

OUR LOCAL FARMS

JAKE'S COUNTRY MEATS - whole hog

OLDS BROTHERS - maple syrup

LOCAL YOKELS - English cucumbers, strawberries

WERP - arugula, greens, herbs, ramps, pea shoots

NORCONK - asparagus

GOLDEN RULE - rhubarb

LOMA FARM - blue cornmeal

SLEEPING BEAR - honey

S & S FARMS - lamb

ZENNER FARMS - grape & cherry tomatoes, Beefsteak, German pink & golden heirloom tomatoes

ANTIPASTI CALDI

ASPARAGUS, 14

lightly battered & fried, sweet pea mash, lemon crema

BRUSCHETTA, 14

toasted crostini, house stracchino cheese, asparagus insalata, lemon vinaigrette

POINT JUDITH CALAMARI, 20

sautéed, herb-roasted hothouse tomatoes, shaved caperberries, toasted garlic ciabatta, hot mustard cream

SPANISH OCTOPUS, 23

char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

ANGUS BEEF BONE MARROW, 24

oven-roasted, minced Vidalia onion, cucumber & crushed caperberry relish, white balsamic, char-grilled "tigelle" muffins

WHITE PIZZA, 17

mozzarella & ricotta cheeses, 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

ANTIPASTI FREDDI

BURRATA, 23

house-made, shaved Toscano salami, charred tomato vinaigrette, crostini

CHARCUTERIE & CHEESE, 30

choice of four served on a wood carving board, crostini, house giardiniera vegetables, parsley, shallot & caper relish, vanilla-steeped sundried strawberries, sundried cherry mostarda

DUCK LIVER PATÉ, 20

peach & golden raisin mostarda, date & onion purée, Parmesan frico, crostini

ANGUS BEEF CARPACCIO, 22

served raw, shaved Parmigiano Reggiano cheese, red onions, coccoli, extra virgin olive oil & sea salt

*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

TALEGGIO D.O.P.

CASTELROSSO, D.O.P.

CASATICA DI BUFALA D.O.P.

CRUCOLO D.O.P.

PECORINO SARDO D.O.P.

SMOKED PORK SHOULDER PASTRAMI

CACCIATORE SAUSAGE

"MORTADELLA" TERRINE

BEAU SOLEIL

CHEBOOKTOOK

WELLFLEET

BLUE POINT

NEW BRUNSWICK

NEW BRUNSWICK

MASSACHUSETTS

NEW YORK

ZUPPE & VERDURE

ASPARAGUS & PARMESAN, 12

MINISTRONE, 10

ARUGULA, 14

Barlett pears, whipped goat cheese, candied hazelnuts & pecans, limoncello vinaigrette

CAPRESE, 15

grape & cherry tomatoes, house fresh mozzarella cheese, basil leaves, extra virgin olive oil & sea salt

SHAVED CELERY, 12

sautéed & chilled cremini mushrooms, grated Pecorino Romano cheese, lemon vinaigrette

LE PASTE

RAVIOLI, 30

house-made, cabbage, soffritto & Pecorino Romano filling, sauce Napoletana with roasted garlic cloves, crushed plum tomatoes, basil leaves

FETTUCCHINE, 50

house-made, morel mushrooms in garlic butter, Pink German & golden heirloom tomatoes, basil pesto, light Vidalia onion cream

MALTAGLIATI, 33

house-made, broccolini, house-made pork ragu bianco, Calabrian chiles, grated Parmigiano Reggiano cheese

ORECCHIETTE, 37

hard-seared, pepper dusted Angus beef tenderloin tips & red onions, roasted cauliflower, whipped ricotta, simple tomato sauce, garlic butter

LE PIETANZE

ATLANTIC LEMON SOLE, 45

pan-seared, soft blue cornmeal & parmesan polenta, asparagus & fava beans in soffrito, lemon, toasted almonds, pea shoots & mint

ATLANTIC SCALLOPS, 50

pan-seared, saffron onion risotto, artichoke bottoms, beefsteak tomatoes alamata olives, roasted mushrooms, fried garlic & fennel pollen

CHICKEN SALTIMBOCCA, 44

pan-seared breast, prosciutto di Parma ham, Fontina Fontal cheese, golden potatoes with fresh thyme, green cabbage & Vidalia onions, green peppercorn mustard brodo, basil leaves

ANGUS BEEF HANGER STEAK, 47

rosemary-garlic marinated & char-grilled, soft gnocchetti with classic marinara, roasted fennel, mini sweet peppers, capers, Marsala

Please note that a twenty percent gratuity *may* be added automatically to parties of 8 or greater.

*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.