

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 . peperonata . basil 2 ways 14

braised short rib arancini . braised short rib . arborio rice . mozzarella . aged parmesan . tomato chili jam 14

***tuna pizza** . sliced ahi tuna . 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 14

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

maine lobster risotto . avocado ice cream . dragon crackers 16

***grilled lamb lollipops** . rosemary aioli 22

SALAD PLATES

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

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

asparagus salad . shaved carrot . baby arugula . narraganset feta . toasted sesame seeds . ginger vinaigrette 10

boston bibb . strawberries . shy brothers farm lavender hannahbells . roasted pecans . 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 burrata . beef tartare . lamb lollipops . figs 55

CIRCE

RESTAURANT & BAR

MIDDLES

FROM THE OCEAN

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

***georges bank scallops** . roasted cauliflower . succotash . confit beet vinaigrette 27

***king crab & lobster caramelle** . seared scallops . sautéed spinach . roasted beets . champagne beurre blanc 29

grilled swordfish . lump crab . calamari . cous cous . tomato bouillabaisse 32

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 . cauliflower . asparagus . chervil cream sauce 18

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

FROM THE FARM

***dry aged wagyu burger** . cherry wood bacon . grafton village cheddar . little rhody fried egg . brioche bun . secret sauce . parmesan truffle fries 20

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 . chick pea sag aloo . allen farm pea greens 24

***duck 3 ways** . pan roasted breast . confit leg . ragu . buttered savoy cabbage . mash potato . griottine cherry sauce 31

***bacon wrapped angus tenderloin** . crispy polenta . peperonata . burrata ravioli 32

braised boneless short rib . mushroom truffle risotto . grilled asparagus . parsnip chips 34

FROM THE GRILL

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

***10oz angus filet mignon** 42

***14oz prime sirloin** 45

***22oz bone in dry aged prime ribeye** 55

SAUCES

apple sauce

steak sauce

béarnaise sauce

bone marrow demi

griottine cherry sauce

ADDITIONS

sea salted house cut fries . malt vinegar aioli 6

mashed potato 6

herb roasted vegetables 7

sautéed spinach 7

grilled asparagus 7

parmesan truffle fries . rosemary aioli 8

marinated artichokes . red pepper flakes . garlic . rosemary 10

maine lobster mashed potatoes 14

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.