

BESOS

KITCHEN & COCKTAILS

CHEESE & CHARCUTERIE

SERVED WITH SEASONAL PRESERVES AND TOAST
7/EA.

CHEF CHOICE OF THREE...19

Bluebird Grey Barn Farm, MA
Havarti St. Stephen, NY
Four Fat Fowl St. Stephen, NY
Burrata Narragansett Creamery, RI
Maggie's Round Cricket Creek Farm, MA

Serrano Ham Imported from Spain
Sweet Capicola Daniele – Smithfield, RI
Prosciutto di Parma Imported from Italy
Chorizo Imported from Spain
Hot Soppressata Imported from Italy

SEAFOOD

Raw Bar

CHILLED BY THE PIECE

Colossal Shrimp Cocktail...4
Regional Oysters...3
RI Littleneck Clams...2

SERVED WITH GAZPACHO COCKTAIL SAUCE AND
SEASONAL MIGNONETTE

Queen Street Platter

*4 Colossal Shrimp Cocktail, 6 Regional Oysters, 6 RI
Littleneck Clams. Served with Gazpacho Cocktail Sauce,
Fresh Lemon & Mignonette...40*

Crispy Pt. Judith Calamari Fries

Fried Pickled Peppers, Provencal Aioli, Fresh Lemon...13

Shrimp Ajillo

*Garlic, Spanish Paprika, Red Chile, Kiss Of Sherry,
Tomato Toast...16*

Fish & Sweet Corn Chowder

*Local Catch, Red Bell Pepper, Smoked Paprika, Saffron
Cream, Dill...9*

SALADS

Grilled Romaine Caesar Salad

*Meyer Lemon Caesar Dressing, Fried Chickpeas,
Shaved Parmesan...11*

Baby Greens Salad

*EVOO, White Balsamic Vinaigrette, Marcona Almonds,
Dates, Gorgonzola...9*

Kale & Watermelon Salad

Feta Cheese, Pickled Peppers, Sherry Vinaigrette...11

Arcadia Green Salad

*Baby Heirloom Tomatoes, Basil, European Cucumber,
White Balsamic Vinaigrette...9*

PROTEINS

Chicken...7 • Beef Tenderloin...11 • Salmon...8
Shrimp...4/ea. • Scallops...3/ea.

SMALL PLATES

Roasted Cauliflower

Romesco & Green Scallion...10

Marinated & Grilled Zucchini

Chili Oil, Fennel Pollen...7

Sautéed Spinach

Garlic & Olive Oil...7

Smashed Yukon Gold Potatoes

Creamy and Buttery...7

WOOD FIRED PIZZA

Margherita Pizza

San Marzano Tomatoes, Fresh Mozzarella, Fresh Basil...15

Carni Pizza

*Meatballs, Italian Sausage, Besos Pizza Sauce, Fresh
Mozzarella, Fontina, Parmesan...18*

Little Italy Pizza

*Ezzo Peperoni, Besos Pizza Sauce, Fresh Mozzarella,
Fontina, Pecorino Romano...18*

Gardenia Pizza

*Roasted Local Zucchini & Summer Squash,
Baby Heirloom Tomatoes, Fresh Mozzarella,
Fresh Herbs, Extra Virgin Olive Oil...15*

Grilled Chicken Caesar Pizza

*Roasted Garlic Alfredo Sauce, Romaine Lettuce, Meyer
Lemon Caesar Dressing, Parmesan, Garlic Croutons...17*

Greek Calzone

*Roasted Garlic Alfredo, Grilled Lemon Chicken Breast,
Spinach, Feta Cheese, Kalamata Olives, Heirloom Cherry
Tomatoes, Dill...15*

Parisian Flatbread

*Beef Sirloin, Sautéed Mushrooms, Onions & Spinach,
Gruyere Cheese. Bearnaise Aioli For Dipping...15*

Cleopatra Flatbread

*Fig Spread, Vermont Goat Cheese, Arugula, Prosciutto,
Fresh Strawberries, Balsamic Drizzle...11*

Caprese Flatbread

*Heirloom Tomatoes, Fresh Basil, Fresh Mozzarella,
EVOO...11*

LARGE PLATES

Grass Fed Burger

*Half Pound of Grass Fed Maine Family Farm Beef,
Brioche Roll, Cheddar Cheese, Heirloom Tomato,
Chimichurri Aioli, Romaine Lettuce...17*

Chicken Parmesan

*Chicken Breast, Crispy Persillade Breading,
Roasted Tomato Sauce, Pesto, Fettuccine...26*

Duck Bolognese

Rigatoni, Shaved Regiano Parmesan...25

Carnaroli Risotto & Pan Seared Sea Scallops

Tomato, Lemon, Italian Parsley, Banyuls Gastrique...29

Pan Seared Gnocchi

Short Rib Osso Bucco, Lemon Gremolata...26

Salmon

*Olive Tapenade, Salad of Spinach, Artichoke Hearts,
Roasted Red Peppers, Baby Heirloom Tomatoes,
Fresh Fine Herbs, Meyer Lemon and EVOO...28*

Paella "Socarrat"

*Calaspara Safron Rice, Sofrito, Chorizo, Shrimp,
Scallops, Chicken Breast, Local Littleneck Clams,
Olives, Sweet Peas, Kiss of Lemon...35*

Grilled Chicken Paillard

*Grilled Local Zucchini, Summer Squash, Roma
Tomato, Sweet Pepper and Eggplant, Arugula,
Heirloom Cherry Tomatoes, Shaved Parmesan,
Balsamic Vinegar, EVOO...21*

Grilled Steak

*8 oz. Tenderloin, Sauteed Mushrooms,
Bagna Cauda Aioli...37*

DESSERTS

Banana Bread Pudding

Vanilla Gelato and Chantilly Cream...8

Crème Brulée

Traditional Caramelized Custard, Fresh Raspberries...8

Besos Fire Dough

*Aquidneck Island Honey, Churro Chocolate Sauce,
Fresh Raspberries...7*

Chocolate Sundae

*Chocolate Gelato, Caramel Sauce, Chocolate
Sauce, Nutella, Toasted Walnuts, Whipped
Cream, Amarini Cherries...8*

Espresso Afogato

Vanilla Bean Gelato, Almond Biscotti...7

Lemon Sorbet & Fruit

Elderflower Syrup, Fresh Mint...7