

SOUP

New England Clam Chowder 8
minced clam | potatoes | cream | chive biscuit

SALADS

Heirloom Tomato 15
heirloom tomato | buffalo mozzarella
fresh basil | extra virgin olive oil | balsamic reduction

Caesar 14
romaine | caesar dressing | crostini

NYLO 12
mixed greens | tomato | onion | carrot
cucumber | champagne vinaigrette

Add Protein
chicken 5 | shrimp 9

STARTERS

Calamari 15
rings & tentacles | charred red peppers
champagne garlic butter
hot pickled pepper rings | arugula
spicy pomodoro for dipping

Mussels 14
spicy tomato saffron broth | crostini

Crab Cakes 15
lemon pepper aioli

Involtini 18
eggplant | buffalo mozzarella | parma prosciutto
tomato | basil | aged balsamic | served cold

Tenderloin Carpaccio* 20
tenderloin | caperberries | parmigiano reggiano
truffle oil | arugula | lemon

Tuna Tartar* 16
tuna | avocado | plum tomato

Shrimp Cocktail 16
traditional cocktail sauce

BBQ Chicken Wings 15
ranch | celery

Buffalo Chicken Wings 15
blue cheese | celery

SANDWICHES

served with hand cut fries

Chicken 14
arugula | tomato | red onion | bacon | dijonaise

Shaved Steak* 15
horseradish mayo | baguette | lettuce | tomato

Chicken Parm (Fried) 13
pomodoro sauce | mozzarella

Chicken Cutlet (Fried) 12
lettuce | tomato

NYLO Burger* 13
cheddar | lettuce | tomato | onion

Veggie Burger 13
cheddar | lettuce | tomato | onion

Add
bacon 2 | avocado 2 | mushroom 2

FLATBREAD PIZZA

Caprese 16
fresh roma tomato with aged balsamic or pomodoro sauce
buffalo mozzarella | basil | extra virgin olive oil

Wild Mushroom 18
shiitake & oyster mushroom | goat cheese | truffle oil

Seafood 24
shrimp | scallop | whitefish | newburg sauce | mozzarella

Prosciutto 22
fig puree | arugula | parma prosciutto
parmigiano reggiano | olive oil

BBQ Chicken 19
smoked gouda cheese | red onion | ranch

PASTA

Esquito D' Mare* 26
mussels | shrimp | clams | tuna | salmon
tomato broth | linguine

Bolognese 11 half | 19 full
veal | beef | pork | pappardelle pasta

Al Forno Quattro Formaggi 11 half | 19 full
cheese tortellini | mozzarella | parmigiano reggiano
goat cheese | mascarpone

Rigatoni Pasta in Pink Vodka 11 half | 19 full
pomodoro | cream | parmigiano reggiano | basil

Add Protein
chicken 5 | shrimp 9

ENTREÉS

Salmon* 24
sweet pea risotto | red wine reduction

Chicken Milanese (fried) 19
arugula | shaved parmigiano reggiano

Chicken Parm (fried) 19
mozzarella | pomodoro sauce | pasta side

Chicken Picatta 19
white wine | capers | butter | lemon
smashed potatoes | grilled asparagus

Steak* 32
tenderloin | oyster & shiitake mushroom demi
smashed potatoes | grilled asparagus

Tuna* 29
sesame seed encrusted | coconut lime risotto
grilled asparagus

Roasted Cod 23
tomato | olives | white wine | crispy potatoes
grilled asparagus

Fish and Chips 17
slaw | hand cut fries | citrus tartar sauce

Yellowtail Sole 25
shaved fennel | seafood stock | fresh herbs
crispy potatoes | grilled asparagus

Add Half Salad
only with pasta or entree
NYLO 5 | CAESAR 6

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY NEEDS
* CONSUMING RAW OR UNDERCOOKED PROTEINS MAY
INCREASE RISK OF FOODBORNE ILLNESS

