

# aragosta

## BAR + BISTRO

### RAW BAR\*

*Oysters on the Half-Shell 1/2dzn 18 · 1dzn 35*

*Littleneck Clams on the Half-Shell 1.25each*

*Chilled Half-Lobster Cocktail 16*

*Jumbo Shrimp Cocktail 14*

*Aragosta Shellfish Tower 55*

### SALUMI & FORMAGGIO

*Served with house-made accompaniments and crostini*

<b>Salumi</b>	<b>3 for 16 · 5 for 25</b>	<b>Formaggio</b>	<b>3 for 17 · 5 for 28</b>
<i>Prosciutto di Parma</i>		<i>Tallegio – Cow’s Milk (Lombardy, IT)</i>	
<i>Olli Toscano Salami</i>		<i>Pecorino Toscano – Sheep’s Milk (Tuscany, IT)</i>	
<i>Coppa</i>		<i>Ubriacone “Big Drunk” – Cow’s Milk (Veneto, IT)</i>	
<i>Mortadella</i>		<i>Bijou – Goat’s Milk (Vermont)</i>	
<i>Sopressata</i>		<i>Berkshire Blue – Cow’s Milk (Massachusetts)</i>	
<i>Bresaola</i>		<i>Parmigiano Reggiano – Cow’s Milk (Parma, IT)</i>	
<i>Wild Boar Chianti Salami</i>			
	<b>Chef’s Choice of 5 Meats and 4 Cheeses</b>		<b>45</b>
	<b>Chef’s Choice of 3 Meats and 2 Cheeses</b>		<b>25</b>

### PRIMI

<b>Aragosta Insalata</b>	<b>10</b>	<b>Cannellini White Bean Soup</b>	<b>10</b>
<i>smoked almonds, pickled shallots, pear</i>		<i>roasted tomato, extra virgin olive oil</i>	
<b>Maplebrook Farms Buratta</b>	<b>12</b>	<b>New England Clam Chowder</b>	<b>12</b>
<i>butternut squash, winter citrus</i>		<i>littleneck clams, bacon</i>	
<b>Winter Beet Salad</b>	<b>10</b>	<b>Sausage and Broccoli Rabe Flatbread</b>	<b>half 12/full 20</b>
<i>gorgonzola dolce, pistachio</i>		<i>local garlic sausage, fennel, ricotta</i>	
<b>Veal and Pork Meatballs</b>	<b>10</b>	<b>Tomato &amp; Buratta Flatbread</b>	<b>half 10/full 17</b>
<i>tomato caponata</i>		<i>basil, vincotto</i>	
<b>Cesar Salad</b>	<b>12</b>	<b>Mushroom &amp; Gorgonzola Flatbread</b>	<b>half 11/full 18</b>
<i>roasted garlic dressing, white anchovy</i>		<i>tomato, spinach</i>	
<b>Lobster Bisque</b>	<b>14</b>		
<i>lobster ravioli, crème fraiche</i>			

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Please inform you server of any food allergies

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### PASTA

<b>Handmade Potato Gnocchi</b>	<b>36</b>
<i>lobster, smoked pancetta, creamed leeks</i>	
<b>Rigatoni alla Bolognese</b>	<b>26</b>
<i>veal cheek &amp; ox-tail ragu, basil, ricotta salata</i>	
<b>Spaghetti &amp; Meatballs</b>	<b>24</b>
<i>veal &amp; pancetta meatballs, tomato, roasted garlic, parmesan</i>	
<b>Ravioli d'Aragosta</b>	<b>42</b>
<i>1 ½ lb poached maine lobster, pepper-tomato emulsion</i>	
<b>Acquerello Risotto</b>	<b>·mkt·</b>
<i>risotto di giorno</i>	

### SECONDI

<b>Pepper-Glazed Duck Breast*</b>	<b>34</b>
<i>carrot puree, roasted parsnips, brussels sprouts, chestnut brown butter sauce</i>	
<b>Roasted Organic Chicken Breast</b>	<b>28</b>
<i>confit leg, farro risotto, heirloom carrots</i>	
<b>Braised Short Ribs</b>	<b>38</b>
<i>vanilla bean &amp; lobster smashed potatoes, steakhouse spinach</i>	
<b>Georges Bank Scallops*</b>	<b>34</b>
<i>warm lentils, chorizo, sunchoke puree, wilted swiss chard</i>	
<b>12oz Black Angus Rib Eye*</b>	<b>39</b>
<i>tuscan frites, upland cress, truffle</i>	
<b>Aragosta Daily Catch*</b>	<b>·mkt·</b>
<i>seasonal seafood preparation</i>	

### CONTORNI

<b>House Marinated Olives with Citrus &amp; Rosemary</b>	<b>5</b>
<b>Vanilla Bean &amp; Lobster Smashed Potatoes</b>	<b>14</b>
<b>Blueberry Venison Sausage, Cranberry Gastrique</b>	<b>9</b>
<b>Crispy Brussels Sprouts, Pecorino Romano</b>	<b>7</b>
<b>Grilled Broccoli, Garlic, Pepper Flakes</b>	<b>7</b>
<b>New Hampshire Foraged Mushrooms</b>	<b>9</b>
<b>Lobster Risotto</b>	<b>14</b>
<b>Tartufo Fries, Salt &amp; Vinegar Aioli</b>	<b>7</b>

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