

## 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 mohlo  
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** 15  
with grilled pears,  
Longnook Meadows Farm Raw  
Organic Honey and pear vinegar

**Basket of Iggy's Bread** 5  
with basil oil

## SALADS

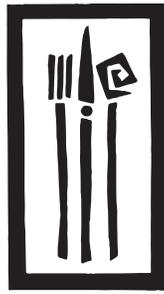
**Caesar** 11  
classic preparation  
with anchovies

**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** 11  
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,  
golden raisins, 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** 25  
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

## WHITE

Dibon, Cava, Brut Reserve 10/38

Quinta de Raza 9/34  
Vinho Verde, Portugal

Telmo Rodrigues, Rueda Basa,  
Castilla y León, Spain 11/42

## RED

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

Lander-Jenkins, Pinot Noir,  
California 12/42

## BEER

Devil's Purse Kölsch Dennis, MA 5% AbV 7

Sagres Cerveja  
Vialonga, Portugal 5% AbV 5

## DESSERT

Blackberry Polenta Bread Pudding 12  
house specialty

Flourless Chocolate Torte 12  
with burnt coffee caramel and pink salt

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