

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 Red Wattle hogs, 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, butternut squash purée,  
cider glazed parsnip, toasted seeds

**MPANATIGGI, 14**

fried Sicilian empanadas, sweet potato & carrot filling,  
red pepper cream, basil oil

**BLUE BAY HILL MUSSELS, 22**

sugo all'assassina, crushed plum tomatoes, Kalamata olive,  
garlic toasted ciabatta

**SPANISH OCTOPUS, 24**

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

**ATLANTIC CALAMARI, 20**

cornmeal flour dusted & fried, roasted sweet peppers,  
lemon aioli, dill & black pepper

**PORK SPIEDINO, 18**

char-grilled, onions, garlic, herbs, roasted celery root,  
grape & cherry tomatoes, honey mustard glaze, house pancetta

**VEAL BRAIN, 20**

oven-baked "in cartoccio", marjoram butter, allspice,  
roasted garlic cloves, crostini & grissini

**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

**CHARCUTERIE BOARD, 25**

four house-made selections from Chef Myles' whole animal butchery  
program, served with accoutrements

**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**

**BEETS, 15**

oven-roasted & chilled, whipped goat cheese, pomegranate seeds,  
candied hazelnuts & pecans, arugula, strawberry & limoncello  
vinaigrettes

**GREENS, 12**

Gorgonzola, grape & cherry tomatoes, seedless cucumbers,  
house peperoncini, Castelvetrano olives, pumpkin seeds,  
herb vinaigrette

**SHAVED CELERY, 13**

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

LE PASTE

**STROZZAPRETI, 30**

alla Norma, roasted eggplant, Roma tomatoes, whipped ricotta,  
crisp shiitake mushrooms, simple tomato sauce, pangrattato

**RAVIOLI, 30**

house-made, ricotta & mint filling, house lamb pancetta,  
sweet peas, pea shoots, sage butter

**FETTUCCINE, 37**

house-made, lamb meatballs, roasted cauliflower,  
wild stinging nettle pesto cream

**MALTAGLIATI, 34**

house-made, pork sausage ragu "bianco" with cured & ground  
Red Wattle hog, broccoli florets, Calabrian Chile paste,  
grated Parmigiano-Reggiano

LE PIETANZE

**WILD CAUGHT ATLANTIC HALIBUT, 48**

pan-seared, toasted almond risotto, shaved artichokes,  
roasted Roma tomatoes, mini sweet peppers,  
capers, fennel pollen, basil, lemon

**ATLANTIC SCALLOPS, 50**

caramelized, buttered Brussels sprouts, shaved fennel,  
roasted, smashed & fried fingerling potatoes,  
peppered baby spinach, fried garlic, hot mustard cream

**CHICKEN SALTIMBOCCA, 43**

pan-seared breast, shaved crispy Prosciutto di Parma,  
Fontina Fontal, gnocchetti, mushroom ragu, roasted red onions,  
sage, red cabbage agrodolce, smoked tomato, Marsala

**ANGUS BEEF SHORT RIBS, 45**

slow-cooked, fregola Sarda, sundried tomato, sautéed kale,  
lamb brodo, ricotta salata, spring onions, opal basil

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.

# THE DEPUTIES DINNER

TUESDAY, APRIL 7  
5PM COCKTAIL HOUR  
6PM DINNER

A COLLABORATIVE PAIRING DINNER

PRESENTED BY OUR

DEPUTY BEVERAGE DIRECTOR, KRISTEN WARBA  
&  
DEPUTY EXECUTIVE CHEF, AUSTIN LOWE

LEARN MORE & RESERVE  
YOUR SPOT!

