo chili, saffron and lemon finished with grilled potato bread and sweet butter



CRISPY SEMOLINA CALAMARI ~12

tender tubes and tentacles, marinated and dredged in a spiced semolina flour, served with a smoked tomato aioli, and spicy marinara dipping sauces



ARTICHOKE FONDUTA ~12

a mixture of marinated artichoke and cipollini onions and garlic, all folded into a three cheese alfredo with fontina, capia pepper, and pizza crackers

BOLOGNESE DIP ~13

our signature Bolognese meat ragout, paired with a whipped garlic and herb ricotta, broiled hot and bubbly, and served with our coal oven crackers

ANTIPASTO FOR THE TABLE ~22

thinly sliced prosciutto, mortadella, and soppresatta with four olive tapenade, marinated white beans, artichokes, piquillo peppers and rapini, served with toasted breads, fig jam and coal oven crackers



RUBY BEET BRUSHETTA ~10

marinated beets with herbs, olive oil and lemon on toasted ciabatta, topped with crispy smoked bacon, Vermont goat cheese and micro greens



CATALAN TOMATO BREAD ~11

smoky grilled ciabatta with fresh garlic and vine ripe tomato, roasted to a perfect crunch, topped with rich dark oil, red cow parmesan and fresh herbs



PORCINI ARANCINI ~11

rich and creamy mushroom risotto fritters, served over a mushroom alfredo with grated locatelli, fresh herbs and marinated sun dried bell peppers



1/2 price Monday through Thursday from 3—5pm

First Bites

BIBB SALAD ~11

crisp Boston bibb lettuce, with a tangy cider vinaigrette, topped with spiced pecans, smoked bacon, gorgonzola, tobacco onions, and sun-dried cherries

WATERCRESS AND GRILLED PEAR ~11

radicchio, shaved manchego, pomegranate reduction, cracked marcona almonds and an aged sherry vinaigrette

KNIFE AND FORK CAESAR ~11

crisp romaine lettuce, with our creamy garlic dressing, topped with white anchovies, ciabatta crisps, smoked bacon and marinated sun dried tomatoes

WILD ARUGULA AND BELGIAN ENDIVE ~11

roasted fig balsamic, toasted pumpkin seeds, crumbled Vermont goat cheese, roasted pumpkin seed oil

PROVENCAL VEGETABLE SOUP ~11

rustic stew of mixed vegetables with pancetta, savoy cabbage, dark olive oil, white beans ciabatta and pine nut pesto

TUSCAN ORECHETTE ~12

hot italian sausage, roasted fennel, rapini and crushed garlic in a light tomato broth with white beans, basil, fresh lemon and truffle

POTATO GNOCCHI ~13

gratin with light cream,, confit duck leg, roasted pumpkin, sage, cipolinni onion and chevre, topped with toasted pumpkin seeds, sea salt and local honey

*MUSHROOM BUCATINI ~13

sautéed forager mushrooms, with beef short rib, porcini & sherry cream, tossed with baby spinach, red cow parmesan, black truffle and a poached egg

Coal-Fired Flatbread Pizzas

WILD MUSHROOM ~17

Vermont goat cheese alfredo, fire roasted mushrooms, white truffle essence, finished with spicy arugula, red cow parmesan, sea salt and cracked pepper

SPICY SAUSAGE ~16

Calabrian chili infused Italian sausage, our three cheese blend, fresh cubed Narragansett mozzarella and thinly sliced banana peppers

MEATZA ~18

amatriciana sauce, with three cheeses, thinly sliced meat balls, soppresatta, and spicy sausage, with roasted garlic cloves, basil, and calabrian chili oil

PESTO ARTICHOKE ~16

three cheeses, pine nut pesto, marinated artichoke hearts, fire roasted red onions, and feta cheese, finished with horseradish aioli, spicy arugula and cracked pepper

AUTUMN SHORT RIB ~17

roasted pumpkin, cipollini onion, sage, braised short rib and Vermont goat cheese, finished with a drizzle of local honey and toasted pumpkin seeds

MARGHERITA ~16

classic combination of roasted tomatoes, Narragansett mozzarella, and fresh basil

please be sure to inform us if anyone in your party has food allergies, so we may better ensure their safety

Entrees

BOLOGNESE ~23

our signature meat sauce rich with beef, pork, veal and pancetta, finished with sweet cream, parmesan, fresh herbs and olive oil

*CHICKEN MILANESE ~26

crispy marinated chicken with a sherry wine and roasted mushroom sauce, paired with our wild mushroom bucatini, locatelli cheese and a poached egg

*RIBEYE STEAK ~36

root vegetable hash with short rib, sage, pumpkin and cipollini onions then topped with a molasses bacon butter

STUFFED SOLE ~29

crab stuffing, piquillo pepper beurre fondue, garlic-spinach and lemon with sautéed gnocchi, and roasted pearl onions

SPAGHETTI AND MEATBALLS ~23

rich and savory meatballs with beef, pork and Italian spices, and garlic herb ricotta over spaghetti amatriciana topped with pecorino cheese

PORCINI MUSHROOM RISOTTO ~24

caranoli rice, locally foraged and cultivated mushrooms, baby spinach, mushroom broth, reggiano cheese and cultured butter

SAFFRON SHRIMP SCAMPI ~28

sautéed shrimp, and marinated artichoke, capers, shaved garlic, roasted tomato, gavi wine, and sweet butter tossed with Valecenti Organics saffron linguine

SHELLFISH CIOPPINO ~36

roasted crab broth with tomato, fennel, saffron and fresh herbs with red bliss potatoes, fresh lemon and grilled ciabatta toasts

*ROASTED LOIN OF LAMB ~38

blue cheese crusted New Zealand lamb, with stewed lentils du puy, with sautéed apples, baby spinach, butter roasted walnuts, lamb jus and fig balsamic

BRAISED SHORT RIB ~32

red wine braisiage, black truffle polenta, caramelized cauliflower, roasted grapes, beurre fondue, cabernet reduction and cracked marcona almonds

SWEET POTATO RAVIOLI ~27

drizzled with sage brown butter, paired with duck confit, sautéed spinach, roasted walnuts, honey- whipped mascarpone and an apple cider reduction

*CRISP SKINNED ATLANTIC SALMON ~29

vanilla-scented parsnip puree, caramelized Brussel sprouts with smoked bacon and tart green apple, horseradish and endive salad and fresh coriander

CRAB CASARECCI ~28

potato and chive pasta with lump crab meat in a lightly spicy roasted pepper pomodoro, with baby spinach, grated romano cheese and basil tips

*consuming raw or undercooked meats, poultry or shellfish...albeit delicious can increase your risk for food born illnesses, especially if you have certain medical conditions