

EDMONDSON - <i>honeycrisp apples</i> GOLDEN RULE - <i>rainbow carrots, beets</i> LOMA FARM - <i>red radishes, fennel, red wapsie cornmeal, radicchio, red & savoy cabbage</i> ISLAND VIEW - <i>bosc pears, Golden Delicious apples</i> S & S FARMS - <i>lamb</i> CHESTNUT HAVEN - <i>chestnuts</i>	OUR LOCAL FARMS LOCAL YOKELS - <i>banana peppers</i> JAKE'S COUNTRY MEATS - <i>whole hog</i> PRISTINE ACRES - <i>eggs, whole chickens</i> OLDS BROTHERS - <i>maple syrup</i> SLEEPING BEAR - <i>honey</i> WERP - <i>arugula, herbs, greens</i> IDYLL FARMS - <i>Aged & fresh goat cheeses</i>	HARRAND HILL - <i>cannellini, fingerling, sweet & golden potatoes, red & spanish onions, broccoli, cauliflower, pumpkin, butternut, acorn, Starry night & Georgia Candy Roaster squashes, brussels sprouts</i> ZENNER FARMS - <i>beefsteak, grape & cherry tomatoes</i>
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ANTIPASTI CALDI

- CHESTNUTS, 9
oven-roasted, extra virgin olive oil, sea salt
- BRUSCHETTA, 14
toasted crostini, mashed fagioli, sautéed shaved Brussels sprouts, basil pesto, toasted pistachios
- MPANATIGGHI, 14
house-made Sardinian empañadas, carrot, cumin & potato filling, Trapanese almond pesto cream, fennel pollen
- ARANCINI, 16
fried Sicilian pumpkin risotto fritters, crisp pancetta, roasted red pepper aioli, candied pumpkin seeds
- FRUTTI DI MARE, 22
pan-steamed Atlantic mussels & topneck clams, celery, toasted garlic ciabatta, hot mustard cream

ANTIPASTI FREDDI

- BURRATA, 25
house-made, shaved Toscano salami, charred tomato vinaigrette, crostini
- CHEESE BOARD, 22
choice of three, house fruit gelatini, sundried apricot, peach & papaya mostarda, date & onion purée, candied nuts, vanilla-steeped sundried strawberries, crostini & grissini
- CASATICA D' BUFALA, D.O.P
BOSCETTO AL TARTUFO
IDYLL GRIS WASHED-RIND AGED GOAT
PIAVE VECCHIO, D.O.P
PECORINO SARDA D.O.P

- SPANISH OCTOPUS, 24
char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato
- VEAL SWEETBREADS, 25
hard-seared, house puff pastry, golden potatoes, broccoli raab, foie gras butter
- WHITE PIZZA, 17
mozzarella & ricotta, roasted garlic cloves, Italian parsley
- RED PIZZA, 18
pepperoni, house Italian sausage, mozzarella & Parmesan, tomato sauce
- CHEF'S TASTE, MARKET
today's selection from Chef Myles' whole animal butchery

- CHARCUTERIE BOARD, 24
house-made duck liver paté, cacciatore sausage, pork pastrami, pork belly rilette, house giardiniera vegetables, tart sundried cherry mostarda, shallot & parsley insalata, crostini & grissini
- WAGYU BEEF CARPACCIO, 25
served raw, shaved Parmigiano-Reggiano, red onions, shaved radishes, coccoli, cracked black pepper, extra virgin olive oil, sea salt
- *OYSTERS, 4 EACH
served raw on the half shell with accoutrements

CHEBOOKTOOK	NEW BRUNSWICK
WELLFLEET	MASSACHUSETTS
MERE POINT	MAINE

ZUPPE & VERDURE

- MINISTRONE, 12
- BUTTERNUT SQUASH & CREAM, 15
candied pumpkin seeds, pumpkin oil
- BEETS, 14
oven-roasted & chilled, whipped goat cheese, mustard greens, candied hazelnuts & pecans, apple cider reduction, extra virgin olive oil, sea salt

LE PASTE

- RAVIOLI, 32
house-made, butternut squash & goat cheese filling, Medjool dates, shaved red cabbage, toasted walnuts, sage butter
- FETTUCCINE, 37
house-made, slow-cooked rabbit ragù, broccoli florets with garlic & chile flake, cream, grated Parmigiano-Reggiano

LE PIETANZE

- LAKE SUPERIOR WALLEYE, 43
pan-seared, shaved artichoke bottoms, Parmesan risotto, roasted red peppers, grape & cherry tomatoes, fennel, basil
- ATLANTIC SCALLOPS, 50
caramelized, savoy cabbage with sweet onions & rosemary, roasted, smashed & fried fingerling potatoes, peppered baby spinach, lemon butter, fried garlic

- GRAPE & CHERRY TOMATOES, 14
house-fresh mozzarella, basil pesto, house peperoncini, arugula, limoncello vinaigrette
- SHAVED CELERY, 13
sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette
- ORECCHIETTE, 35
flash-fried crispy Berkshire pork belly, chanterelle mushrooms, roasted red onions, roasted garlic cloves, crushed plum tomatoes
- MALTAGLIATI, 35
house-made, Angus beef Bolognese, roasted cauliflower alla Siciliano, whipped ricotta

- BERKSHIRE PORK SCALOPPINE, 47
pan-seared tenderloin medallions, crisp prosciutto di Parma, soft cornmeal gnocchetti in classic marinara, Georgia Candy Roaster & acorn squash, sage leaves, Marsala
- LAMB SHANK, 48
slow-cooked, roasted rainbow carrots, sweet & golden potatoes, spicy sundried tomato caper relish, shiitake mushrooms, brodo

Please note that a twenty percent gratuity *may* be added automatically to parties greater than six guests.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

HOLIDAY HOURS

THANKSGIVING WEEK

TUESDAY, 11/25 - OPEN AT 5PM

THURSDAY, 11/27 - CLOSED

CHRISTMAS WEEK

TUESDAY, 12/23 - THURSDAY, 12/25 - CLOSED

FRIDAY, 12/26 - WEDNESDAY, 12/31

OPEN AT 4PM *INCLUDING* TUESDAY, DEC. 30

NEW YEARS DAY - CLOSED
