

OUR LOCAL FARMS

BUCHANS - blueberries

EDMONDSON - dark sweet & Queen Anne cherries, raspberries, kohlrabi

GOLDEN RULE - rhubarb

LOMA FARM - red & breakfast radishes, fennel, frisée, dried chiles, red wapsie cornmeal, radicchio, fava beans

LOCAL YOKELS - English & lemon cucumbers, green, banana & jalepeno peppers

JAKE'S COUNTRY MEATS - whole hog

PRISTINE ACRES - eggs, whole chickens

OLDS BROTHERS - maple syrup

SLEEPING BEAR - honey

S & S FARMS - lamb

HARRAND HILL - flatleaf, yellow squash cannellini, green onions, green beans, zucchini

WERP - arugula, greens, herbs, squash blossoms

ZENNER FARMS - grape & cherry tomatoes, beefsteak, German pink & golden heirloom tomatoes

ANTIPASTI CALDI

SQUASH BLOSSOMS, 15

lightly battered & fried, ricotta, onion & nutmeg filling, roasted cauliflower, red pepper aioli

BRUSCHETTA, 15

toasted crostini, house stracchino cheese, dark sweet cherries, cherry gelatini, red onions, clove, cracked black pepper

POINT JUDITH CALAMARI, 20

sautéed all'Arrabbiata, Beefsteak tomatoes, toasted garlic ciabatta, hot peppers, chili flake, tomato purée, garlic & basil

SPANISH OCTOPUS, 23

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, candied nuts, date & onion purée, vanilla-steeped sundried strawberries, pickled rhubarb, crostini & grissini

TALEGGIO D.O.P.

CASTELROSSO, D.O.P

CRUCOLO D.O.P.

PECORINO TOSCANO D.O.P.

ASIAGO VECCHIO D.O.P.

VEAL SWEETBREADS, 25

hard-seared, house puff pastry, dark sweet cherries, 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

CHARCUTERIE BOARD, 24

house-made duck liver paté, cacciatore sausage, mazzefegatti, pork ham pastrami, house giardiniera vegetables, tart sundried cherry mostarda, shallot & parsley insalata, crostini & grissini

WAGYU BEEF CARPACCIO, 24

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

NINIGRET NECTARS

BEAU SOLEIL

MERE POINT

RHODE ISLAND

NEW BRUNSWICK

MAINE

ZUPPE & VERDURE

MINISTRONE, 12

SHELLFISH CREAM, HEIRLOOM TOMATO & CRISP SHIITAKE MUSHROOMS, 14

SHAVED INSALATA, 14

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

LE PASTE

RAVIOLI, 30

house-made, Fontina, ricotta & green onion pesto filling, roasted zucchini & yellow squash, sage butter, lemon zest

ORECCHIETTE, 38

brined & herb-roasted chicken thigh, golden and pink German heirloom tomatoes, light cream, fennel pollen & basil leaves

LE PIETANZE

ATLANTIC SCALLOPS, 50

caramelized, Parmesan risotto, grape & cherry tomatoes, roasted red peppers, shaved artichoke bottoms, capers, roasted fennel, garlic butter & basil

ATLANTIC LEMON SOLE, 45

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

ARUGULA, 15

Queen Anne cherries & raspberries, whipped goat cheese, candied hazelnuts & pecans, golden raisins, limoncello vinaigrette

GREENS, 13

house fresh mozzarella cheese, Beefsteak tomatoes, shaved red cabbage, house peperoncini, pickled green onion green goddess dressing

FETTUCCINE, 40

house-made, lamb meatballs & caramelized onions, shaved radicchio, whipped ricotta, Calabrian chile paste, simple tomato sauce

MALTAGLIATI, 40

house-made, Wagyu beef Bolognese, roasted mini sweet peppers, grated Parmigiano Reggiano cheese, Italian parsley

WILD BOAR TENDERLOIN, 49

pepper-dusted & hard-seared, pan-fried gnocchetti, roasted wild mushrooms & red onions, sage leaves, smoked tomato & Marsala sauces

BERKSHIRE PORK CHOP, 48

rosemary-marinated & char-grilled, golden potatoes, green & banana pepeprs, Vidalia onions, baby spinach, five-hour brodo, fried garlic & Italian parsley

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.