



## LUNCH

### 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

### SANDWICHES

*choice of salt & vinegar potatoes or green salad with baby gem, pear, & dill*

**Local Fish Sandwich** • salmoriglio aioli, jalapeño, dill • 19

**Porchetta Sandwich** • giardiniera, white bean, harissa • 18

**Chicken Parm Sandwich** • parm, tomato, mozzarella • 18

**Giusto Smashburger** • n'djua aioli, fontina, bread & butter pickle • 19

\*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 APA • 7

RI Ragged Island Tiny Truck IPA • 8

RI Tilted Barn DIPA - "Other One" • 8

## BOTTLES

MX Corona Extra • 6

WI Miller Lite • 6

ITL Peroni Nastro Azzurro • 6