



DINNER MENU

JAMESTOWN FISH SOUP 10

A spicy puréed soup made with the daily catch, tomato, saffron, fennel and a Gruyère frico. No shellfish!

ITALIAN SQUASH SOUP 11

Ours is modeled after the zucca ravioli of lombardia - sweet squash, parmigiano, ricotta, hot pepper, mostarda and amaretti cookies.

SARDINES IN SAOR 16

Venetian style sardines, marinated with champagne vinegar, onions, pignoli, raisins, olive oil and spices

SMOKED SALMON 15

Norwegian salmon with purple potato salad and mâche

PEEKYTOE CRAB 16

Sweet Atlantic Rock crab from Maine, dressed with lime and cilantro served with tomatillos

LOBSTER, ARTICHOKE & TOMATO 19//38

Shelled Maine lobster with marinated Roman artichokes, & roasted tomato- dressed with lemon, olive oil and basil

**OYSTERS & CLAMS 15

Three RI oysters & three local littlenecks served with mignonette & Keith's cocktail sauce

UNCLE JOE'S EGGPLANT 13

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

ARUGULA SALAD 13

Baby arugula with roasted golden beets - dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese

DANIELE CHARCUTERIE 20

Finocchiona, sopressata, bresaola and prosciutto - served with olives

CHEESE 18

A selection of four world class cheeses from Milk & Honey in Tiverton, R.I.

FOIE GRAS 22

Torchon of Hudson Valley foie served with plum - fig compote, port and sicilian pistachio



JAMESTOWN FISH COOKPOT 39

Half a hardshell lobster, clams, mussels, scallops, leeks, tomatoes, saffron, garlic, hot pepper, pernod, fingerling potatoes and chourico.

SCALLOPS 32

George's Bank Scallops seared on the plancha and served with rutabega purée, kale and harissa

COD «ACQUA PAZZA» 26

Local cod poached in «crazy water» - white wine, hot pepper, garlic, parsley and a touch of tomato - with potatoes and spinach

FLOUNDER 26

Breaded with homemade crumbs and pan-fried in olive oil - served with sautéed spinach and roasted tomato

SALMON 28

Ora King Salmon served with wild red rice, exotic mushrooms, crispy leeks, and red wine sauce

SWORDFISH 28

Encrusted in herbs seared on the plancha and served with squash purée and swiss chard

SKATE 26

Local skate pan fried and served with sautéed spinach, purple potatoes, roasted tomatoes & golden beets

DOVER SOLE 48

Sustainably raised in Spain. Roasted whole, on the bone and served with fingerling potatoes, sautéed spinach & grenobloise sauce

LINGUINE & CLAMS 24

Made with R.I. littleneck clams that are freshly shucked in house and tossed with garlic, olive oil, black pepper and parsley.

LOBSTER LINGUINE 39

Local lobster tossed with truffled lobster butter and fresh linguine

BEEF RIBEYE 39

Pan roasted, grass fed ribeye from Silver Fern Farms - served with kale-potato gratin

GRASS FED SHORT RIB 28

Braised shortribs of grass fed beef from Silver Fern Farms served with spinach and potato purée

CHICKEN - RICOTTA MEATBALLS 28

Designed after the airy veal polpettine of Cibreo in Florence. Stewed in tomato sauce and served with spinach and creamy polenta.

***Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

****Please alert us of any allergies. Our menu descriptions do not necessarily mention every ingredient in each dish and we want to protect you from cross contamination.****