

Twenty8 Dinner Menu

Beginnings

Flash Fried Calamari

Point Judith Calamari, pickled banana peppers, tomato dip 11

New England Clam Chowder

Native clams, cream and potatoes 6

Queso Fundido

Rich baked cheese served with fresh crisp flatbread shards 10

Braised Pork Belly and Scallops

Crisp polenta, ginger brined pork belly maple vinaigrette 12

Twenty8 Crab Cakes

Frisse, caper tomato vinaigrette and corn relish 12

Shrimp Cocktail

Horseradish spiked cocktail sauce 12

Roasted Fennel and Corn Bisque

Slow simmered served with maple tomato jam 9

Salads

Caesar Salad

Parmesan crisp, garlic croutons 9

New England Greens

Baby greens, grape tomatoes, crisp bacon, polenta croutons, roasted pumpkin seeds maple gorgonzola vinaigrette 8

Spinach Salad

Roasted tomato, cucumber, kalamata, olive, hardboiled egg, sesame ponzu vinaigrette 9

Roasted Beet salad

Baby greens, parmesan, blistered fennel, shallot mustard vinaigrette 11

Main Course

Oven Roasted Salmon

Roasted garlic fingerlings, broccolini, tomato caper relish 23

Filet Mignon

Potato puree, roasted squash, caramelized onion demi glace 30

Roast PT Farms Pork Chop

Honey coriander glazed, olive oil poached fingerlings, candied leeks 28

Seared Diver Scallops

Crimini and pea risotto 22

Lemon Rosemary Brined Half Chicken

All natural half chicken, potato puree and roasted squash 21

Hand Cut Sirloin

Crisp potato rosti, grilled asparagus, duck fat-roasted garlic butter 27

Bacon Wrapped Meatloaf

Potato puree, truffled mushroom reduction 24

Prosciutto Fig and Cheese Agnolotti

Fresh filled pasta tossed with a parmesan garlic romesco sauce 20

Cape Ann Cod Fillet

Braised greens, banana fingerlings, oven dried tomatoes and roasted eggplant ragout 22

Blush Vodka and Spinach Gnocchi

Potato gnocchi tossed with fresh spinach, sundried tomatoes and basil 19

From the Open Hearth-Flat Breads

Our Dough is hand crafted with fresh ingredients house made to order

Spicy house-made sausage and Garlic 13

Sautéed Baby Spinach, Sun-Dried Tomatoes, Mozzarella and Pesto

Aioli Scampi Shrimp 15

Roasted Peppers, Goat Cheese, Kalamata Olives, scampi butter and Basil

Twenty8 14

Grilled chicken, roasted garlic, artichoke hearts, crisp prosciutto, fresh mozzarella

Four cheese 12

Ricotta, fresh mozzarella, goat and parmesan, drizzled with basil oil

Buffalo Chicken 14

Mozzarella, topped thin sliced red onion, crisp chicken and zesty wing sauce