



## DINNER

### RAW BAR

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

**Scungilli** • narragansett bay whelk, blood orange nuoc cham, puntarella • 8

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

### SNACKS

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

**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

**Blackbird Farm Beef Tartare\*** • spring dug parsnip, black truffle, miso, parm • 18

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

### PASTAS

**Tonnarelli** • ri littleneck, slipper snail, green garlic gremolata • 30

**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

**Snap Pea Salad** • tahini, mint, strawberry • 15

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

**Fried Calamari** • squid ink tempura, caper, cherry pepper • 18

**RI Littlenecks** • guanciale, mascarpone, potato, garlic doughboy, chowder style • 18

**Local Fish** • asparagus in saor, green crab bagna cauda, sicilian caper • 31

**Duck Leg Confit** • japanese turnip, spigariello kale, huckleberry conserva, duck jus • 32

**Beef Short Rib** • swiss chard erbazzone, sunchoke, hazelnut • 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

## 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*

## 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

ME Oxbow, "Luppolo" Italian-Style Pilsner • 10

ME Allagash White Belgian-Style Wheat Ale • 10

VT Vermont Beer Makers "Scarlett" Red Ale • 10

RI Whalers "Rise" American Pale Ale • 7

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

RI Tilted Barn "Other One" Double India Pale Ale • 8

## BOTTLES

MX Corona Extra • 6

WI Miller Lite • 6

ITL Menabrea Bionda Lager • 9