



SHARED BEGINNINGS

Grilled Calamari	herb marinated squid tubes, roasted pepper polenta, spicy pepper relish g m v	16
Wild Mushroom Crostini	sauteed mixed mushrooms, roasted garlic, gorgonzola dolce, sherry vinegar, grilled baguette	20
Zuppa Di Cozze	white wine, tomato broth, drunken mussels, roasted garlic, grilled focaccia crostini g m	17
Tuna Crudo	ahi grade tuna, capers, queen green olives, chili aioli, olive oil, maldon salt g m	24
Meatball Al Forno	3 meat polpette, pomodoro, mozzarella, ricotta, toasted baguette, micro greens	18
Carpaccio Piemonte	beef tenderloin, white mushrooms, hazelnuts, parmigiano reggiano, truffle oil g m	26
Shrimp Cocktail	house made cocktail sauce, prepared horse radish g m	7 ^{each}

FRESH GREENS

House Salad	baby green spring mix, cherry tomato, english cucumber, onions, lemon vinaigrette, house made croutons g m v	13
Burrata Caprese	toy box tomatoes, iberica ham, toasted pistachio, balsamic pearls, micro basil, maldon salt g m v	21
Persian Cucumber Salad	mixed greens, spiral cut cucumber, pickled red onion, cherry tomato, feta, lemon harissa vinaigrette g m v	15
Fresh Fennel & Citrus	baby arugula, thinly sliced fennel, red onion, naval orange, pink grapefruit, shaved grana padano cheese, lemon sumac dressing g m v	18

ADD A PROTEIN			
8 oz salmon	18	u 12 shrimp	4 ^{each}
6 oz wagyu steak	20	8 oz marinated chicken breast	7

HANDCRAFTED PASTA

Bolognese	tuscan 3 meat ragu, fresh pipette pasta, grana padano cheese	24
Pomodoro Bucatini	grana padano cheese, micro basil g m v	18
Vegetable Fusilli	house tomato sauce zucchini, summer squash, carrots, white onion, garlic infused thyme oil g m v	21
Frutti Di Mare	linguini, little necks, mussels, calamari, shrimp, white wine, lemon zest, garlic g m	34
Sorrentino Gnocchi	house made ricotta gnocchi, fresh mozzarella baked golden brown	26
Cavatelli	sausage, broccoli, caramelized onions, cannellini beans g m	28

consuming raw or under cooked meat or eggs may increase your risk of food borne illness.
 please inform your server if a person in your party has a food allergy or special dietary need.
 while we do our best to accommodate your needs, please be aware our restaurant
 uses ingredients that contain all the major FDA allergens.
 we offer gluten friendly options, however our kitchen is not gluten free.



SIGNATURE MAINS

Sirloin Strip	CAB bone in sirloin, garlic mashed potato, grilled asparagus, peppercorn demi g m	54
Steak Frites	snake river farms american wagyu, flat iron, hand cut fries, black garlic aioli g m	35
Orange Duck	9oz duck breast, agro dolce carrots, herb charred potatoes	35
Coq Au Vin Blanc	bone in chicken, mushrooms, white wine, bacon, garlic mash	24
Italian Fish & Chips	haddock fillet, hand cut fries, giardiniera, lemon caper aioli	24
Seared Salmon	roasted corn sweet potato bacon hash, grain mustard cream sauce	32
Grilled Swordfish	10oz swordfish, toasted fregola sarda, lemon zest, garlic wilted baby spinach, salsa crudo g m v	36
Pan Roasted Cod	herb crusted cod loin, roasted pepper pesto, grilled asparagus, Italian potatoes g m	34
Lobster Roll	claw knuckle tail meat, capers, tarragon honey dressing, bib lettuce, toasted brioche roll g m	34

COMPLIMENTS

spicy carrots	11	roasted potato	8
sauteed spinach	11	hand cut fries	8
grilled asparagus, dijon cream sauce	11	corn, sweet potato hash	8

g | m can be made gluten friendly upon request

v vegetarian

Main Sail Kitchen is part of The Martucci Group Family. we know that you have many options when dining out and we are grateful you chose to spend your time with us!

GENERAL MANAGER LEIGH DEPPING | EXECUTIVE CHEF MICHAEL PENNACCHIA

private event space available
contact 401-824-4010 & let our culinary and event specialists
prepare the perfect celebration for you

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE