



## 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 • 8

**Fett'unta** • heirloom tomato, garlic, basil • 7

**Ricotta Frittelle** • honey, truffle, parm • 7

**Giardiniera** • pickled vegetables, provolone, taggiasca olive • 5

**Pimento Cheese in Carrozza** • olives, lemon, calabrian chili • 7

### PASTAS

**Corn Anolini** • prosciutto, chanterelles, figs • 23

**Rigatoni** • ri mushroom sugo finto, pecorino • 20

**Casarecci** • n'duja, pesto, carrot • 21

**Mafaldine** • lamb ragu, favas, mint • 23

**Bucatini ai Frutti di Mare** • scallops, lobster, shrimp, summer squash, spicy tomato • 32

### PLATES

**Snap Pea Salad** • tahini, strawberries, mint • 12

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

**Chilled Lobster** • squid ink bun, tomato mayo, calabrian chili • 29

**Caesar of the Season** • broccoli, parm, breadcrumbs • 13

**Polenta** • eggplant, n'duja, pole beans • 16

**Steamed Littlenecks** • guanciale, mascarpone, garlic dough boy, chowder style • 15

**Pork Belly** • apricot, kale, almond • 20

**Striped Bass in Crazy Water** • tomato, agretti, clam brodo • 24

**Chicken** • florentine style morels, crispy artichokes, ramps • 20

### FREESTYLE TASTING MENU

Shared Dining Experience • \$50 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

## WINES BY THE GLASS

### Sparkling & Rosato

Lamberti **Prosecco** Extra Dry - Veneto • 14  
Manaresi **Pignoletto** Frizzante - Emilia Romagna • 12  
Edoardo Patrone **Nebbiolo Rosato** - Piedmont • 13  
Della Volta **Lambrusco di Sorbara** - Emilia Romagna - 13  
Mirabella Sparkling Rose **Chardonnay/Pinot Nero/Pinot Bianco** - Lombardy - 15

### White

Mesa Giunco **Vermentino** - Sardegna • 14  
Villa Matilde **Greco di Tufo** - Campania • 12  
Ciavolich Aries **Pecorino** - Abruzzo • 14  
Murgo Etna Bianco **Carricante/Catarratto** - Sicily • 13  
Gurrieri Vino Bianco **Nero d' Avola/Frappato** - Sicily • 13  
Zenato Lugana **Trebbiano di San Benedetto** - Veneto • 13

### Red

Michele Chiarlo Langhe **Nebbiolo** - Piedmont • 14  
Cascina Val del Prete **Barbera D'Alba** - Piedmont • 14  
Montemelino Grappolo **Sangiovese/Gamay** - Umbria - 13  
Rocca delle Macie "Sasyr" **Sangiovese/Syrah** - Tuscany • 14  
Terrasol Tracce **Nero d'Avola** - Sicily • 12  
Rosso di Baal **Aglianico/Merlot/Barbera** - Campania • 13

## COCKTAILS

**Joanne's Sangria** • Sparkling wine, berries, tropical fruit, fresca • 12

**Negroni Classico** • tomcat gin, campari, vermouth • 14

**Rome with a View** • mezcal, amaro, pressed citrus, luxardo cherry • 13

**Paper Plane** • amaro torino, bourbon, aperol, pressed lemon • 14

**Bicicleta Rosa Spritz** • rosato, bergamot, botanicals, citrus • 13

**Ferragosto** • vodka, ginger, watermelon, prosecco • 14

**Borghetti Martini** • caffe borghetti, vodka, espresso, vanilla bean • 13

## DRAFT

RI Braven Bushwick Pilsner • 7  
RI Grey Sail Captain's Daughter DIPA • 8  
VT Switchback Karsten Lager - 7  
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  
MA Castle Island White Ale • 8  
RI Ragged Island beach Night IPA • 7  
OR Rev Nats Pineapple Cider • 7

## BOTTLES

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