

CIRCE

RESTAURANT & BAR

RESTAURANT WEEK 2021

JANUARY 10TH - FEBRUARY 6TH

DINNER PRIX FIXE • THREE COURSE MENU 34.95

BEGINNINGS

*WICKFORD FARM OYSTERS . GIN MIGNONETTE

DEVILLED EGGS . BEET SLAW . BACON

*GRILLED LAMB LOLLIPOPS . ROSEMARY AIOLI

BUTTERNUT SQUASH SOUP . TOASTED PUMPKIN SEEDS

BURRATA . PEPPERONATA . BASIL 2 WAYS

POINT JUDITH CALAMARI . CHERRY PEPPERS . CRISPY BASIL . LEMON CHILI AIOLI

PATE & RILLETTE . HOUSE MADE CHICKEN LIVER PATE & PORK RILLETTE . BRIE .
GRAIN MUSTARD . FIG JAM . CROSTINI

BABY ARUGULA SALAD . ROASTED BEETS . NARRAGANSETT FETA . POMEGRANATE VINAIGRETTE

MIDDLES

SWEET POTATO GNOCCHI . ROASTED CAULIFLOWER . BUTTERNUT SQUASH . SPICED RAISINS .
CHERVIL CREAM SAUCE

ROASTED VEGETABLE RAVIOLI . ROASTED BRUSSEL SPROUTS . SAN MARZANO TOMATO SAUCE

*GRILLED FAROE ISLAND SALMON . ROASTED VEGETABLES . BASIL PESTO

*GEORGES BANK SCALLOPS . BRAISED BELUGA LENTILS . BUTTERNUT SQUASH PUREE .
HONEY ROASTED BABY CARROTS

MAINE LOBSTER RAVIOLI . SAUTEED SPINACH . CRAB & PINK VODKA SAUCE

ANGUS MEATLOAF . TRUFFLE MASH POTATO . PROSCIUTTO WRAPPED ASPARAGUS . BONE MARROW DEMI

WAGYU BOLOGNESE . WAGON WHEEL RIGATONI . AGED PARMESAN

BRAISED BONELESS SHORT RIB . MUSHROOM TRUFFLE RISOTTO . GRILLED ASPARAGUS . PARSNIP CHIPS

*BACON WRAPPED ANGUS TENDERLOIN . FIG PROSCIUTTO & GORGONZOLA RAVIOLI . SAUTEED SPINACH .
PORT WINE DEMI


ENDINGS

BRIOCHE BREAD PUDDING . SUGAR BASKET . VANILLA GELATO

CHOCOLATE 3 WAYS

WHITE CHOCOLATE PUMPKIN CREME BRULEE . CARAMEL SALTED POPCORN

SORBET . CHAMPAGNE GRANITA

CIRCE RESTAURANT & BAR by Carlo Carozzi  Executive Chef Simon Keating | General Manager Kyle Poland

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.

CIRCE CLASSICS

12

THE PANTY SNATCHER

tito's handmade vodka . elderflower .
rose water . grapefruit . edible orchid

BLACK MISSION MANHATTAN

fig infused bulleit bourbon .
chocchi sweet vermouh . peychauds bitters

MAMMA SPORCA "DIRTY MOTHER"

tito's handmade vodka .
house stuffed truffle gorgonzola olives .
olive and hot pepper brine

TEQUILA PIE

olmeca altos reposado tequila .
cinnamon simple . vanilla . pineapple juice .
cinnamon dust . cherry

NEGRONI

beefeater gin. cappaletti apertivo.
sweet vermouh. orange twist

BLACKBERRY OLD FASHIONED

redemption bourbon . blackberry simple .
angostura bitters . orange zest

CHOCOLATE STINGER

jameson irish whiskey . baileys irish cream .
clear crème de cocoa . crem de menthe .
chocolate

LYCHEE MARTINI

absolut pears vodka . lychee .
elderflower liqueur . fresh lemon

CIRCE'S ELIXIR


grand marnier cordon rouge .
cinnamon syrup .
orange bitters . fresh lemon

WHITE BY THE GLASS

Canella, Prosecco - Italy	9	(split)
Tenuta Sant' Anna, Pinot Grigio - Alto Adige	9	33
Buglioni "Il Disperato" Bianco, Veneto	12	46
Yealands, Sauvignon Blanc - Marlborough	9	33
Drouhin Macon Villages, Chardonnay - Burgundy	9	33
Mer Soleil Reserve, Chardonnay - Santa Lucia Highlands	12	44
Dr. Loosen, Riesling - Germany	9	33
Whispering Angel, Rose - Provence	13	50

RED BY THE GLASS

Votre Sante Pinot Noir - California	9	34
Meiomi, Pinot Noir - Central Coast	12	44
Mazzei Badiola, Tuscan Red - Tuscany	10	38
Giacosa Fratelli, Nebbiolo d' Alba - Piedmont	12	44
Terrazas, Malbec - Mendoza	9	33
Cleaver Red Blend - California	12	46
Storypoint, Cabernet - California	9	33
Decoy Cabernet by Duckhorn - Sonoma	14	54

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