The Loft Restaurant

LOUIS FORTI | EXECUTIVE CHEF

TOM SPIGA | FOOD & BEVERAGE DIRECTOR

WINE

Interesting White

Centorri Moscato , Italy	10		36
Chateau St. Michelle Riesling, Washington	14		56
Solosole Vermentino, Italy	14		56
Montalcour Cotes Rose, France	11		44

Sauvignon Blanc

Starbrough, New Zealand	11		42
Pomelo, California	9		36
La Joya, Chile	10		38
White Haven, New Zealand			51

Pinot Grigio

Di Pinti La Vis, Italy	9		36
Astoria, Italy	10		37
Maso Canali, Italy	13		52

Chardonnay

Coppola, California	9		35
William Hill, California	10		41

Interesting Reds

Donna Laura Sangiovese, Tuscany	9		35
Padrillos Malbec, California	11		44
Palazzo Della Torre Veronese, Italy	14		56
DaVinci Chianti, Italy	10		41

Merlot

Red Rock, California	9		36
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Cabernet Sauvignon

Villa Pozzi, Sicily	8		31
Louis Martini, California	13		52
Twenty Rows, Napa California			68
Frei Brothers, California			74

Pinot Noir

Mirassou, California	8		35
Hahn, California	10		41
Meiomi, California	14		60

SPARKLING | PROSECCO | CHAMPAGNE

Lunetta Prosecco, Italy	9
Lamarca Prosecco, Italy	11 44
Mumm Napa Sparkling, California	85
Moet & Chandon Champagne, France	185
Veuve Cliquot, Champagne, France	210

SPECIALTY COCKTAILS

Tito's Pomegranate Martini 12

Tito's Vodka | Cointreau | Pomegranate Juice | Lemon Juice

The Basic Basil 11

Centorri Moscato | New Amsterdam Vodka | Strawberries
Basil | Lemon Juice

RI Russian 12

Kettle One Vodka | Kahula | Half & Half | RI Autocrat Coffee Syrup

Irish Peach 11

Jameson Irish Whiskey | Peach Puree | Mint
Reggatta Ginger Beer

Penicillin 13

Great King Street Scotch | Honey Ginger Syrup
Lemon Juice | Atomized Peat Monster

Just Peachey 12

Lamarca Prosecco | Peach Liqueur | Raspberry Liqueur
Frozen Peach Puree

Blue Berry My Lemonade 9

Stoli Blueberry | Lemonade

CLASSIC COCKTAILS

Tito's Mule 11

Tito's Vodka | Ginger Beer | Lime

French 75 9

New Amsterdam Gin | Prosecco | Lemon Juice

Negroni 9

New Amsterdam Gin | Campari | Sweet Vermouth

Bulleit Boulevardier 13

Bulleit Rye Whiskey | Campari | Sweet Vermouth

Bulleit Old Fashion 13

Bulleit Bourbon | Hopped Grapefruit Bitters | Simple Syrup

Rob Roy 13

Jonny Walker Red | Elemakuleti Bitters | Sweet Vermouth

1800 Margarita 11

1800 Silver Tequila | Triple Sec | House Made Sour Mix

Mojito 9

Ron Diaz White Rum | Lime Juice | Fresh Mint

BEER

Bottled Craft Beer

White Electric Coffee Stout | Revival Brewing | Cranston RI | 8.5%

Flying Jenny Extra Pale Ale | Grey Sail Brewing | Westerly RI | 6%

Aunt Sally Sour Mash Ale | Lagunitas | Petaluma CA | 5.7%

Pilsner | Napa Smith Brewery | Napa CA | 5%

Castaway IPA | Kona Brewing | Kailua-Kona HI | 6%

Always on Tap

Newport Brewing Co. | Stella Artois | Guinness
Blue Moon | Sam Seasonal | Dogfish Head Brewing

Foreign & Domestic

Bud Light | Budweiser | Michelob Ultra | Narragansett
Birra Moretti Lager | Corona | Heineken | Bitburger

Non-Alcoholic

Becks