

OUR LOCAL FARMS

JAKE'S COUNTRY MEATS - whole hog
 OLDS BROTHERS - maple syrup
 ZENNER - grape, cherry & hothouse tomatoes

EDMONDSON - Gingergold & Honeycrisp apples
 WERP - arugula, greens, herbs, sunchokes
 HARRAND HILL - candy roaster, acorn & butternut squash, red and spanish onions, yellow & red onions

SLEEPING BEAR - honey
 CHESTNUT HAVEN - chestnuts
 ISLAND VIEW - Bosc pears

ANTIPASTI CALDI

CHESTNUTS, 8

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

BRUSCHETTA, 14

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

MPANATIGGHI, 14

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

BLUE HILL BAY MUSSELS, 21

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

SPANISH OCTOPUS, 23

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

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.
 CRUCOLO D.O.P.
 CASTELROSSO D.O.P.
 GRAN CACIO ETRUSCO
 PECORINO TOSCANO D.O.P.

ZUPPE & VERDURE

MINISTRONE, 10

CREAMY RABBIT & POTATO, 13

GREENS, 14

house fresh mozzarella cheese, shaved red cabbage, seedless cucumbers, tomatoes, red onion, garbanzo beans, sweet herb vinaigrette

LE PASTE

RAVIOLI, 30

house-made, roasted pumpkin & mozzarella filling, grape & cherry tomatoes, whipped ricotta, toasted Marcona almonds, garlic butter

FETTUCCINE, 34

house-made, sautéed chicken breast pezzi, golden potatoes, broccoli florets, basil pesto cream

LE PIETANZE

FRUITTI DI MARE, 44

char-grilled swordfish spiedino, gulf prawns "scampi", whipped golden potatoes, Brussels sprouts, roasted cauliflower, shaved artichoke bottoms, lemon butter, fried garlic

BAY OF FUNDY SALMON, 41

pan-seared, sweet potato gnocchetti, shiitake mushrooms, red peppers, sage, roasted butternut squash, fennel pollen, simple tomato sauce & Marsala

BEEF TRIPPA, 14

slow-cooked & fried crispy, mashed fagioli, roasted mini sweet peppers, opal basil & red amaranth

VEAL SWEETBREADS, 25

hard-seared, house puff pastry, golden potatoes with rosemary, foie gras butter, 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

BEAU SOLEIL	NEW BRUNSWICK
WELLFLEET	MASSACHUSETTS
NINEGRET NECTARS	RHODE ISLAND
EAST BEACH BLONDES	RHODE ISLAND

ARUGULA, 14

smashed avocado & salsa verde, Bosc pears & Gingergold apples, goat cheese, candied pecans & hazelnuts, limoncello vinaigrette

SHAVED CELERY, 13

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

ORECCHIETTE, 35

char-grilled Italian sausage stuffed quail, Golden Chanterelle mushrooms, sauce Napoletana with crushed plum tomatoes, roasted garlic cloves, grated Pecorino Romano cheese

MALTAGLIATI, 34

house-made, Angus beef ragu, peppered baby spinach, grated Parmigiano Reggiano cheese

BERKSHIRE PORK LOIN, 44

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

LAMB OSSO BUCO, 48

slow-cooked shank 'alla Milanese', saffron Parmesan risotto, primavera vegetables, toasted & crushed walnuts, basil leaves, brodo

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.