



DINNER

RAW BAR

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

Shrimp Cocktail • lemon, cocktail sauce • 4/ea

Scallop Crudo* • melon, ponzu, finger lime • 14

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

SNACKS

Grilled Cucumber • calabrian chili, feta, pine nut • 10

Japanese Eggplant • tomato-miso glaze, basil, fennel pollen, breadcrumb • 10

Sourdough Crostini • peach, speck, narragansett creamery ricotta, hot honey • 12

Mussel Escabeche • shishito pepper, corn aioli, breadcrumb • 11

Ricotta Frittelle • honey, truffle, parm • 12

Pork Belly • aged balsamic, semi dried heirloom cherry tomato, basil pesto • 12

The Scotch Meatball • tomato, egg, salumi • 12

PASTAS

Bucatini • frutti di mare bianco, summer squash, lemon • 29

Street Corn Ravioli • calabrian chili, local feta, salsa bianca • 27

Mafaldine • lobster, nduja, heirloom tomato • 32

Lumache • lamb ragu, broccoli rabe, estratto di pomodoro • 28

Rigatoni • beef sugo, harissa, bell pepper • 29

PLATES

Heirloom Tomato Salad • narragansett creamery burrata, gooseberry, basil, white anchovy • 17

Caesar of the Season • cucumber, breadcrumb, parm • 15

Squid Salad • ri calamari, sicilian caper, jimmy nardello pepper • 16

Grilled Octopus • nam prik, potato, castelvetrano olive • 19

Local Fish • sauce vierge, yellow tomato, golden zucchini • 30

Pork Shoulder • nectarine, summer bean, calabrian chili • 30

Brisket • black garlic-tahini sauce, corn, cubanelle pepper • 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

FEATURED AMARI & APERITIVI

Montenegro • a soft, citrus-forward amaro from Bologna with notes of orange peel, dried flowers, and gentle baking spice

- **Rocks/Neat** • 14
- **Spritz** • montenegro, prosecco, soda water • 15
- **Paper Plane** • montenegro, bourbon, stellare, lemon • 16

Rucolino • an arugula-derived amaro from the island of Ischia, rich and dark with citrus, cedar and caramel

- **Rocks/Neat** • 15
- **Black Manhattan** • bourbon, rucolino, bitters • 17
- **A Farewell to Arms** • rucolino, velvet falernum, lime • 16

Faccia Brutto Centerbe • Brooklyn-made, vibrantly green herbal liqueur, locally made response to Chartreuse Verte

- **Rocks/Neat** • 13
- **Last Word** • gin, maraschino, centerbe, lime • 15
- **Bijou** • gin, centerbe, carpano antica • 17

THE DRY COLLECTION • 11

The Toe of the Boot • bergamot, thyme, local cardamom-ginger beer
a spirit-free mule inspired by the Calabrian soft-drink Chinotto

Twelve Grapes at Midnight • white grape, malted-juniper, lemon
a nod to some of our favorite white wines and the alpine herbs and spices from Italy's north

HOUSE COCKTAILS

Caprese My Name • vodka, basil, tomato, pasta water • 17

An Afternoon Nap • limoncello, blueberry, poppyseed, prosecco • 17

Evil Eye Necklace • pisco, liquore strega, cynar • 17

From Here to Eternity • rum, pineapple shrub, amaro rabarbaro, basil eau de vie • 17

DRAFT

RI Ragged Island Tiny Truck **IPA** • 8

MA Greater Good 55 Blueberry Lemonade **Sour Ale** • 8

RI Whalers Rise **APA** • 7

RI Buttonwoods **Pilsner** • 7

RI Tilted Barn **Rotating Variety** • 8

NY 1911 Honeycrisp **Hard Cider** • 8

CANS & BOTTLES

CT Athletic Brewing Run Wild **n/a IPA** • 7

MX Corona Extra • 6

WI Miller Lite • 6

ITL Peroni Nastro Azzurro • 6