

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

- J.R.R. Tolkien



BESOS

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 11/19

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 14

Sautéed Calamari Florentine

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

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

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 14

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 11

SALADS

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

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, 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 25

14oz All Natural NY Strip

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

Surf and Turf on a Hot Stone

8oz filet mignon, three grilled jumbo shrimp 34

Beef Wellington

puff pastry wrapped 8oz filet mignon, mushroom duxelle,
black truffle butter, sauce au poivre 32

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

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 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

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.