

OUR LOCAL FARMS

BUCHANS - blueberries

EDMONDSON - dark sweet cherries, blackberries & apricots

GOLDEN RULE - rhubarb, heirloom tomatoes

LOMA FARM - red & breakfast radishes, fennel, frisée, dried chiles, red wapsie cornmeal, radicchio

PAHL - green beans

LOCAL YOKELS - English cucumbers, eggplant, green, banana & jalepeno peppers

JAKE'S COUNTRY MEATS - whole hog

PRISTINE ACRES - eggs, whole chickens

OLDS BROTHERS - maple syrup

SLEEPING BEAR - honey

S & S FARMS - lamb

HARRAND HILL - yellow squash cannellini, green onions, zucchini, broccoli, red cabbage, melons

WERP - arugula, greens, herbs, squash blossoms

ZENNER FARMS - beefsteak, grape & cherry tomatoes

ANTIPASTI CALDI

SQUASH BLOSSOMS, 15

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

BRUSCHETTA, 15

toasted crostini, house stracchino cheese, sautéed chanterelle mushrooms, garlic, Michigan sweet corn & basil

POINT JUDITH CALAMARI, 20

sautéed, golden & pink German heirloom tomatoes, toasted garlic ciabatta, hot mustard cream

SPANISH OCTOPUS, 24

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

VEAL BRAIN, 20

oven-baked "in cartoccio", marjoram butter, allspice, roasted garlic cloves, grilled tigelle muffin

VEAL SWEETBREADS, 25

hard-seared, house puff pastry, red cabbage agrodolce, blackberries, foie gras butter

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

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, house gelatini, vanilla-steeped sundried strawberries, pickled rhubarb, crostini & grissini

CHARCUTERIE BOARD, 24

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

WAGYU BEEF CARPACCIO, 25

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

*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

TALEGGIO D.O.P.

CRUCOLO D.O.P.

PECORINO TOSCANO D.O.P.

PECORINO SARDA

ASIAGO VECCHIO D.O.P.

NINIGRET NECTARS

BEACH PLUM

MERE POINT

BLUE POINT

RHODE ISLAND

MASSACHUSETTS

MAINE

NEW YORK

ZUPPE & VERDURE

MINESTRONE, 12

LOBSTER CREAM & ROCK SHRIMP, 20

SHAVED INSALATA, 14

English cucumbers, celery, fennel, sautéed & chilled cremini mushrooms, toasted walnuts, grated Pecorino Romano cheese, lemon vinaigrettte

ARUGULA, 15

Bartlett pears & blueberries, whipped goat cheese, candied hazelnuts & pecans, golden raisins, limoncello vinaigrette

HEIRLOOM TOMATOES, 15

house fresh mozzarella cheese, basil leaves, extra virgin olive oil, sea salt

LE PASTE

RAVIOLI, 30

house-made, ricotta, mozzarella & green onion pesto filling, herb-roasted zucchini & yellow squash, toasted pine nuts, sage butter, Italian parsley

FETTUCCINE, 30

house-made, eggplant Parmesan, garbanzo beans, sauce Napoletana with roasted garlic cloves, crushed plum tomatoes & basil leaves

ORECCHIETTE, 40

slow-cooked crispy Long Island duck leg, caramelized onions, shaved radicchio, whipped ricotta, Parmesan frico, simple tomato sauce, garlic butter & fennel pollen

MALTAGLIATI, 45

house-made, Wagyu beef Bolognese, broccoli florets, hot peppers, grated Parmigiano Reggiano cheese

LE PIETANZE

ATLANTIC SCALLOPS, 50

caramelized, sautéed golden potatoes, grape & cherry tomatoes, quartered artichoke bottoms, capers, roasted fennel, garlic butter & basil

ATLANTIC LEMON SOLE, 45

pan-seared, roasted, smashed & fried fingerling potatoes with sea salt, baby green beans, basil pesto, Kalamata olives, crushed pistachios & lemon butter

CHICKEN SALTIMBOCCA, 44

pan-seared breast, prosciutto di Parma ham, Fontina Fontal cheese, gnocchetti, red peppers, roasted shiitake mushrooms & red onions, sage leaves, smoked tomato & Marsala sauces

WILD BOAR TENDERLOIN, 49

pepper-dusted & char-grilled, Parmesan risotto, seared green & banana peppers, Vidalia onions, baby spinach, five-hour 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.