

EDMONDSON - <i>bartlett pears, donut peaches</i>			OUR LOCAL FARMS			HARRAND HILL - <i>cannellini, red cabbage, melons, fingerling sweet potatoes, green, red & spanish onions, cauliflower, Italian sweet peppers</i>		
GOLDEN RULE - <i>heirloom tomatoes, rainbow carrots</i>			LOCAL YOKELS - <i>English cucumbers, eggplant, green, banana & jalepeño peppers, raspberries</i>			WERP - <i>arugula, greens, herbs, starship & patty pan squash</i>		
LOMA FARM - <i>red radishes, fennel, red wapsie cornmeal, radicchio</i>			JAKE'S COUNTRY MEATS - <i>whole hog</i>			ZENNER FARMS - <i>beefsteak, grape & cherry tomatoes</i>		
PAHL - <i>green beans</i>			PRISTINE ACRES - <i>eggs, whole chickens</i>					
ISLAND VIEW - <i>peaches</i>			OLDS BROTHERS - <i>maple syrup</i>					
S & S FARMS - <i>lamb</i>			SLEEPING BEAR - <i>honey</i>					

ANTIPASTI CALDI

BRUSCHETTA, 15
toasted crostini, house stracchino cheese, buttered sweet corn, sautéed Lobster mushrooms & garlic, basil leaves

ATLANTIC CALAMARI, 20
sautéed, grape & cherry tomatoes, toasted garlic ciabatta, hot mustard cream

ATLANTIC WELLFLEET CLAMS, 20
cornmeal flour dusted & fried, shishito peppers, dill, black pepper & sea salt, lemon aioli

SPANISH OCTOPUS, 24
char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

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

TALEGGIO D.O.P.
CASTELROSSO D.O.P.
PECORINO TOSCANO D.O.P.
PECORINO SARDA
ASIAGO VECCHIO D.O.P.

ZUPPE & VERDURE

POTATO LEEK CREAM & GREEN ONION PESTO, 12

MINISTRONE, 12

SHAVED CELERY, 12
sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette

LE PASTE

RAVIOLI, 32
house-made, roasted eggplant & mozzarella filling, herb-roasted zucchini & yellow squash, toasted pignoli, baby spinach, sage garlic butter

FETTUCCINE, 37
house-made, chicken breast pezzi, pancetta, cipollini, Golden & Roma tomatoes, sweet corn cream, basil

LE PIETANZE

ATLANTIC SCALLOPS, 50
caramelized, golden Chanterelle mushrooms, roasted, smashed & fried fingerling potatoes, Michigan sweet corn, roasted fennel, lemon butter, fennel pollen, basil leaves

LAKE SUPERIOR WALLEYE, 45
pan-seared, Parmesan risotto, baby green beans in basil pesto, Kalamata olives, toasted pistachios, Italian parsley

VEAL BRAIN, 20
oven-baked "in cartoccio", marjoram butter, allspice, roasted garlic cloves, crostini & grissini

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
pepperoni, house Italian sausage, mozzarella & Parmesan, tomato sauce

CHEF'S TASTE, MARKET
today's selection from Chef Myles' whole animal butchery

CHARCUTERIE BOARD, 24
house-made duck liver paté, cacciatore sausage, shaved prosciutto di Parma, 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

GAIA	NEW BRUNSWICK
NINEGRET NECTARS	RHODE ISLAND
AQUIDNECK	RHODE ISLAND
SPINNEY CREEK	MAINE

ARUGULA, 13
watermelon & cantaloupe, minced sundried apricots, Parmesan frico, candied hazelnuts & pecans, limoncello vinaigrette

HEIRLOOM TOMATOES, 15
house fresh mozzarella cheese, basil leaves, extra virgin olive oil, sea salt

ORECCHIETTE, 40
char-grilled ground lamb spiedino, roasted cauliflower, whipped ricotta, mini sweet peppers, simple tomato sauce

MALTAGLIATI, 37
house-made, pork sausage ragu "bianco", broccolini, Calabrian chile paste, grated Parmigiano Reggiano

WILD BOAR TENDERLOIN, 47
pepper-dusted & hard-seared, crispy Berkshire pork belly, golden potatoes with rosemary & Fontina Fontal cheese, green peppers & Vidalia onions, Marsala

ANGUS BEEF HANGER STEAK, 50
char-grilled, roasted rainbow carrots with honey & fennel seed, roasted shiitake mushrooms, spicy sundried tomato caper relish, crisp onions, 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.*