

OUR LOCAL FARMS		
BUCHANS - blueberries	LOCAL YOKELS - English cucumbers, eggplant,	HARRAND HILL - yellow squash
EDMONDSON - bartlett pears, blackberries & apricots	green, banana & jalepeño peppers, raspberries	cannellini, green onions, zucchini,
GOLDEN RULE - rhubarb, heirloom tomatoes	JAKE'S COUNTRY MEATS - whole hog	broccoli, red cabbage, melons
LOMA FARM - red radishes, fennel, frisée, dried chiles,	PRISTINE ACRES - eggs, whole chickens	WERP - arugula, greens, herbs, squash blossoms,
red wapsie cornmeal, radicchio	OLDS BROTHERS - maple syrup	starship & pattypan squash
PAHL - green beans	SLEEPING BEAR - honey	ZENNER FARMS - beefsteak, grape &
S & S FARMS - lamb		cherry tomatoes

ANTIPASTI CALDI

- SQUASH BLOSSOMS, 15
lightly battered & fried, ricotta, onion & nutmeg filling,
roasted cauliflower, roasted red pepper aioli
- BRUSCHETTA, 15
toasted crostini, house stracchino cheese, buttered sweet corn,
sautéed mushrooms & garlic, basil leaves
- POINT JUDITH CALAMARI, 20
sautéed, golden tomatoes, toasted garlic ciabatta, hot mustard cream
- SPANISH OCTOPUS, 24
char-grilled, house Calabrese sausage, smoked shallots,
rice beans, tomato

- VEAL BRAIN, 20
oven-baked "in cartoccio", marjoram butter, allspice,
roasted garlic cloves, grilled tigelle muffin
- VEAL SWEETBREADS, 25
hard-seared, house puff pastry, shaved celery & caperberries,
foie gras butter
- WHITE PIZZA, 17
mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley
- RED PIZZA, 18
soppressata, 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
choice of three, house fruit gelatini, sundried apricot,
peach & papaya mostarda, date & onion purée,
vanilla-steeped sundried strawberries, crostini & grissini
- CASATICA DI BUFALA
CASTELROSSO D.O.P.
PECORINO TOSCANO D.O.P.
PECORINO SARDA
ASIAGO VECCHIO D.O.P.

- CHARCUTERIE BOARD, 24
house-made duck liver paté, cacciatore sausage, mazzafegati,
pork ham pastrami, house giardiniera vegetables,
tart sundried cherry mostarda, shallot & parsley insalata,
crostini & grissini
- WAGYU BEEF CARPACCIO, 25
served raw, shaved Parmigiano Reggiano, red onions, shaved
radishes, coccoli, cracked black pepper, extra virgin olive oil, sea salt
- *OYSTERS, 4 EACH
served raw on the half shell with accoutrements

CHEBOOKTOOK	NEW BRUNSWICK
NINIGRET NECTARS	RHODE ISLAND
TUXEDO	NEW BRUNSWICK
POWDER POINT	MASSACHUSETTS

ZUPPE & VERDURE

- LOBSTER CREAM & GULF SHRIMP, 18
- MINISTRONE, 12
- GREENS, 13
seedless cucmbers, Gorgonzola cheese, Beefsteak tomatoes,
shaved artichokes, minced red onions, house peperoncini,
herb vinaigrette

- ARUGULA, 15
apricots & blueberries, whipped goat cheese,
golden raisins, candied hazelnuts & pecans,
limoncello vinaigrette
- HEIRLOOM TOMATOES, 15
house fresh mozzarella cheese, basil leaves,
extra virgin olive oil, sea salt

LE PASTE

- RAVIOLI, 32
house-made, ricotta, mozzarella & green onion pesto filling,
grape & cherry tomatoes, sautéed lobster mushrooms,
toasted walnuts, sweet corn cream
- FETTUCCINE, 30
house-made, eggplant Parmesan, ceci beans, sauce Napoletana with
roasted garlic cloves, crushed plum tomatoes & basil leaves

- MALTAGLIATI, 37
house-made, chicken breast pezzi, broccoli florets,
roasted patty pan & starship squash, grated Parmigiano Reggiano,
sage garlic butter
- ORECCHIETTE, 40
pepper-dusted & hard-seared wild boar tenderloin, caramelized
onions, roasted mini sweet peppers, Calabrian chile paste, whipped
ricotta, simple tomato sauce

LE PIETANZE

- BLOCK ISLAND SWORDFISH, 48
char-grilled, golden Chanterelle mushrooms, roasted, smashed
& fried fingerling potatoes, Michigan sweet corn, roasted fennel,
lemon butter, fennel pollen, basil leaves
- ATLANTIC HALIBUT, 50
pan-seared, Parmesan risotto, baby green beans in basil pesto,
Kalamata olives, toasted pistachios, Italian parsley
- WHOLE ANIMAL BERKSHIRE PORK LOIN, 47
char-grilled, golden potatoes with fresh rosemary & Fontina Fontal
cheese, green peppers & Vidalia onions, five-hour sauce
- ANGUS BEEF HANGER STEAK, 49
herb-marinated & char-grilled, gnocchetti, red peppers,
roasted shiitake mushrooms & red onions, sage leaves,
smoked tomato & Marsala sauces

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.