

*"If more of us valued food and cheer and song above
hoarded gold, it would be a merrier world."*

- J.R.R. Tolkien



BESQS

GRILLED PIZZA

Pomodoro

toy box cherry tomatoes, mozzarella, shaved parmesan,
fresh basil, extra virgin olive oil 11

Three Cheese & Prosciutto

mozzarella, goat cheese, shaved parmesan, prosciutto,
fig jam, fresh arugula 13

Brussels and Bacon

mozzarella, shaved brussel sprouts, smoked bacon, red onion marmalade, local honey 12

SMALL PLATES

Besos Antipasto

assorted cheeses from Narragansett Creamery, locally cured meats, Mediterranean olives,
marinated red peppers and artichokes, balsamic onions and portobello mushrooms,
herb bread sticks 15

Wild Mushroom Tart

crispy tart shell, wild mushrooms, fresh herbs, frisee, parmesan tuile, white truffle vinaigrette, saba 14

Beet Carpaccio

chiogga beets, naval orange, pistachio, house-made sea
salt ricotta, fried shoestring potatoes, tangerine vinaigrette 14

Farmhouse Linguine

wild mushrooms, chives, parmesan reggiano, truffle oil, cracked pepper, grated cured egg yolk 12

Crab Cakes

pan seared, tomatillo and mango salsa, saffron citrus aioli 14

Sautéed Calamari Florentine

Pt. Judith calamari, capers, banana peppers, sun-dried tomatoes, olives, spinach, pesto 13

Tuna Tartare

ginger infused, wasabi aioli, sweet soy drizzle, crispy wontons 15

Grilled New York Strip Bruschetta

brandy shallot cream sauce 13

Local Littlenecks

white wine, tomato, chorizo and jalapeño broth, crostini 14

Warm Shrimp Cocktail

saffron and lemon poached shrimp, crème fraiche remoulade,
charred corn guacamole, spicy pickled vegetables, crispy corn tortilla 16

Fish Tacos

corn tortillas, sautéed salmon, jicama, carrot, red onion jalapeño slaw, salsa verde 10

Pork Belly Lettuce Wraps

bibb lettuce, kimchi, crushed peanuts, cilantro, sweet soy drizzle 14

Roasted Brussels Sprouts

smoked bacon, apple gastrique 11

SOUPS

Tuscan White Bean Soup
shaved parmesan, spinach 8

Littleneck Chowder

local littlenecks, brunoise vegetables,
bacon fat potatoes, creamy clam broth 14

SALADS

Caesar Salad

romaine, herb croûtons,
house-made Caesar dressing 8

Watermelon Salad

caramelized watermelon, mixed
baby greens, toasted almonds, red
onion, shaved fennel, heirloom
grape tomatoes, local feta, citrus
vinaigrette, aged balsamic 13

Beet Salad

Arcadian greens, golden and ruby beets,
candied walnuts, goat cheese, honey red
wine vinaigrette 10

Smoked Duck Chopped Salad

applewood smoked breast, baby greens,
julienned apple, parmesan reggiano,
bacon, white truffle sherry vinaigrette,
and cherry agro dolce 13

PROTEIN

6oz Chicken Breast 6

Jumbo Grilled White Shrimp 3.50/pc

6oz Sirloin 9

6oz Faroe Island Salmon Fillet 9

Our Local and Global Commitment

We seek and procure local, sustainable, organic, antibiotic-free,
sulfite-free and humanely raised meats, fish, produce, herbs, wine and spirits whenever possible.

PASTA & RISOTTO

Tuna Udon

sesame seared tuna, udon noodles, scallion and sesame pesto, julienned vegetables, lime aioli 26

Duck Bolognese

fresh rigatoni, shaved parmesan 24

Grilled Vegetable Risotto

zucchini, red pepper, portobello, English peas, red onion, feta cheese 17

Gnocchi with Grilled Sirloin

fresh potato gnocchi, rosemary balsamic cream 24

Braised Short Ribs

San Marzano tomato braise, spring risotto 24

Lobster Ravioli

fresh local lobster meat, fresh pasta sheets, asparagus, wild mushrooms, mascarpone and parmesan cheeses, summer herbs, pea greens 31

ENTRÉES

all entrées include choice of two sides

Grilled Swordfish

roasted tomato caper relish 26

Faroe Island Salmon

pan seared, pineapple chutney 24

Chicken Marsala

wild mushrooms, marsala pan-sauce 20

Free-Range Brick Chicken

apricot butter 24

Bone-In Pork Chop

all natural, rhubarb and fig compote, local honey drizzle 25

14oz All Natural NY Strip

Painted Hills Farm New York Strip steak, roasted garlic shallot butter 34

FEATURES

Cast Iron Georges Bank Scallops

gruyere cheese, fingerling potatoes, shallots, baby arugula, shaved fennel 28

Besos Paella

shrimp, little necks, scallops, calamari, chicken, house-made chorizo, Bomba rice, sofrito, citrus saffron aioli 32

Dinner Burger

all natural beef patty, caramelized pork belly, tomato jam, red onion marmalade, mozzarella cheese, bibb lettuce, toasted brioche bun, mixed arcadian greens and tomato salad 18

Porchetta

classic roman roasted pork dish; garlic, fennel, and herb rubbed pork loin and pork belly with mashed potatoes, slow cooked flageolet beans and a Calabrian chili pepper chimichurri 25

Grilled Hanger Steak

scallion ginger marinade, summer sweet corn hash, cilantro and jalapeno ponzu 26

SIDES

Summer Risotto 5

Roasted Asparagus 5

Broccoli Rabe 6

Arcadian Greens 5

Cheesy Baked Mashed 5

Potato & Leek Gratin 5

Red Bliss Mashed 4

Executive Chef: Joseph Caldarone

20% gratuity on parties of 8 or more. \$3 split charge.

*RAW FOOD WARNING: Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked. Please inform your server of any food allergies.