

BEGINNINGS

MOZZARELLA BAR

bruschetta . mozzarella house ricotta . roasted cherry tomatoes . baby arugula . saba 10

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

mozzarella house burrata . prosciutto . english peas . aged parmesan . micro chervil . olive oil 14

mozzarella house burratina . peperonata . basil 2 ways 14

***tuna pizza** . sliced ahi tuna . la brea flatbread . mozzarella house stracciatella . allen farm pea greens . wasabi aioli 15

SMALL PLATES

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

little rhody devilled eggs . beet slaw . crispy bacon 6

grilled new england oysters . parmesan herb butter 10

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

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

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

maine lobster risotto . avocado ice cream . dragon crackers 15

***grilled lamb lollipops** . rosemary aioli 16

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

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

boston bibb . strawberries . toasted almonds . narragansett feta . 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 16

BOARDS

prosciutto . baby arugula . figs . buffalo mozzarella . balsamic pearls 18

new england artisan cheeses . individual house made accompaniments . crostini 3 for 15 | 5 for 25

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

carlo's big board . prosciutto . mozzarella house burratina . beef tartare . lamb lollipops . figs 48

CIRCE

RESTAURANT & BAR

MIDDLES

FROM THE OCEAN

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

***georges bank scallops** . white bean puree . honey roasted baby carrots . haricot vert beans . crispy bacon 26

king crab & lobster caramelle . 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 . english peas . roasted cauliflower . asparagus . chervil cream sauce 18

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

FROM THE FARM

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

free range chicken breast . hand cut tagliatelle . guanciale . scallions . shiitake mushrooms . asparagus . chicken jus . little rhody boiled egg 25

***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** 42

***22oz angus bone in ribeye** 43

***14oz prime sirloin** 45

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

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.