

OUR LOCAL FARMS		
GOLDEN RULE - rhubarb	LOMA FARM - blue cornmeal, arugula, red & breakfast radishes, broccoli raab	S & S FARMS - lamb
HARRAND HILL - garlic scapes, broccolini, green onions	NORCONK - asparagus	SLEEPING BEAR - honey
JAKE'S COUNTRY MEATS - whole hog	OLDS BROTHERS - maple syrup	WERP - arugula, greens, herbs, ramps, pea shoots
LOCAL YOKELS - English cucumbers, strawberries		ZENNER FARMS - grape & cherry tomatoes, Beefsteak, German pink & golden heirloom tomatoes

ANTIPASTI CALDI

- ASPARAGUS, 15
lightly battered & fried, sweet pea mash, lemon crema
- BRUSCHETTA, 15
toasted crostini, house stracchino cheese, asparagus insalata, lemon vinaigrette, crisp garbanzo beans, sea salt
- LAKE ERIE PERCH, 25
focaccia dusted & fried, sundried tomato caperberry aioli, red cabbage agrodolce
- SPANISH OCTOPUS, 23
char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

- 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, 27
choice of four served on a wood carving board, crostini, 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.
PECORINO SARDO D.O.P.

SMOKED PORK SHOULDER PASTRAMI
CACCIATORE SAUSAGE
"MORTADELLA" TERRINE

CHEBOOKTOOK
NINIGRET NECTARS
AQUIDNECK
WAWENAUK

NEW BRUNSWICK
RHODE ISLAND
MASSACHUSETTS
MAINE

ZUPPE & VERDURE

- ASPARAGUS & PARMESAN, 12
- MINISTRONE, 10
- ARUGULA, 14
Barlett pears, whipped goat cheese, candied hazelnuts & pecans, limoncello vinaigrette

- CAPRESE, 15
grape & cherry tomatoes, house fresh mozzarella cheese, basil leaves, extra virgin olive oil & sea salt
- BUTTER LETTUCE, 14
shaved red cabbage, roasted red peppers, heirloom tomatoes, seedless cucumbers, house peperoncini, pickled ramp green goddess dressing

LE PASTE

- RAVIOLI, 30
house-made, cabbage, soffritto & Pecorino Romano filling, sauce Napoletana with roasted garlic cloves, crushed plum tomatoes, basil leaves
- FETTUCCINE, 50
house-made, morel mushrooms in garlic butter, heirloom tomatoes, basil pesto, light Vidalia onion cream

- ORECCHIETTE, 35
char-grilled, roasted red onion, fennel seed & garlic marinated chicken thigh spiedino, crisp pancetta ham, roasted cauliflower, simple tomato sauce, whipped ricotta
- MALTAGLIATI, 34
house-made, seared broccolini & lemon, smoked Angus beef ragu, grated Parmigiano Reggiano

LE PIETANZE

- LAKE SUPERIOR WALLEYE, 48
pan-seared, soft blue cornmeal & parmesan polenta, asparagus & fava beans in soffrito, lemon, toasted almonds, pea shoots & mint
- FRUTTI DI MARE, 55
Atlantic halibut, scallops & prawns, saffron onion risotto, artichoke bottoms, Beefsteak tomatoes Kalamata olives, roasted mushrooms, fried garlic & fennel pollen

- QUARTER LAMB RACK*, 65
herb-marinated & char-grilled, golden potatoes with black pepper & garlic, shaved green cabbage, green peppercorn mustard brodo, basil
- ANGUS BEEF HANGER STEAK, 47
rosemary-garlic marinated & char-grilled, soft gnocchetti with classic marinara, roasted fennel, mini sweet peppers, capers, Marsala

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.