



# Twenty-Nine

Rustic Mediterranean

Our **Tapas** dishes are designed to get your dinner started. We recommend a few for optimal sharing!

**Mezze Platter** ~ 7.95 pp (2 person minimum) **can be GF**

It's how you begin a meal!

Warmed Olives, Fried Almonds, Feta, Hummus, Pita, Caramelized Garlic, Pimenton Cheddar, Charred Eggplant Puree & Lavosh

**Crispy Spanish Whole Prawns** ~ 4 ea **GF**

Eat them Whole, Face First!! Crispy Head on Prawns with Smoky Spanish Seasoning, Cilantro and Preserved Lemon Oil

**White Bean Spread** ~ 7 **can be GF**

Wood Oven Finished with Roasted Leek, Truffle, Lemon & Crispy Bacon Served with Lavosh Flatbread

**Patatas Bravas** ~ 8 **GF**

Spanish-Style Fried Potatoes, Smoky Salty Spice, Garlic Allioli & Grilled Scallion

**Wood Grilled Shishito Peppers** ~ 9 **GF**

Cilantro Pesto, Lime, Sea Salt and Aromatic Spices

**VERMONT BURRATA CHEESE** ~ 14

Caramelized Garlic, Spiced Cherry Tomato, Pistou, Wood Grilled Pugliese, Spicy Arugula, *Aged* Balsamic

**SARDINIAN STYLE CLAMS** ~ 17 **can be GF**

Garlic, Lemon, White Wine, Cherry Tomatoes in a Red Chili Broth with Farro & Mediterranean Herbs

**MOULES-FRITES** ~ 14 **GF**

Bistro Style Mussels and Crispy Fries, with Garlic, White Wine, Fresh Herbs, Butter & Lemon

**WOOD GRILLED MOROCCAN SHRIMP** ~ 4 ea **GF**

Sautéed with Garlic, Sherry, Lemon Preserve and a Tomato-Harissa Sauce

**CRISP CALAMARI** ~ 14

Rhode Island inspired...but with a Spanish Flair, of Calabrian Chili, Butter, Lemon and Fresh Herbs

**FOREST MUSHROOM TOASTS** ~ 9

Tuscan Pugliese Potato Toast, Fresh Ricotta, Wood-Roasted Garlic, Sherry, Herbs, Parmesan

**PIQUILLO PEPPER BISQUE** ~ 8 **CAN BE GF**

Rich and Creamy Soup with Leeks, Sweet Garlic, Pimenton, Olive Oil and a Ricotta Cheese Toast

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## Crisp Salads

**GARLIC CAESAR\*** ~ 10 / Entree – 16 **can be GF**

Creamy Anchovy Dressing, Fresh Roasted Croutons, Dried Tomato, Shaved Reggiano Cheese & Cracked Pepper

**THE MEDI SALAD** ~ 11 / Entrée – 17 **can be GF**

Cherry Tomato, Cucumbers, Piquillo Peppers, Cracked Olives, Feta, Shaved Onion & Red Wine-Olive Vinaigrette

**KALE & ARUGULA** ~ 10 / Entrée 16 **GF**

Fennel Almonds, Manchego Cheese, Raw Honey, Pears, Fresh Horseradish-Lemon Vinaigrette

## Pizzettes

**PIZZA MARGHERITA** ~ 16

Neapolitan Dough, San Marzano Tomato Sauce, Burrata Cheese, Fresh Basil, Mild Chili & Parmesan Reggiano

**PORCINI, TRUFFLE AND MUSHROOM** ~ 16

Creamy Porcini and Mushroom Ragout, Spicy Arugula, Reggiano Cheese, Mozzarella, Olive Oil, Rosemary & Thyme

**SOPPRESATTA & GARLIC** ~ 17

Hot Soppresatta, Caramelized Garlic, Fresh Herbs, Mozzarella, Pecorino, and Estate Olive Oil



**Please alert your server prior to ordering if anyone in your party has any food sensitivities.**  
\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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## Pastas

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**RIGATONI BOLOGNESE** ~ 26 / Lighter Portion 17

