



DINNER

SNACKS

***Oysters- Rotating Local Variety** • 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

Heirloom Tomatoes • summer fruit, sardinian feta, basil • 14

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

Grilled Melon • ricotta, aged balsamic, fig • 15

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 • stone fruit, kale, almond • 20

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

Beef Milanese • tomato, cucumber, tonnato • 21

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
Edoardo Patrone **Nebbiolo Rosato** - Piedmont • 13
Della Volta **Lambrusco di Sorbara** - Emilia Romagna - 13
Mirabella Sparkling Rosato **Chardonnay/Pinot Nero/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 • lambrusco rosso, stone fruit, mango, fresca • 12

Negroni Classico • tomcat gin, campari, vermouth • 14

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

Paper Plane • amaro, bourbon, aperol, fresh lemon • 14

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

Ferragosto • vodka, ginger, watermelon, prosecco • 14

Borghetti Martini • caffè 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 Shine On IPA • 8
RI Whalers Rise APA • 7

CRAFT CANS

NY Finback Rolling In Clouds IPA • 9
MA Castle Island White Ale • 8
OR Rev Nats Pineapple Cider • 7
CT Athletic Brewing Run Wild N/A IPA • 7

BOTTLES

MX Corona Extra • 6
WI Miller Lite • 6
BE Stella Artois • 7