

Starters

- CRISPY POINT JUDITH CALAMARI** hot cherry pepper relish, smoky pepper aioli, lemon 19   
- CHEESE BOARD** vermont aged cheddar, maytag blue cheese, goat cheese, brie, honeycomb, grape mostarda, cornichons, olives, crostini 22 *add: charcuterie of parma prosciutto, spicy soppressata, salami* 30  
- CREAMY HUMMUS** sumac, mixed olives, grape leaves, crudité, brick oven flatbread 12 
- CRAB CAKES** pickled vegetable relish, spicy chili aioli, chive oil, micro salad 19   
- ANGUS SIRLOIN TACOS** adobo marinade, flour tortillas, lime crema, grilled pineapple salsa, cilantro 17  
- MEATBALLS** pork, veal and beef with ricotta, pomodoro, basil, parmesan, crispy bread 12   
- BACON WRAPPED BRUSSELS SPROUTS** honeycomb, espelette pepper, tomato sauce, pistachio 16 
- CLAMS CASINO** local little necks, bacon, calabrian chili, italian breadcrumbs, lemon 16  
- POTATO AND LEEK SOUP** cream, crispy apple-wood smoked bacon, scallions, chive oil 9 

Salads

- CAESAR** romaine lettuce hearts, shaved grana padano cheese, house croutons 13   
add: white anchovies 1
- ORGANIC GREENS** grape tomato, cucumber, carrot ribbons, watermelon radish, balsamic vinaigrette 10
- CHARRED BRUSSELS SPROUTS** crispy pancetta, creamy parmesan dressing, cajun toasted pepitas 16  
- BIBB LETTUCE** granny smith apple, julienne carrot, scallions, ginger vinaigrette, peanuts, frizzles 14 
- ARUGULA** orange, grapefruit, goat cheese, crispy pistachio, honey chipotle vinaigrette 14   

ADD TO YOUR SALAD: *grilled salmon** 16 | *grilled chicken breast* 12 | *3 grilled U-10 shrimp* 16

Raw Bar

served with pickled ginger and shallot mignonette, traditional cocktail sauce, horseradish and fresh lemon

- COLOSSAL SHRIMP COCKTAIL** U-10 colossal shrimp cocktail (*four per order*) 21
- SEAFOOD SAMPLER** 4 shrimp cocktail, 6 oysters*, 6 littlenecks* 50
- LOCALLY HARVESTED OYSTERS*** served on the half shell (*half dozen*) 20
- NARRAGANSETT BAY LITTLENECKS*** served on the half shell (*half dozen*) 13

Pizzas

- MARGHERITA** fresh roma tomato, garlic, basil, oregano, olive oil, fresh mozzarella and parmesan 16  
- PARMA PROSCIUTTO** fig compote, mozzarella and parmesan cheese, arugula, white balsamic vinaigrette 19  
- SALSICCIA** italian sausage, pomodoro, caramelized onion, fennel, fontina cheese, sage 18  
- WHITE MUSHROOM** truffle and mascarpone fondue, fresh thyme, aged cheddar, scallions 17  
- gluten free pizza crust available upon request*

Before placing your order, please inform your server if you or a person in your party has a food allergy

**These items may be raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

Pastas

- LOBSTER RAVIOLI** squid ink pasta, lobster and ricotta filling, lobster marsala cream sauce, parsley 38   
- FETTUCINE** duck leg ragu, mushrooms, porcini and parmesan cream, pickled cranberries, pine nuts 33   
- MEZZE RIGATONI** traditional bolognese ragu with soffritto and pomodoro, parmesan and fresh basil 25  
- BUTTERNUT SQUASH TORTELLONI** basil pesto cream (no nuts), grape tomato, pecorino cheese, balsamic glaze 29  
- PENNE**  choice of sauce: traditional (pomodoro with fresh basil), genovese  (pesto), amatriciana (pomodoro and pancetta), or alla vodka  (pink tomato sauce) 17
- VEAL PARM QUATTRO FORMAGGI** parmesan, pecorino, fresh and shredded mozzarella cheese, potato gnocchi, pomodoro, basil 33  

ADD TO YOUR PASTA: *grilled salmon** 16 | *grilled chicken breast* 12 | *3 grilled U-10 shrimp* 16
whole wheat penne and gluten free penne available upon request

Entrées

- FILET MIGNON*** tenderloin of beef, creamy mashed potatoes, garlicky spinach, bordelaise sauce, traditional bearnaise 47   
- NEW YORK STRIP FRITES*** sirloin of beef, crispy french fries with truffle mayo and ketchup, grilled asparagus, maître d'hôtel butter, house-made steak sauce 47   
- GRILLED BONE-IN RIBEYE*** blue cheese, creamy mashed potatoes, grilled asparagus, BBQ sauce 59 
- CG BURGER*** pickles, tomato, sweet onion, boston bibb lettuce, cheddar cheese, crispy bacon, french fries with truffle mayo 21   
- PAN ROASTED EGGPLANT & MUSHROOMS** puttanesca sauce, olive oil roasted spaghetti squash, fresh basil 23
- CHICKEN SCALLOPINE** pan seared chicken cutlets, creamy mashed potatoes, garlicky spinach, madeira-mushroom gravy and concord grape vincotto 29  
- VEAL MILANESE** topped with arugula, apple, grape tomato, parmesan cheese, olive oil, lemon 30  
- OVERNIGHT BRAISED BEEF SHORT RIB** creamy mashed potatoes, roasted brussels sprouts and carrots, natural jus 31  
- DAY-BOAT COLOSSAL SCALLOPS** purple risotto, poblano and cauliflower purée, disaronno almondine sauce 49   
- SEARED ATLANTIC SALMON*** fregola of bacon, tomato, fennel, charred broccoli, micro salad of arugula, orange, pine nuts 31   
- BAKED SOLE** crumb topping, creamy mashed potatoes, broccoli rabe, sicilian eggplant caponata 27  
- GRILLED PORK LOIN** parmesan cheese polenta cake, apple cider braised red cabbage, pickled mustard seeds, jus 26  

Sides

creamy mashed potatoes 6  | french fries with truffle mayo 6    | sweet potato fries 
garlicky spinach 7 | grilled asparagus 7

 contains eggs  contains gluten  contains dairy contains nuts 

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