



DINNER

RAW BAR

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

Shrimp Cocktail • tomato aioli • 4/ea

Maine Jonah Crab Claws (3) • calabrian chili, mango salsa • 12

Scallop Crudo* • sugar kelp dashi, plum agrodolce, micro shiso • 18

Tuna Crudo* • caper, castelvetro olive, shallot, dill • 17

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

Ricotta Cappellacci • stonington kelp, preserved lemon, caperberry • 28

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

Street Corn Ravioli • calabrian chili, narragansett creamery feta, salsa bianca • 30

Garganelli • wild harmony farm pork ragú bianco, juniper, parm • 31
\$1 from each Garganelli sold will be donated to Zero Food Print to raise money for regenerative farming in Rhode Island 

PLATES

Snap Pea Salad • tahini, mint, strawberry • 15

Caesar of the Season • cucumber, parmesan, breadcrumb • 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 • cocchi rosa, peach puree, sparkling rosé, ginger, honey • 16
light, aromatic & bright, served in a wine glass on the rocks

Bi Me A Drink • rosé, watermelon, italicus, pea flower • 16
juicy, fruity & quenching, served in a wine glass on the rocks
\$1 from each purchased will be donated to Newport Pride [#pridemonth](#)

Easy Peasy • pisco, lemon, snap pea juice, mint • 15
vibrant, fun & summery, served on the rocks

Campari Diem • rosaluna mezcal, corazon tequila blanco, campari, gochujang, lime, black sea salt • 17
smoky, savory, salty & spicy, served over a big rock

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

The Dirty Capertini • ketel one vodka, caper brine • 17
dry, briny & punchy, served up

Golden Hour • mellow corn whiskey, siglocero, corn reduction, egg white • 16
warm, velvety, citrusy, served on the rocks

ZERO PROOF DRINKS

Peach, Don't Kill My Vibe • ginger, honey, lemon, black tea, peach • 11
peachy, floral & crisp, served up

Cue the Cucumber • cucumber, mint, lemon, club • 11
crisp, fresh & herbaceous, served in a collins glass

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 "Cactus" DIPA • 8

BOTTLES

MX Corona Extra • 6

WI Miller Lite • 6

ITL Menabrea Bionda Lager • 9