



DINNER

SNACKS

***Oysters- Walrus and Carpenter "OG's"** • served with lemon • 3/ea

Bibb Lettuce Wraps • jonah crab, mango, calabrian chili • 8

The Scotch Meatball • tomato, egg, salumi • 6

Potato Frico • guanciale, pecorino, black pepper • 7

Ricotta Frittelle • honey, truffle, parm • 7

Giardiniera • pickled vegetables, provolone, taggiasca olive • 4

Italian Chips n' Dip • n'duja, taleggio, scallion • 6

PASTAS

Ricotta Pansotti • asparagus, black truffle, parm • 24

Gnocchi • ri mushroom sugo finto, pecorino • 20

Garganelli • n'duja, pesto, carrot • 21

Tagliolini • not your nonna's meatballs, red sauce, parm • 21

Mafaldine • milk braised pork, leeks, peas • 21

PLATES

Snap Pea Salad • tahini, orange, mint • 12

Fried Calamari • squid ink tempura, capers, cherry peppers • 14

Burrata • sicilian style tuna crostini, spring garlic, olives • 16

Caesar of the Season • asparagus, cured egg, parm, breadcrumbs • 12

Octopus • english pea, artichoke, harissa • 16

Steamed Littlenecks • guanciale, mascarpone, garlic dough boy, chowder style • 14

Pork Ribs in Agrodolce • pistachio, sweet potato, pomegranate • 15

Monkfish • spring onion, pine nut, raisin • 22

Braised Oxtail • gnocchi alla romana, parsnip, celery • 21

FREESTYLE TASTING MENU

Shared Dining Experience • 50pp

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.

Please inform your server if you have any allergies

WINES BY THE GLASS

Sparkling & Rosato

Nino Franco **Prosecco** Rustico - Valdobbiadene • 14
Manaresi **Pignoletto** Frizzante - Emilia Romagna • 12
Ferretti Vini **Lambrusco** Rosso - Emilia Romagna • 13
Fattoria Sardi Sangiovese **Rose** - Tuscany • 14

White

Mesa Giunco **Vermentino** - Sardegna • 14
Vinosia **Fiano di Avellino** - Campania • 12
Ciavolich Aries **Pecorino** - Abruzzo • 14
Inama Soave Classico **Garganega** - Veneto • 12
Gurrieri Vino Bianco **Nero d' Avola/Frappato** - Sicily • 13
Zenato Lugana **Trebbiano di San Benedetto** - Veneto • 13

Red

Viberti Giovanni Langhe **Nebbiolo** - Piedmont • 14
J. Meczan Hofstatter **Pinot Nero** - Alto Adige • 14
Fabio Pietregiovani **Primitivo** - Puglia • 13
Rocca delle Macie "Sasyr" **Sangiovese/Syrah** - Tuscany • 14
Terrasol Tracce **Nero d'Avola** - Sicily • 13
Rosso di Baal **Aglianico/Merlot/Barbera** - Campania • 13

COCKTAILS

Joanne's Sangria • lambrusco, winter citrus, fresca • 10

Negroni Classico • tomcat gin, campari, vermouth • 14

Margarita Napolitano • blanco tequila, amaro meletti, pressed citrus • 12

Paper Plane • amaro nonino, bourbon, aperol, pressed lemon • 14

Verona 75 • pear nectar, prosecco, ginger • 11

Tempestoso • spiced rum, cardamaro, ginger beer, pressed lime • 10

Borghetti Martini • caffè borghetti, vodka, espresso, vanilla bean • 12

DRAFT

VT Von Trapp Pilsner • 6
RI Grey Sail Captain's Daughter DIPA • 8
RI Proclamation Broze Milk Stout • 8
ME Oxbow Flagship Saison • 8
MA Greater Good Galaxy Pulp Daddy IPA • 8
RI Whalers Rise APA • 7

CRAFT CANS

NY Finback Rolling In Clouds IPA • 9
RI Ragged Island Beach Night IPA • 8
MA Wash Ashore Big Blue Truck Kolsch • 7
MA Downeast Winter Cider Blend • 7
NH Woodstock Inn Pigs Ear Brown Ale • 6

BOTTLES

MX Corona Extra • 6
WI Miller Lite • 6
BE Stella Artois • 7
CT Athletic Brewing Run Wild N/A IPA • 7

FREESTYLE TASTING MENU

Shared Dining Experience • 50pp