

FIRST

- Traditional New England clam chowder 10
- Lobster bisque, sweet corn tortellini 11
- Lobster & Truffle Crostini, white bean and it's puree 16
- Spring time tomato Buffalo Mozzarella, early season tomato, aged balsamic 12
- Caesar Salad toasted focaccia croutons, parmesan, roasted garlic dressing 10
- Braised Trevisano , Walnuts, Gorgonzola & Barolo Vinaigrette 11
- Scallop crudo with shaved fennel, capers , lemoncello 15
- Baby beet salad, sweet & sour pine nuts, Vermont goat cheese, pomegranate reduction 11
- Sautéed Calamari Salad, baby arugula, San Marzano tomato, balsamic 10
- Baccala (salt cod) fritters, North End lobster gravy, crispy prosciutto 13
- Braised veal & pancetta meatballs, soft polenta, arugula 11
- Hand crafted selection of Salumi, caponata, hot cherry peppers, crusty bread 19

PASTA

- Pappardelle Bolognese, veal cheek & ox tail ragu,porcini powder 17
- Whole Grain Spaghetti roasted garlic scampi, tomato, chilli and parsley 27
- Orcchette, broccoli rabe, pancetta, capers, preserved lemon 15
- Truffle Rigatoni and Cheeses, Warm Goat Cheese Fondue 19
- Gnocchi, Slow cooked lamb shoulder, rosemary citrus jus, aparagus 18
- Lobster ravioli, wilted pea greens, fennel pollen, cauliflower – truffle 29

THIRD

- Seared tuna, roasted fennel,marcona almonds, golden raisin puree 27
- Roasted Cod Loin spring pea risotto, pistachio butter, leaves of small beets 25
- Ridgefield Farms Sirloin steak, grilled artichokes, lemon aioli 32
- PT Farms pork chop, fontina, pancetta, algre dolce peppers 25
- Herb roasted organic chicken, exotic mushroom polenta 19
- Fisherman's Stew, Mussels, Clam, Asturian Beans in a Saffron Broth** 27
- Roast Garlic Aioli**

SIDES 7

Tartufo Fries

Creamy organic polenta

Grilled artichokes

Spring pea risotto

Olive oil potatoes

SPECIALS

"Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections"

The Culinary team at Aragosta is pleased to offer you seasonally inspired menu items. As part of our commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw or cooked-to-order. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of food borne illness