



DINNER

RAW BAR

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

Scallop Crudo* • lardo, favetta vinaigrette, serrano chili • 18

Fluke Crudo* • caper, castelvetrano olive, shallot, dill • 16

SNACKS

Schartner's Farm Carrots • pea green pesto, pine nut, n'duja • 12

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

Mother Sourdough Crostini • narragansett creamery ricotta, peach, speck, calabrian chili honey • 14

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

Ricotta Frittelle • honey, truffle, parm • 12

Blackbird Farm Beef Tartare* • green crab emulsion, pickled spring garlic, potato chip • 17

The Scotch Meatball • tomato, egg, salumi • 13

PASTAS

Tonnarelli • r.i. littleneck, slipper snail, green garlic gremolata • 30

Stonington Kelp Cappellacci • narragansett creamery ricotta, preserved lemon, caperberry • 28

Rigatoni • hopkins southdowns lamb sugo, swiss chard, harissa, umbrian chickpea • 32

Leek Pansotti • mascarpone, ramp, morel • 32

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

PLATES

Snap Pea Salad • tahini, mint, strawberry • 15

Caesar of the Season • white asparagus, breadcrumb, parm • 16

Calamari Salad • pt. judith squid, confit potato, n'duja vinaigrette, fennel, taggiasca olive • 17

Hopkins Southdowns Lamb Merguez • fava bean, spring garlic labneh, harissa • 32

Local Fish • asparagus in saor, green crab bagna cauda, sicilian caper • 32

Chicken Milanese • fennel kimchi, miso aioli, grilled cabbage, basil • 29

Heritage Pork Loin • spring vegetable vignarola, rhubarb, r.i. mushroom, calabrian chili • 32

FREESTYLE TASTING MENU

Shared Dining Experience • \$60 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 on the rocks

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, averna • 16
savory & food friendly, served up

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

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

ZERO PROOF DRINKS

Nonna's Garden • lacto strawberry, lime, basil, club soda • 11
bubbly, fruity, herbaceous, served on the rocks

ST&T • wild spruce tip, lime, juniper, tonic • 11
a nod to a gin & tonic, served in a collins glass

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

Athletic Brewing Run Wild n/a IPA • 7

Athletic Brewing Upside Dawn n/a Golden Ale • 7

DRAFT

ME Oxbow "Luppolo" Italian-Style Pilsner • 10

ME Allagash White Belgian-Style Wheat Ale • 10

RI Whalers "Rise" American Pale Ale • 7

RI Ragged Island "Tiny Truck" India Pale Ale • 8

RI Tilted Barn "Azalea" DIPA • 8

BOTTLES

MX Corona Extra • 6

WI Miller Lite • 6

ITL Menabrea Bionda Lager • 9