

APPETIZERS

Artichoke Heart Pâté 11
served warmed with crostini and
topped with romano

Pan-Roasted Eastham Mussels 15
with vermouth garlic butter

Grilled Sardines
Setúbal Style 12

with Portuguese molho
and piri piri

Pan-Fried Polenta 12
with caramelized mushrooms

"Deconstructed" Slider 11
daily preparation

Skillet Tossed Olives 11
cured black, Kalamata, and Sicilian
green olives tossed with garlic,
thyme, and orange zest

Pan-Fried Goat Cheese 14
with grilled pears,
Longnook Meadows Farm Raw
Organic Honey and pear vinegar

Basket of Iggy's Bread 5
with basil oil

SALADS

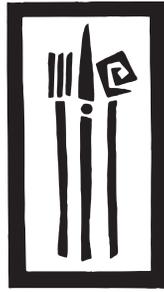
Caesar 11
classic preparation
with anchovies

Tuscan Bread Salad 12
local greens, cucumber, tomato,
red onion, basil, tossed with
warmed croutons, goat cheese,
and balsamic vinaigrette

Agro 11
watercress tossed with
lemon-black pepper vinaigrette,
topped with grated romano
and roasted pistachios

House 10
Boston Bibb lettuce with
red onion and grape tomato with a
mustard vinaigrette

add grilled chicken 9
add pan-seared salmon 12
add grilled portobello 9
add grilled duck 21



PASTA

Straw and Hay 21
grilled chicken thighs,
Kalamata olives, roasted garlic,
and basil over baby spinach
and spaghetti

Romeo's Angel 21
a flavorful vegetarian pasta
with artichoke hearts, pine nuts,
currants, sun-dried tomatoes,
tossed with fresh mint, basil,
extra-virgin olive oil,
and angel hair

Sicilian Littleneck 25
littleneck clams, spicy sausage,
fennel, roasted garlic, and plum
tomatoes over spaghetti

Penne Prosciutto 21
with garlic and black pepper in a
light tomato vodka cream sauce

ENTRÉES

Pan-Seared Salmon 25
with a smoked salt crust,
served with organic baby carrots,
roasted red potatoes, and topped with
lemon confit

Pollo Allo Capristo 21
grilled chicken thighs in a piquant
roasted red pepper sauce, served with
polenta, and sautéed greens

Grilled Duck Breast 35
served with port wine reduction,
pan-fried mashed potato cakes
and haricots verts

Grilled "Galvanized"
Pork Chop 35
served with fried cornmeal
and white beans with linguica

Scafata (vegan) 21
of lupini beans, escarole,
artichoke hearts, and seasonal vegetables
served with quinoa fritters (add
prosciutto 5)

COCKTAILS

Luna Sazerac 13
Absinthe-rinsed glass containing rye
whiskey, lemon, sugar, Peychaud's bitters

One Trick Pony 13
Bourbon, sweet vermouth, Benedictine
and Angostura bitters

Jake Leg 13
Bourbon, maple syrup, lemon juice,
topped with ginger beer

En Flagrante Delicto 13
Gin, rosé wine,
and grapefruit liqueur

Fredly 13
House-infused jalapeño vodka,
lime, basil, topped with
soda water

Orange Whip 13
Gin, Aperol, lemon, rhubarb
bitters, topped with a dry bubbly

BUBBLES

Dibon, Cava, Brut Reserve 10/38

WHITE

Quinta de Raza 9/34
Vinho Verde, Portugal

RED

Fattoria La Valentina 12/46
Montepulciano d'Abruzzo, Italy

BEER

Devil's Purse Kölsch
Dennis MA 5% AbV 7

DESSERT

Blackberry Polenta Bread Pudding 12
house specialty

Flourless Chocolate Torte 12
with burnt coffee caramel
and pink salt

Hummingbird Cake 12
pecans, pineapple, banana spiced
cake with cream cheese vanilla
bean frosting