

## 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

### ATLANTIC CALAMARI, 20

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

### 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, pistachios,  
pomegranate seeds, arugula, strawberry & limoncello vinaigrettes

### 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

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

### PENNE, 35

'alla Norma, slow-cooked crispy pork shoulder,  
roasted eggplant, caramelized onions,  
classic marinara, whipped ricotta, pangrattato

### FETTUCCINE, 37

house-made, lamb meatballs, 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

### ATLANTIC SCALLOPS, 50

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

### CHICKEN SALTIMBOCCA, 43

pan seared breast, shaved crispy prosciutto di Parma, Fontina Fontal,  
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.