



## PIZZA

\$16

### CLASSICS

ROMANA «tomato, mozzarella, anchovies» ● PISSALADIÈRE «onion, anchovies, olives, garlic, pignoli»

MARGHERITA «tomato, basil, mozzarella» ● TARTE FLAMBÉE «bacon, onion, crème fraîche»

### CREATIVE

ZUCCHINI FLOWERS & RICOTTA ● SAUSAGE & PEAS ● SAUSAGE & PEPPERS

SALUMI & MUSHROOMS ● ARTICHOKE, RED PEPPER & OLIVES

BROCCOLI RABE & CHOURICO ● CLAMS & CHOURICO ● FIGS, GORGONZOLA

## MAIN COURSE

### FISH SPECIALS

*Your server will inform you of our daily preparations*

#### PEEKYTOE CRAB ROLL 18

*Dressed with lime, cilantro, crème fraîche and espelette pepper served on a potato roll with your choice of greens or fries*

#### LOBSTER ROLL 20

*Dressed with spiced crème fraîche a potato roll, with your choice of greens or fries*

#### FISH & CHIPS 18

*Local cod - coated with a sherry-cayenne batter*

#### LOBSTER SALAD 20/30

*With cherry tomatoes and arugula - dressed with lemon, and basil*

#### FLOUNDER 19

*Breaded with homemade crumbs and pan-fried in olive oil - served with mixed greens*

#### STEAK / FRITES / SALAD 24

*A 10 oz. grilled, picanha steak from grass-fed cows. The picanha is the most prized cut in Brazilian churrascarias.*

#### LINGUINE MARINARA & RICOTTA 16

*With fresh pasta, homemade marinara and a dollop of Narragansett ricotta*

#### BLACK ANGUS BURGER 14

*8oz. Pat LaFreida Shortrib Burger on a potato bun  
With your choice of fries or mixed greens  
Cheeses: Atwell's Gold or Gorgonzola*



## STARTERS & BAR SNACKS

### JAMESTOWN FISH SOUP 10

*The "chowder of the mediterranean" A spicy puréed soup made with the daily catch, tomato, saffron, fennel, hot pepper and a gruyere frico. No dairy or shellfish.*

### CHILLED SPRING SOUP 12

*Made with the first of everything green - peas, spinach & asparagus with crème fraîche and bacon dust*

### \*OYSTERS & CLAMS 14

*Three R.I. oysters & three local littlenecks served raw with mignonette and Keith's cocktail sauce*

### PEEKYTOE CRAB 15

*Maine rock crab with fresh avocado, dressed with lemon, olive oil, cilantro and espelette pepper*

### ROASTED PEPPERS & MOZZARELLA 12

*Housemade with Narragansett Creamery curd*

### UNCLE JOE'S EGGPLANT 12

*Roasted eggplant marinated with tomato, capers, olives, garlic, hot pepper and vinegar. Served with goat cheese*

### MIXED LETTUCES 10

*with gorgonzola cheese*

### GEM LETTUCE SALAD 12

*Baby gem lettuce salad and roasted beets dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese*

### CHEESE 16

*Bonne Bouche «goat-VT», Vermont Shepherd «sheep-VT», Hooligan «cow-CT» and Stilton «cow-GB»*

### SALUMI APPETIZER 16

*Finocchiona, local sopressata and prosciutto from Daniele - served with olives and Piave Vecchio*

### \*SMOKED SALMON 14

*Scotch Whisky smoked salmon from Browne Trading, served with avocado and tomato*

### ARANCINI 9

*Sicilian rice balls direct from the streets of palermo made with mushroom and romano cheese*

### FIVE SPICE WINGS 9

*Baked wings tossed with garlic, hot pepper and chinese five spice - served with herbed crème fraîche*

### PANISSES 9

*Classic chickpea fries of Marseilles - served with harissa mayonnaise*

### SMELT 9

*Delicately fried and served with spiced salt - served with lemon*

### FRIED ARTICHOKEs 9

*Tender, long stem Roman chokes cooked "in pastella," or Italian tempura as we like to call it.*

### BAKED CLAMS 14

*Six littleneck clams baked with our own seasoned bread crumbs*

### GULF SHRIMP 10

*Three chilled jumbo shrimp with Keith's cocktail sauce and wakame seaweed salad*