

# CIRCE

RESTAURANT & BAR

## BEGINNINGS

### SMALL PLATES

**roasted local beets** . smoked gouda . moroccan spices . balsamic pearls 6

**little rhody devilled eggs** . beet slaw . crispy bacon 6

**grilled rhode island oysters** . parmesan herb butter 10

**stuffed artichoke** . house made italian bread crumbs . garlic . basil . parsley . kalamata olives . parmesan reggiano cheese 11

**caprese** . heirloom tomatoes . basil . mozzarella di bufala campana 12

**point judith calamari** . cherry peppers . crispy basil . lemon-chili aioli 12

**burrata di caserta** . peperonata . basil pesto 14

**new england mussels** . white wine . garlic . lemon . cream . grilled bread 14

**maine lobster risotto** . avocado ice cream . dragon crackers 14

**\*grilled lamb lollipops** . rosemary aioli 15

### SALAD PLATES

**baby spinach & romaine caesar** . hard boiled little rhody egg . white anchovies 10

**farm fresh salad** . baby greens . tomatoes . cucumber . radishes . champagne vinaigrette 9

**roasted beets** . butternut squash . narragansett feta . baby arugula . toasted pumpkin seeds . maple vinaigrette 10

**grilled baby gem lettuce** . caponata . goat cheese . crispy capers 10

**boston bibb** . poached pear . roasted pecans . great hill bleu cheese . olive oil . balsamic reduction 12

### RAW PLATES

**\*rhode island little necks** . horseradish 1.50

**\*rhode island oysters** . gin mignonette . cucumber granita 3

**jumbo shrimp** . cocktail sauce 3.50

**\*angus beef tartare** . quail egg . truffle toasts 12

**\*ahi tuna tartare** . scallop crudo . allen farm pea greens . olive oil 14

**\*sashimi crudo** . dipping sauces . crostinis 16

### BOARDS

**prosciutto** . baby arugula . figs . buffalo mozzarella . balsamic pearls 17

**new england artisan cheeses** . individual house made accompaniments . crostinis 3 for 12 | 5 for 20

**charcuterie** . selection of rhode island cured meats . house made pate . cheeses . accompaniments . crostinis 1 for 15 | 2 for 26 | 3 for 37 | 4 for 48

**carlo's big board** . prosciutto . burrata di caserta . beef tartare . lamb lollipops . baby arugula . figs 45

## MIDDLES

### FROM THE OCEAN

**\*grilled scottish salmon** . corn salsa . basil pesto 26

**\*georges bank scallops** . crispy bacon . beluga lentils . baby carrots . squash purée 26

**king crab & lobster ravioli** . sautéed spinach . roasted beets . champagne beurre blanc 26

**grilled swordfish** . lump crab . calamari . cous cous . tomato bouillabaisse 30

**frutti di mare** . maine lobster . georges bank scallops . crab . shrimp . hand cut pappardelle . white wine and roasted cherry tomato sauce 38

### FROM THE GARDEN

**wild mushroom bolognese** . black truffles . aged parmesan . hand cut fettuccine 18

**gnocchi** . pumpkin . roasted cauliflower . kale . chervil cream sauce 18

**roasted vegetable ravioli** . sautéed spinach . san marzano tomato sauce 18

### FROM THE FARM

**\*grilled wagyu burger** . cherry wood bacon . grafton village cheddar . little rhody fried egg . secret sauce . parmesan truffle fries 18

**angus meatloaf** . truffle mash potato . prosciutto wrapped asparagus . bone marrow demi 22

**wild boar ragu** . hand cut pappardelle . toasted pine nuts . aged parmesan . truffle oil 23

**free range chicken breast** . mashed potato . roasted brussel sprouts . crispy prosciutto . pan juices 24

**\*duo of duck** . pan roasted breast . confit leg . crispy polenta . buttered savoy cabbage . griottine cherry sauce 30

**\*bacon wrapped angus tenderloin** . black truffle ravioli . sautéed haricot vert beans . blue cheese au poivre 32

**braised short rib** . mushroom truffle risotto . grilled asparagus . parsnip chips 32

### FROM THE GRILL

**\*16oz cider brined pork chop** 26

**\*10oz angus filet mignon** 40

**\*22oz angus bone in ribeye** 42

**\*14oz prime sirloin** 40

### SAUCES

apple sauce

steak sauce

béarnaise sauce

bone marrow demi

griottine cherry sauce

### ADDITIONS

**sea salted house cut fries** . malt vinegar aioli 5

**mashed potato** 5

**herb roasted vegetables** 6

**sautéed haricot vert beans** 6

**sautéed spinach** 6

**grilled asparagus** 6

**roasted brussel sprouts** 6

**parmesan truffle fries** . rosemary aioli 7

**maine lobster mashed potatoes** 12

CIRCE  
RESTAURANT & BAR  
by Carlo Carozzi

Executive Chef Simon Keating | General Manager Kyle Poland  
cincerestaurantbar.com



Please notify your server if anyone in your party has a food allergy

\*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.