

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

SHIPWRECK PRINCE EDWARD ISLAND
BEAU SOLEIL NEW BRUNSWICK
MERE POINT MAINE
WELLFLEET MASSACHUSETTS

ZUPPE & VERDURE

MINISTRONE, 10

ROASTED SHELLFISH & RED PEPPER CREAM, 14

roasted rainbow carrots & toasted almonds

PUNTARELLE, 12

alla Romano, seedless cucumbers, minced house peperoncini, lemon garlic anchovy vinaigrette, Pecorino Romano cheese garlic anchovy vinaigrette

LE PASTE

RAVIOLI, 30

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

LINGUINE, 28

house-made, oven-baked eggplant Parmesan, grape & cherry tomatoes, simple tomato sauce, cream, basil leaves

BEETS, 14

oven-roasted & chilled, house fresh mozzarella cheese, red onions, Kalamata olives, toasted walnuts, honey balsamic glaze

ARUGULA, 13

Emperor Francis cherries, blueberries, whipped goat cheese, candied hazelnuts & pecans, limoncello vinaigrette

SHAVED FENNEL, 11

orange segments, golden raisins & Pink Lady apples, toasted pistachios, fresh mint, orange vinaigrette

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

CHICKEN SALTIMBOCCA, 40

pan-seared breast, prosciutto di Parma, Fontina Fontal cheese, gnocchetti, red cabbage agrodolce, shiitake mushrooms, roasted red onions, sage, smoked tomato & Marsala

BERKSHIRE PORK CHOP, 44

herb-marinated & char-grilled, creamy potato & saffron torta, herb-roasted mini sweet peppers, capers, rosemary, & honey maple vinaigrette

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.