

PIETRA

LUNCH MENU

Beginnings

Roasted Lobster Bisque With Native Sweet Crab & Corn Succotash \$8

*Watermelon Gazpacho, Crème Fraiche Panna Cotta, Local Garden Radish & Tangerine Oil \$8

*A Selection Of Chilled Coastal Shellfish, Sakonnet Oysters, Carolina Prawns & Arctic Crab \$18

Pietra Sushi, Crudo & Antipasti

Sushi Fritti

Wild Leeks, Forest Mushrooms, Saffron & Pomodoro (6 Pieces) \$10

Crispy Curried Local Oysters, Silky Rice, Meyer Lemon Sabayon (6 Pieces) \$12

***Crudo** (6 Pieces — Served On Arborio Rice) \$18

Ahi Tuna -Spicy Soy, Scallions, Grapefruit

Hamachi -Sicilian Lemon Oil, Mint, Escarole

Salmon - Kona Red Clay Sea Salt, Tarragon, Green Apple Salad

-Saffron Ginger, Olive Oil, Balsamic “Soy Sauce”

Salumi \$14

Today’s Selection Of Artisan Cured Meats From Italy & America

Marinated Olives, Cheeses, Pickled Vegetables & Hot Peppers, Grilled Focaccia

Salads

Goats Cheese Croquette, Pistachios, Stone Orchard Watercress, Pickled Strawberries & Port Poached Figs \$12

Little Gem Romaine, Treviso, Gray’s Mill Polenta Croutons, White Anchovies, Shaved Reggiano, Lemon Dressing \$9

*White Prawns, Heritage Farms Butter Lettuce, Local Radishes, Avocado, Persian Cucumber & Chiogga Beets \$14

*Wishing Stone Farms Heirloom Tomatoes, Hand Made Mozzarella, Basil, Mache, Red Onion, Aged Balsamic \$15

Hot Entrées

Hand Shucked Sakonnet Lobster “BLT” With Basil, Lemon & Hand Cut Fries \$18

Point Judith Mussels, Saffron-Leek Broth, Spicy Aioli, Grilled Tuscan Bread \$15

San Danielle Prosciutto & Fontina Cheese Panini, Rosemary- Fried Garlic, Hand Cut Fries \$12

Crispy Soft Shell Crab, Local Tomatoes, Almonds, Roasted Peppers, Olives, Capers & Lemon Aioli \$13

Treaty Rock Farms Short Rib Ravioli, Tuscan Ham & Caramelized Onion Broth, Heritage Greens, Pine Nuts & Tomatoes \$16

*Scottish Salmon, Artichokes, Black Olives, Cured Tomatoes, “Little Leaves From All The Farms”, Creamy Thyme Risotto \$17

Quattro Fromaggio Tortellini, Maine Crab Meat, Cured Tomatoes, Pancetta, Cream, Fresh Peas & Grilled Corn \$17

*Maine Halibut, Today’s Farm Stand Vegetables, Tiny Tomatoes, White Anchovies, Grilled Lemon & Olive Oil \$19



Denotes Our Spa Inspired Selections *

This Menu Is Dedicated To The Many Foragers, Ranchers, Farmers, Dairymen, Vintners And Fishermen,
Whom Have Made This Menu Possible. And Most Importantly, To The Fine People Of Little Compton Rhode Island.

*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness.
Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.*

PIETRA

APPETIZER MENU

Beginnings

*A Selection Of Chilled Coastal Shellfish, Sakonnet Oysters, Carolina Prawns & Arctic Crab \$18

Crispy Soft Shell Crab, Local Tomatoes, Almonds, Roasted Peppers, Olives, Capers & Lemon Aioli \$13

*Grilled Octopus, San Danielle Ham, Spring Potatoes, Roasted Radishes, Black Olives, Lemon & Toasted Garlic \$9

Georges Bank Scallops, Caramelized Onion Ravioli, Peppadew Chiles, Smoked Ham Glaze \$12

Hand Foraged Chanterelle Mushrooms & Black Truffles Risotto, Parmigiano Reggiano \$15

Pietra Sushi, Crudo & Antipasti

Sushi Fritti

Wild Leeks, Forest Mushrooms, Saffron & Pomodoro (6 Pieces) \$10

Crispy Curried Local Oysters, Silky Rice, Meyer Lemon Sabayon (6 Pieces) \$12

***Crudo** (6 Pieces — Served On Arborio Rice) \$18

Ahi Tuna -Spicy Soy, Scallions, Grapefruit

Hamachi -Sicilian Lemon Oil, Mint, Escarole

Salmon -Kona Red Clay Sea Salt, Tarragon, Green Apple Salad

-Saffron Ginger, Olive Oil, Balsamic “Soy Sauce”

