

BEGINNINGS

MOZZARELLA BAR

bruschetta . narragansett ricotta . tapenade . oven roasted ratatouille . saba 13

caprese . heirloom tomatoes . basil . mozzarella di bufala campana 13

burrata . peperonata . basil 2 ways 15

braised short rib arancini . braised short rib . arborio rice . mozzarella . aged parmesan . tomato chili jam 15

SMALL PLATES

roasted local beets . smoked gouda . moroccan spices . balsamic pearls 7

little rhody devilled eggs . beet slaw . crispy bacon 7.50

crab & salmon fish cake . pickled cucumber . boiled egg . capers . ikura 10

grilled new england oysters . parmesan herb butter 11

stuffed artichoke . house made italian bread crumbs . garlic . basil . parsley . kalamata olives . parmesan reggiano cheese 12

point judith calamari . cherry peppers . crispy basil . lemon-chili aioli 15

new england mussels . white wine . garlic . lemon . cream . grilled bread 15

maine lobster risotto . avocado ice cream . dragon crackers 17

***grilled lamb lollipops** . rosemary aioli 23

SALAD PLATES

farm fresh salad . baby greens . tomatoes . cucumber . radishes . champagne vinaigrette 10

baby spinach & romaine caesar . hard boiled little rhody egg . white anchovies 12

arugula salad . strawberries . narragansett feta . toasted almonds . balsamic vinaigrette 12

circe chopped salad . iceberg . radichio . cherry tomatoes . red onion . soppresatta . banna peppers . provolone . red wine vinaigrette . dry roasted chick peas 13

RAW PLATES

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

***rhode island oysters** . gin mignonette . champagne granita 3

jumbo shrimp . cocktail sauce 3.50

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

BOARDS

prosciutto . baby arugula . figs . burrata . balsamic pearls 23

new england artisan cheeses . individual house made accompaniments . crostini 3 for 16 | 5 for 27

charcuterie . selection of rhode island cured meats . house made pate . cheeses . accompaniments . crostini 1 for 22 | 2 for 30 | 3 for 39 | 4 for 48

carlo's big board . prosciutto . burrata . beef tartare . lamb lollipops . figs 56

CIRCE

RESTAURANT & BAR

MIDDLES

FROM THE OCEAN

***grilled scottish salmon** . corn salsa . basil pesto 27

***georges bank scallops** . white bean puree . roasted cherry tomatoes . grilled artichokes . baby arugula . balsamic reduction 28

***king crab & lobster caramelle** . seared scallops . sautéed spinach . roasted beets . champagne beurre blanc 30

grilled swordfish . braised octopus . kalamata olives . cous cous 32

frutti di mare . maine lobster . georges bank scallops . crab . shrimp . hand cut pappardelle . white wine and roasted cherry tomato sauce 39

FROM THE GARDEN

wild mushroom bolognese . black truffles . aged parmesan . hand cut fettuccine 19

sweet potato gnocchi . english peas . roasted cauliflower . chervil cream sauce . shaved parmesan 19

halloumi cheese . chick pea & spinach sag aloo . grilled naan bread 19

FROM THE FARM

***dry aged wagyu burger** . cherry wood bacon . grafton village cheddar . little rhody fried egg . brioche bun . secret sauce . parmesan truffle fries 22

angus meatloaf . truffle mash potato . prosciutto wrapped asparagus . bone marrow demi 23

wild boar ragu . hand cut pappardelle . toasted pine nuts . aged parmesan . truffle oil 25

free range chicken . english pea risotto . grilled asparagus . crispy prosciutto 27

***duck 2 ways** . pan roasted breast . confit leg spring roll . sauteed bok choy . griottine cherry demi 32

***bacon wrapped tenderloin** . fig prosciutto & gorgonzola ravioli . sauteed green beans . port wine demi 33

braised boneless short rib . mushroom truffle risotto . grilled asparagus . parsnip chips 35

FROM THE GRILL

***16oz cider brined pork chop** 27

***10oz angus filet mignon** 43

***14oz prime sirloin** 46

***22oz bone in dry aged prime ribeye** 56

SAUCES

apple sauce

steak sauce

béarnaise sauce

bone marrow demi

griottine cherry demi

ADDITIONS

sea salted house cut fries . malt vinegar aioli 6.50

mashed potato 6.50

sauteed green beans 7.50

roasted vegetables 7.50

sautéed spinach 7.50

grilled asparagus 7.50

parmesan truffle fries . rosemary aioli 8.50

grilled marinated artichokes . red pepper flakes . garlic . rosemary 10.50

maine lobster mashed potatoes 14.50

CIRCE
RESTAURANT & BAR
by Carlo Carozzi



Executive Chef Simon Keating | General Manager Kyle Poland
circerestaurantbar.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.