
RESTAURANT WEEK 2020
DINNER PRIX FIXE • THREE COURSE MENU 34.95

BEGINNINGS

BURRATA MOZZARELLA . PEPPERONATA . BASIL 2 WAYS

LITTLE RHODY DEVILLED EGGS . BEET SLAW . CRISPY BACON

ARUGULA SALAD . STRAWBERRIES . NARRAGANSETT FETA . TOASTED ALMONDS . BALSAMIC VINAIGRETTE

*WICKFORD OYSTERS(3) . GIN MIGNONETTE

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

*GRILLED LAMB LOLLIPOPS . ROSEMARY AIOLI

MIDDLES

*GRILLED SCOTTISH SALMON . CORN SALSA . BASIL PESTO

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

*GEORGES BANK SCALLOPS . WHITE BEAN PUREE . ROASTED CHERRY TOMATOES .
GRILLED ARTICHOKE . BABY ARUGULA . BALSAMIC REDUCTION

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

DRY AGED WAGYU BOLOGNESE . WAGON WHEEL RIGATONI . AGED PARMESAN

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

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

SWEET POTATO GNOCCHI . ENGLISH PEAS . ROASTED CAULIFLOWER . CHERVIL CREAM SAUCE

ROASTED VEGETABLE RAVIOLI . SAUTEED SPINACH . SAN MARZANO TOMATO SAUCE

ENDINGS

LEMON & BLUEBERRY CREME BRULEE . HOUSE MADE SHORTBREAD COOKIE

CHOCOLATE 3 WAYS

STRAWBERRY & RHUBARB TART . VANILLA GELATO

SELECTION OF SUMMER SORBETS . CHAMPAGNE GRANITA

CIRCE'S POTIONS

THE PANTY SNATCHER 11

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

CIRCE'S ELIXER 12

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

THE BOND GIRL 12

tanqueray gin . deep eddy grapefruit vodka .
lychee puree . fresh lemon

BLACKSTONE BOULEVARDIER 12

anisetto rinse . bib & tucker bourbon .
cappaletti aperitivo . sweet vermouth . lemon

SMOKEY PINEAPPLE 12

pineapple infused mezcal . fresh lemon . vanilla .
cayenne . salt and sugar rim . lime zest

COCONUT ALMOND EXPRESS 12

kings county chocolate bourbon . coconut .
baileys amande . espresso

BLACK MISSION MANHATTAN 12

fig infused dickel whisky . giffard vanilla .
peychauds bitters . fig

APPLE CIDER MOJITO 12

muddled lime . cinnamon syrup . rum .
apple cider . soda water

MAMA SPORCA 12

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

LYCHEE MARTINI 12

absolut pears vodka . lychee .
canton ginger liqueur . fresh lemon

BUSTED NUT 20

(serves 2)


coconut rum . silver rum .mango puree .
cream of coconut . fresh juice

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 Village, 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	33
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

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

*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.