



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

Mortadella in a Blanket...Olneyville Style • n'duja chili, celery root, onion • 8

PASTAS

Corn Anolini • prosciutto, chanterelles, figs • 23

Rigatoni • ri mushroom sugo finto, pecorino • 20

Sopressini • pork sausage, cauliflower, taleggio, black truffle • 29

Mafaldine • lamb ragu, favas, mint • 23

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

PLATES

Brussel Sprouts • lardo, carrots, citrus vinaigrette • 13

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

Grilled Melon • ricotta, aged balsamic, fig • 15

Caesar of the Season • turnips, parm, breadcrumbs • 13

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

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

Halibut • caramelized fennel, peperonata, tomato dashi, pine nuts • 24

***Duck** • plum, kohlrabi, salsa bianca • 24

Beef Shoulder Pizzaiola • napa cabbage, gochujang, crispy potato • 23

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 Glera** Extra Dry - Veneto • 14
Muscarelli Tomajoli "Velca" **Montepulciano Rosato** - Lazio • 14
Cantina Della Volta **Lambrusco di Sorbara** - Emilia Romagna • 13
Mirabella Sparkling Rosato **Chardonnay/Pinot Nero/Bianco** Lombardy - 15

White

- Mesa Giunco **Vermentino** - Sardegna • 14
Ciavolich Aries **Pecorino** - Abruzzo • 14
Jano **Verdicchio** Classico Superiore - Marche • 14
Ca' Di Sopra **Pinot Bianco** - Emilia Romagna • 14
Zenato Lugana **Trebbiano di San Benedetto** - Veneto • 13

Red

- Michele Chiarlo Langhe **Nebbiolo** - Piedmont • 14
La Sabbiona **Centesimino** Ravenna - Emilia Romagna • 13
Rocca Delle Macie "Sasyr" **Sangiovese/Syrah** Tuscany • 14
Perticaia Montefalco Rosso **Sangiovese/Sagrantino** - Umbria • 14
Terrasol Tracce **Nero d'Avola** - Sicily • 13

COCKTAILS

- Joanne's Sangria** • lambrusco rosso, bergamot, plums, grapes, fresca • 12
Negroni Classico • tomcat gin, campari, vermouth • 14
Noble Dove • reposado tequila, amaro, grapefruit, rosemary • 13
Room 230 • mezcal, strega, aperol, lime • 14
Don't Kill Conor • bourbon, walnut, maple, apple cider • 14
Lavanda(h) • hendricks gin, lavender, lemon, prosecco • 14

DRAFT

- RI Braven Bushwick **Pilsner** • 7
RI Grey Sail Captain's Daughter **DIPA** • 8
RI Proclamation Guggenmusik **Marzen** • 7
VT Queen City **Hefeweizen** • 8
MA Greater Good Pulp Daddy **DDH IPA** • 8
RI Whalers Rise **APA** • 7

CRAFT CANS

- VT Burlington Elaborate Metaphor **Pale Ale** • 9
MA Castle Island **White Ale** • 8
RI Grey Sail Flying Jenny **IPA** • 8
VT Champlain Mac & Maple **Cider** • 8
CT Athletic Brewing Run Wild **N/A IPA** • 7

BOTTLES

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