GIUSTO
NEWPORT

# DINNER

## RAW BAR

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

**Scup Crudo*** · mandarin, fennel, calamansi · 17

## SNACKS

**Marinated Beets** · whipped ricotta, pine nut, blood orange, mish-mish · 12

**Pickled Fall Vegetables** · olive oil whipped feta, za'atar, sardinian cracker · 12

**Mother Sourdough Crostini** · narragansett creamery burrata, coppa di testa salame, pistachio-kale pesto · 14

**Potato Leek Suppli** · guanciale jam, chive · 12

**Ricotta Frittelle** · honey, truffle, parm · 12

**Blackbird Farm Beef Spiedini** · beet labneh, pistachio, pomegranate mostarda, mint · 16

**The Scotch Meatball** · tomato, egg, salumi · 13

## PASTAS

**Cappelletti a Fiore** · schartner farms sweet potato, black truffle, miso butter, hazelnut, parm · 32

**Sunchoke Mezzaluna** · sicilian caper, lemon, brown butter · 29

**Bucatini** · scallop, mussel, chourico, parsnip, lemon · 32

**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*

**Rigatoni** · hopkins southdowns lamb sausage, kabocha squash, kale, anchovy · 30

## PLATES

**Chicory Salad** · local apple, great hill blue cheese, smoked walnut, concord grape vinaigrette · 17

**Caesar of the Season** · brussels sprouts, parm, breadcrumb · 16

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

**Wild Harmony Farm Pork Sausage** · ward's berry turnip, maitake mushroom, apple cider jus · 30

**Local Fish** · zucchini, green crab bagna cauda, caper vinaigrette, ritz crumb · 32

**Wild Harmony Farm Moroccan Spiced Chicken** · tunisian couscous, four town farm carrot, pine nut, currant, preserved lemon · 27

**Short Rib Stracotto** · nam prik, asian pear, kohlrabi, thai basil · 34

## 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** · blood orange, prosecco, select aperitivo · 16
*light, aromatic, & bright, served on the rocks in a wine glass*

**Bushel and a Peck** · house carbonated apple celery soda, tanqueray gin, luxardo maraschino liqueur · 17
*vibrant & effervescent, served over a long cube in a collins glass*

**Beetlejuice** · rosaluna mezcal, corazon tequila blanco, beet, aperol, strega · 17
*smoky, earthy, & savory, served up in a coupe*

**Negroni of the Season** · cacao nib infused campari, contratto rosso, barr hill tomcat gin · 17
*a seasonal classic, on draft & served over a big cube in a rocks glass*

**Black Walnut Manhattan** · old overholt rye, rucolino, nocello, walnut bitters · 17
*savory & full bodied, served up in a nick & nora*

**The Dirty Capertini** · ketel one vodka, caper brine · 17
*dry, briny, & punchy, served up in a nick & nora*

**Gilded Sage*** · green river rye whiskey, amaro nonino, sage, egg white · 16
*herbaceous & velvety, served up in a coupe*

## ZERO PROOF DRINKS

**Apple Of My Eye** · house carbonated apple celery soda · 12
*vibrant & effervescent, served over a big cube in a rocks glass*

**Drop a Beet*** · beet, lemon, spiced cider, cinnamon egg white · 11
velvety, *earthy, & bright, served up in a coupe*

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

VT Shacksbury **Cider** - Classic Dry · 8

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