



FALL RESTAURANT WEEK 2016

JAMESTOWN FISH SOUP

The "chowder of the mediterranean"

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

ITALIAN SQUASH SOUP

We promise that this version is not just another fall squash soup! Ours is modeled after the zucca ravioli of lombardia that builds upon the sweet squash with parmigiano, ricotta, a little hot pepper, mostarda and amaretti cookies.

POACHED OYSTERS

Poached local oysters with saffron-cauliflower purée and Maine uni.

BAKED CLAMS

Local littlenecks with housemade breadcrumbs, olive oil, garlic, oregano and lemon

SMOKED SALMON

Norwegian salmon with purple potato salad and mâche

GULF SHRIMP

Three U-15 untreated gulf shrimp dressed with lemon & olive oil and served with wakame seaweed salad.

UNCLE JOE'S EGGPLANT

A full flavored dish created by our italian culinary muse.

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

Served with goat cheese.

HOMEMADE MOZZARELLA & ROASTED PEPPERS

Made with narragansett creamery curd

BABY ARUGULA SALAD

A composed salad of spicy arugula, roasted golden beets, rembrandt cheese, hazlenuts, and banyuls vinegar.



COD

Cooked in "acqua pazza," with white wine, tomato, garlic and hot pepper. Served over potatoes and spinach

SWORDFISH

Coated with herbs and cooked on the plancha. Served with spiced eggplant and green olive tapenade

SCUP

Local scup seared on the plancha and served with green curry, cilantro, celiac, fingerling potato, spinach and pickled red pepper

ORA KING SALMON

Sustainably farmed Ora King salmon (Best Aquaculture Practices - Certified), from Marlborough, NZ. It has a very high natural fat content and a very clean flavor. We sear the fillet on the plancha and leave it a little raw in the center.

Served with leeks, lentils and red wine sauce.

MAHI MAHI

Slow roasted and served with spinach, potatoes and tomato with harissa vinaigrette.

LINGUINE & CLAMS

Fresh linguine tossed with freshly shucked littleneck clams, toasted garlic, olive oil, black pepper and parsley - pure and simple.

*Our recipe contains **no** wine, butter, cheese or added salt. So expect the pure, intense, briny flavor of the sea.*

MONKFISH

Local monkfish poached in marinara sauce and served with white polenta, kale and pancetta.

SHORT RIB

Braised shortribs of grass fed beef served with spinach, mushrooms and potato purée



DESSERTS

CHOCOLATE POT DE CRÈME ● HOMESPUN ICE CREAM ● APPLE COBBLER

CHESTNUT TORTE ● BUTTERCUP SQUASH CHEESECAKE ● BUTTERMILK - QUINCE PANNACOTTA

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