

OUR LOCAL FARMS

LOMA FARM - red wapsie cornmeal,
red & savoy cabbages
HARRAND HILL - cannellini, red onions,
OLDS BROTHERS - maple syrup

GOLDEN RULE - rainbow carrots, beets
ANAVERY - whole hog, whole lamb
PRISTINE ACRES - eggs, whole chickens

SLEEPING BEAR - honey
ISLAND VIEW - Golden Delicious apples
WERP - arugula, herbs, greens, sunchokes

ANTIPASTI CALDI

BRUSCHETTA, 14

toasted crostini, house stracchino, shaved Brussels sprouts,
soft celery root, basil pesto, pangrattato

BUTTERNUT SQUASH, 13

oven roasted, puréed & served warm on mashed fagioli,
toasted pinenuts, pumpkin, fennel, cumin, & coriander seeds,
cider glaze, crostini

BACCALA MANTECATO, 13

whipped salt cod, crispy polenta cake,
aquavit & apricot mostarda, smoked sea salt

SPANISH OCTOPUS, 24

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

VEAL SWEETBREADS, 25

hard-seared, house puff pastry, roasted apples, foie gras butter,
fried sage leaves

BEEF BONE MARROW, 25

oven-roasted, sundried apricot & onion jam,
crisp fried Vidalia onions, grilled tigelle

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

ANTIPASTI FREDDI

BURRATA, 25

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

CHEESE BOARD, 22

three artisanal cheeses, served with a variety of accoutrements

*OYSTERS, 4 EACH

a rotating selection, served raw on the half shell with accoutrements

DUCK LIVER PÂTÉ, 20

served chilled, sundried peach, apricot & papaya mostarda,
date & onion purée, Parmesan frico, crostini

WAGYU BEEF CARPACCIO, 25

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

ZUPPE & VERDURE

MINISTRONE, 12

LOBSTER & ROCK SHRIMP CREAM, 18

BEETS, 15

oven-roasted & chilled, whipped goat cheese, pistachio pesto,
pomegranate seeds, arugula, limoncello vinaigrette

GREENS, 12

Gorgonzola, grape & cherry tomatoes, seedless cucumbers,
house peperoncini, Kalamata olives, herb vinaigrette

SHAVED FENNEL, 13

blood & navel oranges, minced honeycrisp apples, candied
hazelnuts & pecans, golden raisins, mint leaves, orange vinaigrette

LE PASTE

TRIANGOLONE, 30

housemade ravioli, green cabbage, soffrito, & Pecorino filling,
sauce Napoletana with crushed plum tomatoes,
roasted garlic cloves, primavera vegetables, basil leaves

PENNE, 32

'alla Norma, roasted eggplant, crisp house-made pancetta,
classic marinara, whipped ricotta, pangrattato

FETTUCCINE, 36

house-made, lamb meatballs, caramelized onions, roasted cauliflower,
Calabrian chile paste, Roma tomatoes, simple tomato sauce

MALTAGLIATI, 38

house-made, Wagyu beef Bolognese, peppered baby spinach
grated Parmigiano Reggiano

LE PIETANZE

WILD CAUGHT ATLANTIC COD, 44

pan-seared, golden potatoes & parsnips, broccoli florets,
baby spinach, fried garlic, hot mustard cream

BAY OF FUNDY SALMON, 44

caramelized, toasted almond risotto, shaved artichokes,
Roma & sundried tomatoes, mini sweet peppers,
capers, fennel pollen, basil, lemon

BERKSHIRE PORK TENDERLOIN, 43

herb-marinated & char-grilled, shaved crispy prosciutto di Parma,
gnocchetti, roasted red onions, sage, red cabbage agrodolce,
smoked tomato & Marsala

ANGUS BEEF SHORT RIBS, 45

slow-cooked, cremini, oyster, & shiitake mushroom "guarnizione",
mozzarella, whipped golden potatoes, rosemary honey glazed
heirloom rainbow carrots, white truffle 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.