

OUR LOCAL FARMS

GOLDEN RULE ▬ *rhubarb*

HARRAND HILL ▬ *garlic scapes, broccolini, green onions, salanova greens, cauliflower, broccoli*

JAKE'S COUNTRY MEATS ▬ *whole hog*

LOCAL YOKELS ▬ *English cucumbers, strawberries*

LOMA FARM ▬ *red & breakfast radishes, fennel, frisee*

NORCONK ▬ *asparagus*

OLDS BROTHERS ▬ *maple syrup*

PRISTINE ACRES ▬ *eggs, whole chickens*

S & S FARMS ▬ *lamb*

SLEEPING BEAR ▬ *honey*

WERP ▬ *arugula, greens, herbs, ramps, pea shoots*

ZENNER FARMS ▬ *grape & cherry tomatoes, Beefsteak, German pink & golden heirloom tomatoes*

ANTIPASTI CALDI

MASHED FAGIOLI, 13

*sweet peas, soft Vidalia onions, fennel pesto, toasted almonds, pea shoots & lemon zest, crostini*

BRUSCHETTA, 14

*toasted crostini, house stracchino cheese, roasted rainbow carrots in orange honey vinaigrette, fried cannellini with a pinch of curry*

POINT JUDITH CALAMARI, 20

*sautéed, roasted Beefsteak tomatoes, toasted garlic ciabatta, hot mustard cream*

SPANISH OCTOPUS, 23

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

VEAL SWEETBREADS, 25

*hard-seared, house puff pastry, shaved strawberries, red cabbage agrodolce, foie gras butter*

ANGUS BEEF BONE MARROW, 25

*oven-roasted, minced Vidalia onion, cucumber & crushed caperberry relish, white balsamic, char-grilled "tigelle" muffins*

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*

ANTIPASTI FREDDI

BURRATA, 25

*house-made, shaved Toscano salami, charred tomato vinaigrette, crostini*

CHARCUTERIE & CHEESE, 28

*choice of four, lemon-dressed frisée, pickled ramps & radishes, house giardiniera vegetables, parsley, shallot & caper relish, vanilla-steeped sundried strawberries, sundried cherry mostarda*

DUCK LIVER PATÉ, 20

*peach & golden raisin mostarda, date & onion purée, Parmesan frico, crostini*

ANGUS BEEF CARPACCIO, 22

*served raw, shaved Parmigiano Reggiano cheese, shaved radishes, red onions, coccoli, extra virgin olive oil & sea salt*

\*OYSTERS, 4 EACH

*served raw on the half shell with accoutrements*

TALEGGIO D.O.P

CASTELROSSO, D.O.P

CASATICA DI BUFALA D.O.P.

CRUCOLO D.O.P.

ASIAGO VECCHIO D.O.P.

PECORINO TOSCANO STAGIONATO D.O.P.

SMOKED PORK SHOULDER PASTRAMI

CACCIATORE SAUSAGE

GAIA BOUDEUSE

NINIGRET NECTARS

AQUIDNECK

KATAMA BAY

NEW BRUNSWICK

RHODE ISLAND

MASSACHUSETTS

MASSACHUSETTS

ZUPPE & VERDURE

ESCAROLE & WHITE BEAN, 12

ASPARAGUS & PARMESAN, 13

SHAVED INSALATA, 14

*English cucumbers, celery, fennel, sautéed & chilled cremini mushrooms, Pecorino Romano cheese, toasted walnuts, lemon vinaigrette*

ARUGULA, 15

*strawberries, whipped goat cheese, candied hazelnuts & pecans, golden raisins, limoncello vinaigrette*

SALANOVA GREENS, 13

*house fresh mozzarella cheese, heirloom tomatoes, shaved red cabbage, house peperoncini, pickled ramp green goddess dressing*

LE PASTE

RAVIOLI, 30

*house-made, ricotta, mozzarella & basil pesto filling, sauce Napoletana with roasted garlic cloves, crushed plum tomatoes & basil leaves*

FETTUCCINE, 40

*house-made, Gulf prawns scampi, heirloom tomatoes, light cream, fennel pollen & Italian parsley*

MALTAGLIATI, 37

*house-made, crispy slow-cooked duck leg, seared broccolini, oyster, king trumpet, maitake, & white beech mushrooms, garlic scape butter, grated Pecorino Romano cheese*

ORECCHIETTE, 38

*grilled house lamb link sausage, roasted mini sweet peppers & cauliflower, simple tomato sauce, whipped ricotta*

LE PIETANZE

ATLANTIC HALIBUT, 48

*pan-seared, roasted, smashed, & fried fingerling potatoes with sea salt, baby green beans, basil pesto, Kalamata olives, crushed pistachios & lemon butter*

ATLANTIC SCALLOPS, 50

*caramelized, saffron onion risotto, artichoke bottoms, grape & cherry tomatoes, roasted red peppers, capers, fried garlic, purple dulce & basil leaves*

CHICKEN GALANTINA, 45

*seared & roasted boneless quarter chicken, chicken sausage filling, crisp gnochetti, roasted red onions & shiitake mushrooms, sage leaves, smoked tomato & Marsala sauces*

ANGUS BEEF HANGER STEAK, 48

*rosemary, parsley, garlic-marinated & char-grilled, golden potatoes with white pepper, shaved green cabbage, wilted baby spinach, stone ground mustard green peppercorn five hour sauce*

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.*