

# BEACON HILL HOTEL

## LUNCH MENU

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## STARTERS

### FRIED R.I. CALAMARI

Banana peppers, arrabiata sauce 17

### POLPETTE WAGYU

San Marzano tomato sauce, shaved Parmigiano Reggiano, crostini 18

### BURRATA SALAD

Heirloom grape tomatoes, baby leaf, red beets 17

### BLUEFIN TUNA TARTARE\*

Avocado cream, toasted sesame seeds, ponzu sauce, crostini 23

### ZUCCHINI

Fried crispy, yogurt dill aioli 12

### BRUSCHETTONE

Grilled sourdough bread, marinated beefsteak tomatoes, basil, EVOO, creamy stracciatella 10

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## BOWL & SALAD

### QUINOA

Roasted sweet potatoes, crispy chickpeas, avocado, arugula, sunflower seeds, tahini dressing 16

### FARRO

Dried cranberries, local goat cheese, toasted pecans, spinach and kale, apple cider vinegar dressing 16

### CAESAR

Baby leaf lettuce, anchovies, 24 month Parmigiano Reggiano, house-made dressing, croutons 14

### BEACON HILL

Baby kale, shaved truffle pecorino, truffle honey, toasted pine nuts, lemon dressing (gf) 15

### NICOISE

Callipo tuna, potatoes, hard cooked Feather Brook Farm eggs, haricot verts, heirloom grape tomatoes, honey mustard vinaigrette (gf) 21

### ARUGULA

Marinated artichoke. Bresaola cured beef filet, 24 month Parmigiano Reggiano, pearls of balsamic 17

### SALAD ADDITIONS

Salmon\* 16, Tuna Tartare\* 15, Shrimp 16, Chicken\* 12, Steak\* 19, Avocado 4

### SOUP OF THE DAY

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## SANDWICHES

### THE ITALIAN

Parma, prosciutto, mozzarella, beefsteak tomato,  
homemade focaccia, pesto sauce 16

### THE BEACON BURGER\*

Baby leaf lettuce, beefsteak tomato, Vermont cheddar  
fondue, Applewood smoked bacon, pickled cucumber,  
brioche bread, served with fries 21

### THE GRILLED CHICKEN\*

ABF Mennella's chicken breast, lettuce, tomato, avocado,  
Applewood smoked bacon, Calabrian chili aioli, brioche  
bread 18

### ROASTED PORCHETTA

Ariccia's roasted ham, smoked mozzarella, whole grain  
mustard, lettuce, toasted ciabatta bread 17

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## ENTRÉE

### WAGYU BOLOGNESE FETTUCCHINE

Fresh egg fettuccine pasta, Wagyu beef Bolognese, shaved 24 month  
Parmigiano Reggiano 22

### SPAGHETTO CARBONARA

Gragnano spaghetti, guanciale, Pecorino Romano, Scorza Nera, Feather  
Brook Farm eggs, black pepper 23

### BAKED GNOCCHI CAPRESE

San Marzano tomato sauce, basil, fresh mozzarella 21

### TAGLIATA DI MANZO

8 oz prime ribeye, roasted fingerling potato, salsa verde 29

### SCOTTISH SALMON\*

Asparagus & baby heirloom tomatoes farrotto 27

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## SIDES

Asparagus & Feta (gf) 16, Sauteed Broccolini (gf) 14, Fries 9, Truffle Fries 14,  
Pomme Puree (gf) 10, Sauteed Mushrooms (gf) 14, Sauteed Garlic Spinach (gf) 12

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

\*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