



DINNER

RAW BAR

Oysters - Rotating Local Variety* • lemon, cocktail sauce • 3.50/ea

Scungilli • narragansett bay whelk, blood orange nuoc cham, puntarella • 8

Tuna Carpaccio* • caper, castelvetro olive, shallot, dill • 16

SNACKS

Roasted Squash Salad • pear, narragansett creamery feta, pepita • 10

Cacio e Pepe Fried Potatoes • pecorino, cracked black pepper • 9

Narragansett Creamery Burrata • grape, walnut dukkah, spiced honey • 12

N'duja Suppli • fontina, rancho meladuco date, carrot • 12

Ricotta Frittelle • honey, truffle, parm • 12

Beef Tartare* • wagyu beef, maine sea urchin, cauliflower, crispy shallot • 18

The Scotch Meatball • tomato, egg, salumi • 13

PASTAS

Lumache allo Scoglio • mussel, squid, slipper limpet, tomato, vermouth-leek butter • 28

Beet Ravioli • poppy seed, lemon, ginger, mish-mish • 27

Maltagliati • hopkins southdowns lamb sausage, swiss chard, harissa, umbrian chickpea • 30

Fontina Caramelle • blackbird farm beef cheek, caramelized onion, horseradish • 30

Garganelli • wild harmony farm pork ragú bianco, juniper, parm • 30

PLATES

Beet Salad • honeycrisp apple, sumac yogurt, nut & seed cracker • 16

Caesar of the Season • brussels sprout, breadcrumb, parm • 16

Fried Calamari • squid ink tempura, caper, cherry pepper • 18

Ri Littlenecks • guanciale, mascarpone, potato, garlic doughboy, chowder style • 18

Local Fish • green crab bagna cauda, romanesco, cipollini onion in saor, ritz crumb • 31

Duck Leg Confit • japanese turnip, spigariello kale, huckleberry conserva, duck jus • 32

Beef Short Rib • swiss chard erbazzone, sunchoke, hazelnut • 32

FREESTYLE TASTING MENU

Shared Dining Experience • \$55 pp

*This item is raw or partially cooked and can increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.

Please inform your server if you have any allergies

FREESTYLE COCKTAILS

Just Right Spritz • select aperitivo, lacto strawberry, lambrusco di sorbara, club soda • 16
light, refreshing & crushable, served in a wine glass

Easy Peasy • pisco, lemon, snap pea juice, mint • 15
vibrant, fun & springy, served in a rocks glass

Jamaican Bobsled • rum, amaro montenegro, pineapple, ginger beer • 17
like an italian mule, served in a highball

Skinny Spicy Babe • corazon tequila blanco, aperol, calabrian chili, lime, salt • 17
sweet, sour, salty & spicy, served on the rocks

Sherry Niles • solera sherry, bordiga vermouth bianco • 16
savory & food friendly, served up

Negroni of the Season • rhubarb infused barr hill gin, campari, bitter bianco • 17
a seasonal classic, served over a big rock

Black Manhattan • four roses bourbon, rucolino, bitters • 17
bold & bittersweet, served up

Let Us Freestyle • give us a beat • 16

ZERO PROOF DRINKS

The Toe of the Boot • bergamot, thyme, local cardamom-ginger beer • 10
herbal, citrus & refreshing, served in a highball

Twelve Grapes at Midnight • white grape, malted-juniper, lemon • 10
sweet & bright, served up

Last Catch • meyer lemon, cocoa nib-nori tea, honey • 11
savory & full-bodied, served up

Athletic Brewing Run Wild n/a IPA • 7

DRAFT

RI Buttonwoods Pilsner • 7

ME Allagash White Belgian-Style Wheat Ale • 10

VT Vermont Beer Makers Scarlett, Red Ale • 10

RI Whalers Rise American Pale Ale • 7

RI Ragged Island Tiny Truck India Pale Ale • 8

RI Tilted Barn DIPA "Other One" • 8

BOTTLES

MX Corona Extra • 6

WI Miller Lite • 6

ITL Peroni Nastro Azzurro • 6