



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

Arancini • honeynut squash, fontina, sage • 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

Beet Anolini • aquidneck honey, parm, orange • 21

Ricotta Gnudi • white truffles, 24 month aged parm, brussels sprouts • 62

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

Orecchiette • lamb neck sugo, chickpeas, rosemary • 23

Spaghetti • clams, chourico, chili, lemon • 20

PLATES

Brussels Sprouts • lardo, carrot, citrus, aged balsamic • 13

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

Heirloom Carrots • sardinian feta, pistachio, apricot • 12

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

BUY ONE - GIVE ONE

Don't feel like cooking? Holiday Party coming up? Purchase a ready to bake lasagna and we will donate one to the MLK Community Center • \$75



*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 • 15
Perticaia Montefalco Rosso **Sangiovese/Sagrantino** - Umbria • 14
Varvaglione Papale **Primitivo** di Manduria - Puglia • 16

COCKTAILS

- Joanne's Sangria** • lambrusco rosso, bergamot, plums, grapes, fresca • 12
Negroni Classico • tomcat gin, campari, vermouth • 14
Company Policy • fernet, strega, lemon • 11
Room 230 • mezcal, strega, aperol, lime • 14
Snowed In • rum, pineapple, rabarbaro amaro • 12
Livorno Fizz • pomegranate, hibiscus, prosecco • 13

DRAFT

- RI Braven Bushwick **Pilsner** • 7
VT Grey Sail Captain's Daughter **DIPA** • 8
RI Shaidzon Kingston's Finest **Corn Lager** • 9
CO Vermont Beer Makers Scarlet **Red Ale** • 8
MA Greater Good Pulp Daddy **DDH IPA** • 8
RI Whalers Rise **APA** • 7

CRAFT CANS

- VT Frost Beer Works Lush **DIPA** • 9
MA Castle Island **White Ale** • 8
MA Night Shift Brewing Whirlpool **Hazy NE Pale Ale** • 9
CT Athletic Brewing Run Wild **N/A IPA** • 7

BOTTLES

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