Salumi \$14

Today's Selection Of Artisan Cured Meats From Italy & America

Marinated Olives, Cheeses, Pickled Vegetables & Hot Peppers, Grilled Focaccia

Olive Oils

Tuscan Cold Pressed Single Source Olive Oils, With Warm Focaccia -A Tasting Of Three \$5

Villa Magra Dei Franci - Olive Variety-50% Frantoio “Correggiolo”, 35% Moraiolo, 15% Leccino.

Subtle Tones Of Artichoke, Deep Green, Bitter, Spicy, Aromatic

Le Trebbiane - Olive Variety - Frantoio 40%, Moraiolo 10%, Leccino 40%, Olivastra 10%

Medium Flavor, Grassy. Hints Of Tomato & Celery.

Fiore Del Frantoio"- Olive Variety-40% Leccino And Olivastra, 60% Peranzana And Ogliarola

Soft & Sweet.

"Frantoio Franci" - Olive Variety - Frantoio, Moraiolo, Leccino, Olivastra

Medium Taste, Sweet Base, Lightly Pungent, With A Hint Of Grass & Ripe Fruit



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PIETRA

DINNER MENU

Soups

Roasted Lobster Bisque With Native Sweet Crab & Corn Succotash \$8

*Watermelon Gazpacho, Crème Fraiche Panna Cotta, Local Garden Radish & Tangerine Oil \$9

Spring Pea Bisque, House Cured "Grape Vine" Smoked Salmon & Savory Hush Puppies \$8

Salads

Goats Cheese Croquette, Pistachios, Stone Orchard Watercress, Pickled Strawberries & Port Poached Figs \$12

Little Gem Romaine, Treviso, Gray's Mill Polenta Croutons, White Anchovies, Shaved Reggiano, Lemon Dressing \$9

*White Prawns, Heritage Farms Butter Lettuce, Local Radishes, Avocado, Persian Cucumber & Chiogga Beets \$14

*Wishing Stone Farms Heirloom Tomatoes, Hand Made Mozzarella, Basil, Mache, Red Onion, Aged Balsamic \$15

Entrées- Coastal Rhode Island

Butter Poached Sakonnet Lobster, Celery Root & Black Truffle Remoulade, Corona Beans, Garden Tarragon \$42

Pan Roasted Scottish Salmon, White Corn Dumplings, Heritage Greens, Pancetta, Chives & Grain Mustard \$29

Cioppino - Maine Blue Mussels, Prawns, Scallops, Pt. Judith Squid, Clams, Roasted Pepper & Parsley Tomatoes \$39

Sizzling Whole Sea Bass, Local Clams, Green Beans, Olive, Mint & Caper Fregola, Preserved Lemon & Curry \$31

*Maine Halibut, Today's Farm Stand Vegetables, Tiny Tomatoes, White Anchovies, Grilled Lemon & Olive Oil \$31

Entrées- Farm And Forest

Grass Fed NE Family Farm Lamb, Gray's Mill Mascarpone Polenta, Tuscan Cabbage & Semolina Onion Rings \$31

Native Venison Loin, Venetian Red Cabbage, Creamed Corn & Morel Mushroom Casserole \$34

Run Dog Run Farms Lemon Chicken, Spring Artichokes, Black Olives, Cured Tomatoes, Creamy Thyme Risotto \$25

Treaty Rock Farms Short Rib Ravioli, Tuscan Ham & Caramelized Onion Jus, Heritage Greens, Pine Nuts & Tomatoes \$21

Berkshire Pork Chop, Grafton Farms Cheddar Mac 'N Cheese, Candied Pecans, Roasted Apples & Maple Vinegar \$28

Wolf's Neck Farms Beef, Lil' Rhody Potato Rosti, Roasted Spring Vegetables, Alder Kase NY Reserve Blue, Oxtail Jus \$42

Farmer's Market Prix Fixe (Selection Changes Weekly)

Today's Tribute To The Local Harvest, 5 Courses \$70 / \$120 With Wine Pairing



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Whom Have Made This Menu Possible. And Most Importantly, To The Fine People Of Little Compton Rhode Island.

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