

JAKE'S COUNTRY MEATS - whole hog
OLDS BROTHERS - maple syrup
HARRAND HILL - red cabbage,
 candy roaster, delicata & butternut squash

OUR LOCAL FARMS

EDMONDSON - peaches, honeycrisp apples
WERP - arugula, greens, herbs,
 San Marzano tomatoes
GOLDEN RULE - Italian parsley

ZENNER - grape, cherry & hothouse tomatoes
SLEEPING BEAR - honey
CHESTNUT HAVEN - chestnuts
ISLAND VIEW - bartlett pears

ANTIPASTI CALDI

CHESTNUTS, 8

oven-roasted "in cartoccio", extra virgin olive oil & sea salt

BRUSCHETTA, 14

toasted crostini, house stracchino cheese, Delicata squash,
 spiced pumpkin seeds, balsamic honey glaze, basil leaves

MPANATIGGHI, 14

house-made Sardinian empanadas, potato, carrot & sweet potato
 filling, Trapanese almond pesto cream

BLUE HILL BAY MUSSELS, 21

pan-steamed, toasted garlic ciabatta, classic marinara,
 Calabrian chile paste

ATLANTIC CALAMARI, 20

cornmeal flour dusted & fried, mashed fagioli,
 puttanesca relish & garlic butter

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.
 CASATICA DI BUFFALA
 TRUGOLE D.O.P.
 CASTELROSSO D.O.P.
 PECORINO TOSCANO D.O.P.

ZUPPE & VERDURE

MINISTRONE, 10

BEEF BRODO & GREEN LENTIL, 13

crostino with mushroom-mozzarella guarnizione

GREENS, 14

house fresh mozzarella cheese, shaved seedless cucumbers,
 house peperoncini, hothouse tomatoes, kalamata olives,
 sweet herb vinaigrette

LE PASTE

RAVIOLI, 30

house-made, roasted pumpkin & mozzarella filling,
 primavera vegetables, simple tomato sauce, whipped ricotta,
 basil leaves

FETTUCCINE, 35

house-made slow cooked pulled rabbit with roasted garlic,
 baby green beans, golden potatoes, basil pesto cream

LE PIETANZE

BLOCK ISLAND SWORD FISH, 46

char-grilled, Parmesan risotto, roasted butternut squash, roasted
 red peppers, grape & cherry tomatoes, garlic butter

ATLANTIC SOLE, 44

pan-seared, golden potatoes with rosemary & black pepper,
 golden chanterelle mushrooms, Castelvetro olives,
 toasted Marcona almonds, baby spinach, lemon butter

SPANISH OCTOPUS, 23

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

BERKSHIRE PORK SAUSAGE, 17

house-made, guanciale, pancetta & liver, brown sugar glazed
 Gingergold apples, crispy Vidalia onions

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

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

GAIA	NEW BRUNSWICK
NINIGRET NECTARS	RHODE ISLAND
POWDER POINT	MASSACHUSETTS
BARNSTABLE	MASSACHUSETTS

ARUGULA, 15

avocado, gingergold apples, blackberries, candied pecans &
 hazelnuts, honey crema, limoncello vinaigrette

SHAVED CELERY, 12

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

AGNOLOTTI, 37

house-made Piemontese ravioli, wild boar sausage filling,
 sauce Napoletana with crushed plum tomatoes, garlic cloves,
 Parmesan frico & grated ricotta salata

MALTAGLIATI, 35

house-made, slow-cooked beef cheek & caramelized Vidalia onions,
 herb-roasted mini sweet peppers, mushrooms, sage butter,
 grated Parmigiano Reggiano cheese

CHICKEN SALTIMBOCCA, 41

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

BERKSHIRE PORK LOIN, 44

char-grilled, crisp pancetta, roasted smashed & fried fingerling
 potatoes, sautéed Napa cabbage & onion, green peppercorn,
 hot mustard cream & fennel pollen

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.