Duroc Pork Shoulder, Beef and Spanish Chorizo, Slow - Simmered with Caramelized Tomato, White Wine, Sweet Onion, Torn Herbs, Sweet Butter and Pecorino Romano

**ALMEJAS CHITARRA** ~ 28

A Cultural Twist on a Classic Spaghetti & White Clam Sauce with a Dry Sherry, Chopped Clams, Garlic, Fresh Herbs, Calabrian Chilies, Lemon, Herbs and Butter

**TORTELINNI "EN BRODO" WITH ROASTED CHICKEN & WILD MUSHROOMS** ~ 29

Tiny Little Pillows of Salty Prosciutto and Cheese in a Rich Broth of Roasted Chicken, Cured Ham and Mushroom with Wild and Cultivated Mushroom Varieties, Tuscan Kale, Basil, Olive Oil & Parmesan

**SLOW SIMMERED PORK SHOULDER SUGO** ~ 26 / Lighter Portion 17

A Rich and Comforting Ragout of Fennel Seed Rubbed Pork Shoulder, White Wine, Crushed Garlic and Caramelized Vegetables Over String Cut Spaghetti "Ala Chitarra", with Chopped Herbs, Ricotta & Reggiano Cheese

**MOROCCAN TOMATO RISOTTO** ~ 24 GF

Delicately Spiced with Cumin, Preserved Lemon & Coriander, Finished with Creamy Tomato Broth, Parmesan and Fresh Herbs

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## From the Wood Grill

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**SMOKE GRILLED BRANDT BEEF RIBEYE\*** ~ 32 GF

Roasted Scallions, Chorizo & Garlic Butter, Sea Salt, Smoky Spice

**HERB-BRINED ROASTED CHICKEN BREASTS** ~ 26 GF

Plum Tomato & Pepper Stew, Fresh Herbs, Ricotta & Crispy Tortellini

**MOROCCAN STYLE LAMB RACK CHOPS\*** ~ 33 GF

Harissa Marinade, Israeli Herb Sauce, Charred Scallions & Baby Bells

**BLACK ANGUS NY STEAK\*** ~ 34 GF

Roasted Garlic, Herbed Brown Butter and Worcestershire

**STICKY "POT ROASTED" BEEF SHORT RIB\*** ~ 29 GF

Grilled Scallion Quick Pickle, Pot Liquor, Silky Russet Potato Puree

**GRILLED ATLANTIC SALMON FILLET\*** ~ 27 GF

Mustard Greens, Tuscan Black Olive & Fennel Butter

**SWORDFISH STEAK** ~ 29 GF

Stew of Artichoke, Tomato, Italian Olive, Chorizo & Fresh Herbs

**WOOD GRILLED WHOLE BRANZINO** ~ 27 GF

Herb Sauce, Aleppo Pepper, Olive Oil and Grilled Lemon

**SAUTEED GARLIC - SHERRY SHRIMP** ~ 27 GF

Garlic-Sherry Butter, Lemon, Spice Cherry Tomato, Chili, Cilantro

**ZARZUELA** ~ 33 can be GF

Local Fish, Shellfish & Chorizo Simmered in a Spanish Saffron Broth

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## Vegetables

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**HORIATIKI SALATA** ~ 8 GF

Greek Salad of Fresh Vegetables, Red Wine Vinegar, Fresh Herbs, Feta & Olive Oil

**GRILLED BROCCOLI** ~ 6 GF

Sunflower Seed - Arugula Pesto, Parmesan, Cracked Pepper & Lemon

**CABBAGE-KALE SLAW** ~ 6 GF

Fresh Herbs, Toasted Almond, Pickled Raisins, Sea Salt, Olive Oil, Lemon

**SPICE & LEMON FARRO** ~ 6

Coriander & Mustard Seed, Preserved Lemon, Fresh Herbs and Sea Salt

**WILTED BABY SPINACH** ~ 6 GF

Nutty Toasted Garlic, Fresh Lemon, Extra Virgin Olive Oil & Sea Salt

**WOOD ROASTED SWEET POTATOES** ~ 6 GF

Tossed with Chorizo-Garlic Butter, Chopped Herbs & Salty Smoky Spice