

<p><b>JAKE'S COUNTRY MEATS</b> - whole hog, whole chickens</p> <p><b>OLDS BROTHERS</b> - maple syrup</p> <p><b>HARRAND HILL</b> - Italian parsley, scapes, puntarelle, red cabbage, zucchini, yellow squash, beets</p>	<p><b>OUR LOCAL FARMS</b></p> <p><b>EDMONDSON</b> - dark sweet cherries, Emperor Francis cherries</p> <p><b>WERP</b> - arugula, greens, herbs, squash blossoms</p> <p><b>GOLDEN RULE</b> - rhubarb</p>	<p><b>LOCAL YOKELS</b> - English cucumbers, eggplant, jalapeno &amp; banana peppers</p> <p><b>ZENNER</b> - grape &amp; cherry tomatoes, hothouse heirlooms</p> <p><b>SLEEPING BEAR</b> - honey</p> <p><b>BUCHANS</b> - blueberries</p>
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## ANTIPASTI CALDI

### **BRUSCHETTA, 14**

toasted crostini, house stracchino cheese, sweet dark cherries, cherry gelatini, red onions, clove

### **SQUASH BLOSSOMS, 16**

lightly battered & fried, ricotta, onion & nutmeg filling, roasted cauliflower, red pepper aioli

### **BLUE HILL BAY MUSSELS, 20**

pan-steamed, toasted garlic ciabatta, hot mustard cream

### **SPANISH OCTOPUS, 23**

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

### **BARDICCIO, 14**

pan-seared house Tuscan blood sausage, house pickles & lemon crema

### **BEEF TRIPPA, 14**

slow-cooked & fried, three assorted dipping sauces

### **WHITE PIZZA, 17**

mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley

### **RED PIZZA, 18**

Soppressata salami, 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

### **CHEESE BOARD, 19**

choice of three, served with gelatini, date & onion puree, sundried apricot & papaya mostarda, candied nuts, vanilla-steeped sundried strawberries, crostini

TALEGGIO D.O.P.  
 BOSCHETTO AL TARTUFO  
 CASATICA DI BUFFALA  
 PECORINO TOSCANO D.O.P.  
 PIAVE VECCHIO D.O.P.

### **CHARCUTERIE, 20**

house-made, duck liver paté, cacciatore sausage, pork ham pastrami, mazzefegatti, giardiniera vegetables, tart cherry mostarda, shallot & parsley insalata, crostini

### **\*ANGUS BEEF CARPACCIO, 20**

served raw, shaved Parmigiano Reggiano cheese, red onions, cracked black pepper, coccoli, extra virgin olive oil

### **\*OYSTERS, 4 EACH**

served raw on the half shell with accoutrements

**MOONDANCER** MAINE

**MERE POINT** MAINE

**POWDER POINT** MASSACHUSETTS

## ZUPPE & VERDURE

### **MINISTRONE, 10**

### **ARUGULA, 13**

Emperor Francis cherries, Pink Lady apples, whipped goat cheese, candied hazelnuts & pecans, limoncello vinaigrette

### **SHAVED CELERY, 12**

sautéed & chilled mushrooms, grated Pecorino Romano, lemon vinaigrette, parsley

### **SHAVED FENNEL, 11**

orange segments, golden raisins & sundried cherries, toasted pistachios, fresh mint, orange vinaigrette

## LE PASTE

### **RAVIOLI, 30**

house-made, sweet pea, ricotta & mozzarella filling, Golden Chanterelle mushrooms, sweet corn, garlic butter

### **AGNOLOTTI, 31**

house-made Piemontese ravioli, chicken sausage filling, grape & cherry tomatoes, Calabrian chile paste, roasted red pepper cream, opal basil, petite Burgundy spinach

### **FETTUCCINE, 33**

house-made, slow-cooked Long Island duck leg, Vidalia onions, red & green bell peppers, basil pesto

### **MALTAGLIATI, 35**

house-made, lamb meatballs, sautéed rainbow carrots with a pinch of curry, whipped ricotta, roasted garlic cloves, crushed plum tomatoes, Italian parsley

## LE PIETANZE

### **WILD CAUGHT ATLANTIC HAKE, 40**

pan-seared, artichoke & Parmesan risotto, hothouse tomatoes, garbanzo beans, garlic butter, basil leaves, fried garlic, fennel pollen

### **ATLANTIC SCALLOPS, 52**

caramelized, sautéed golden potatoes with white pepper, roasted zucchini & yellow squash, basil pesto, lemon butter, peppered baby spinach

### **WILD BOAR TENDERLOIN, 40**

herb-marinated & char-grilled, prosciutto di Parma ham, gnocchetti, Golden Chantarelle mushrooms, red cabbage agrodolce, roasted red onions, sage, smoked tomato & Marsala

### **BERKSHIRE PORK CHOP, 40**

herb-marinated & char-grilled, confit of fingerling potatoes, herb-roasted mini sweet peppers, capers, rosemary, blueberry gastrique, basil leaves

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.