

*"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

### **Sausage and Broccoli Rabe**

mozzarella, roasted garlic cloves, chili flakes 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 10/18

### **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, apple and fennel salsa, saffron citrus aioli 13

### **Sautéed Calamari Florentine**

capers, banana peppers, sun-dried tomatoes, olives, spinach, pesto 12

### **Tuna Tartare**

ginger infused, wasabi aioli, sweet soy drizzle, crispy wontons 13

### **Grilled New York Strip Bruschetta**

brandy shallot cream sauce 13

### **Local Littlenecks**

white wine, tomato, chorizo and jalapeño broth, crostini 13

### **Stuffed Red Bell Peppers**

chicken, artichokes, mozzarella, chipotle aioli 10

### **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 13

### **Scallion Ginger Chicken Wings**

confit wings, sweetened salt and pepper sprinkle, scallion ginger sauce 12

### **Roasted Brussels Sprouts**

smoked bacon, apple gastrique 9

## SOUPS

**Tuscan White Bean Soup**  
shaved parmesan, spinach 8

**Roasted Butternut and Pear Bisque**  
toasted spiced pepitas, pumpkin seed oil 8

**Caesar Salad**  
romaine, herb croûtons,  
house-made Caesar dressing 8

**Spinach Salad**  
red onion, bacon, hard-boiled egg,  
dried cranberries, toasted almonds,  
warm bacon vinaigrette 10

**Beet Salad**  
Arcadian greens, golden and ruby beets,  
candied walnuts, goat cheese, honey red  
wine vinaigrette 9

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

## SALADS

### ***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 24

## Duck Bolognese

fresh rigatoni, shaved parmesan 24

## Grilled Vegetable Risotto

zucchini, red pepper, portobello, butternut squash  
red onion, feta cheese 17

## Gnocchi with Grilled Sirloin

fresh potato gnocchi, creamy rosemary balsamic  
reduction 24

## Braised Short Ribs

San Marzano tomato braise, butternut risotto 24

# 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

cranberry brown sugar butter 23

## Bone-In Pork Chop

all natural, stone fruit and apple mostarda,  
local honey drizzle 24

## 14oz All Natural NY Strip

Painted Hills Farm New York Strip steak, roasted  
garlic shallot butter 33

## Surf and Turf on a Hot Stone

8oz filet mignon, three grilled jumbo shrimp 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 29

## Dinner Burger

Maine Family Farms grass fed beef patty, caramelized pork belly, tomato jam, red onion marmalade,  
mozzarella cheese, bibb lettuce, toasted brioche bun, mixed arcadian greens and tomato salad 16

## 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 24

# SIDES

Butternut Squash Risotto 5

Arcadian Greens 5

Roasted Asparagus 5

Cheesy Baked Mashed 5

Red Bliss Mashed 4

Broccoli Rabe 6

Sweet Potato Gratin 5

*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.