



www.bistro22ri.com

LUNCH

SNACKS

tomato bisque with basil, garlic crème fraîche
& grilled cheese croutons 3.99/5.99

braised littlenecks, chorizo, grilled red onions,
garlic, red bliss potato, tomato broth 11.95

bruschetta – brie and pear jam, honey cinnamon drizzle
8.95

house-smoked salmon spread with fresh dill, crème
fraîche, served with warm goat cheese crostini 9.95

artisanal cheese and charcuterie board for two
with house made accoutrements 16.95

fried risotto balls – “arancini” made with prosciutto,
peas and mozzarella served over marinara 10.95

crispy calamari, banana peppers, roasted
red pepper aioli 10.95

crispy chicken wings – honey ginger glaze 10.95

SALADS

mixed green salad, tomato, red onion, cucumber,
red wine vinaigrette 6.95

chopped kale salad, chickpeas, cucumbers, tomato,
red onion, lemon honey vinaigrette 8.95

22 “wedge” iceberg, bacon, red onion,
tomato, gorgonzola dressing 8.95

caesar salad prepared with croutons & shaved parmesan
7.95

baby spinach, poached pear, cranberries, toasted pecans, goat cheese, maple balsamic vinaigrette 9.95

salad additions:

with chicken: \$3.95

with grilled shrimp: \$3.00 each

with salmon: \$5.95

SANDWICHES

“22” burger, smoked cheddar, caramelized onions,
applewood smoked bacon, arugula, truffle aioli* 11.95

chicken salad wrap with grapes, pecans,
baby greens, orzo salad 10.95

salmon burger with horseradish dill aioli, romaine,
tomato, red onion, orzo salad 10.95

grilled ham & cheese, smoked cheddar, honey
mustard, with a cup of tomato bisque 10.95

grilled mushroom burger, melted brie, applewood
bacon, crispy onion strings * 11.95

tacos – your choice of bbq pulled pork or spicy “baja” codfish
– soft tortilla, citrus cabbage slaw, chipotle aioli 10.95

breaded chicken breast, melted mozzarella,
marinara, baguette, orzo salad 10.95

veggie whole wheat wrap – warm roasted & grilled seasonal
vegetables, chick pea puree, crumbled feta, orzo salad 9.95

house-smoked salmon grilled cheese, crème fraîche, dill,
chives, red onion, gruyere cheese, multigrain bread 10.95

pulled pork, pickles, onions, cole slaw, bbq
sauce, bulky roll 9.95

all served with hand cut french fries unless otherwise noted

FLATBREAD PIZZA

bolognese sauce, mozzarella, basil 9.95

butternut squash puree, chickpeas, red onion,
brussels sprouts, mozzarella and parmesan 9.95

pulled short rib, brie, sautéed mushrooms, parmesan, arugula 9.95

ENTREES

rigatoni bolognese topped with whipped ricotta & basil 11.95

cheese filled “purses”, roasted butternut squash, grilled chorizo,
toasted pumpkin seeds, amaretto cream sauce 14.95

wild mushroom & asparagus risotto topped with two pan
seared sea scallops, truffle scented baby greens* 14.95

linguini carbonara – wild mushrooms, chicken breast,
bacon, peas, cream 13.95

fish & chips, narragansett beer battered, house fries & slaw
11.95

herb crusted codfish, artichoke hearts, oven
dried tomatoes, spinach 12.95

grilled shrimp over orzo salad with feta cheese, kalamata
olives, cherry tomatoes, red onion, red wine vinaigrette 13.95

grilled atlantic salmon, stewed black lentils, grilled
asparagus, bacon & onion marmalade* 14.95

gluten free pasta is available

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition

Please keep in mind we take a great amount of time and effort to prepare your meal. The smoked salmon and the pulled pork
is smoked in the back kitchen, we do all of our own pickling, we even smoke our cheddar cheese right here on the premises.

All of our soups, sauces, and dressings are made from scratch. So when you see the term “house-made” we mean it.



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DINNER

SNACKS

- tomato bisque with basil, garlic crème fraiche & grilled cheese croutons 3.99/5.99
- bruschetta – brie and pear jam, honey cinnamon drizzle 8.95
- artisanal cheese and charcuterie board for two with house made accoutrements 16.95
- crispy calamari, banana peppers, roasted red pepper aioli 10.95

- braised littlenecks, chorizo, grilled red onions, garlic, red bliss potato, tomato broth 11.95
- house-smoked salmon spread with fresh dill, crème fraiche, served with warm goat cheese crostini 9.95
- fried risotto balls – “arancini” made with prosciutto, peas and mozzarella served over marinara 10.95
- crispy chicken wings – honey ginger glaze 10.95

FLATBREAD PIZZA

- bolognese sauce, mozzarella, basil 9.95
- butternut squash puree, chickpeas, red onion, brussels sprouts, mozzarella and parmesan 9.95
- pulled short rib, brie, sautéed mushrooms, parmesan, arugula 9.95

SALADS

- mixed green salad, tomato, red onion, cucumber, red wine vinaigrette 6.95
- chopped kale salad, chickpeas, cucumbers, tomato, red onion, lemon honey vinaigrette 8.95
- 22 “wedge” iceberg, bacon, red onion, tomato, gorgonzola dressing 8.95
- caesar salad prepared with croutons & shaved parmesan 7.95
- baby spinach, poached pear, cranberries, toasted pecans, goat cheese, maple balsamic vinaigrette 9.95

salad additions:

- with chicken: \$3.95
- with grilled shrimp: \$3.00 each
- with salmon: \$5.95

ENTREES

- rigatoni bolognese topped with whipped ricotta & basil 16.95
- pan seared sea scallops, grilled asparagus risotto, truffle scented micro greens* 25.95
- grilled pork tenderloin, mustard and panko crusted, cranberry sage stuffing, roasted brussels sprouts, apple jam* 21.95
- grilled atlantic salmon, stewed black lentils, grilled asparagus, bacon & onion marmalade* 24.95
- cheese filled “purses”, roasted butternut squash, grilled chorizo, toasted pumpkin seeds, amaretto cream sauce 21.95
- “22” burger, smoked cheddar, caramelized onions, applewood smoked bacon, arugula, truffle aioli, hand cut fries* 13.95
- grilled hanger steak, cauliflower puree, grilled asparagus, almond romesco sauce* 24.95
- chicken milanese – panko crusted, served over arugula, baby greens, dried figs, goat cheese, tomato, maple balsamic vinaigrette 19.95
- pan roasted statler chicken, creamed kale, honey glazed baby carrots, herb pan sauce 19.95
- linguini carbonara – wild mushrooms, chicken breast, bacon, peas, cream 21.95
- herb crusted codfish, artichoke hearts, oven dried tomatoes, spinach 23.95

SIDES

- creamed kale 5.95
- hand cut fries 5.95
- sautéed spinach 6.95
- grilled asparagus risotto 9.95

gluten free pasta is available

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