

OUR LOCAL FARMS

LOMA FARM - rapini, fennel,  
red wapsie cornmeal, red & savoy cabbages  
HARRAND HILL - cannellini, red onions,  
Red Maria & sweet potatoes

GOLDEN RULE - rainbow carrots, beets  
JAKE'S COUNTRY MEATS - whole hog  
PRISTINE ACRES - eggs, whole chickens  
OLDS BROTHERS - maple syrup  
SLEEPING BEAR - honey

IDYLL FARMS - aged & fresh goat cheeses  
CHESTNUT HAVEN - chestnuts  
ISLAND VIEW - Golden Delicious apples  
WERP - arugula, herbs, greens

ANTIPASTI CALDI

- BRUSCHETTA, 15  
toasted crostini, mashed fagioli, shaved artichoke bottoms,  
baby spinach, crisp shiitake mushrooms
- MPANATIGGHI, 15  
house-made Sicilian empañadas, potato, parsnip & onion filling,  
roasted peppers & garlic, house pancetta, lemon crema
- FRUTTI DI MARE, 18  
char-grilled calamari steak, Gulf pawns, sautéed golden potatoes,  
house giardiniera, orange butter, fennel pollen
- SPANISH OCTOPUS, 24  
char-grilled, house Calabrese sausage, smoked shallots,  
rice beans, tomato

- VEAL SWEETBREADS, 25  
hard-seared, house puff pastry, roasted Golden Delicious apples,  
foie gras butter, fried sage leaves
- BEEF BONE MARROW, 25  
oven-roasted, sundried apricot & onion jam,  
crisp fried Vidalia onions, grilled tigelle
- WHITE PIZZA, 17  
mozzarella & ricotta, 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
- CHEESE BOARD, 22  
three artisanal cheeses, served with a variety of accoutrements
- \*OYSTERS, 4 EACH  
a rotating selection, served raw on the half shell with accoutrements

- DUCK LIVER PÂTÉ, 18  
served chilled, sundried peach, apricot & papaya mostarda,  
date & onion purée, Parmesan frico, crostini
- WAGYU BEEF CARPACCIO, 25  
served raw, shaved Parmigiano-Reggiano, red onions, coccoli,  
cracked black pepper, extra virgin olive oil, sea salt

ZUPPE & VERDURE

- MINISTRONE, 12
- WELLFLEET CLAM, SHRIMP & POTATO, 19
- BEETS, 15  
oven-roasted & chilled, whipped goat cheese, pistachio pesto,  
pomegranate seeds, arugula, limoncello vinaigrette

- KALE, 15  
shaved, house fresh mozzarella, house pepperoncini, ceci beans,  
toasted pumpkin seeds, balsamic vinaigrette
- SHAVED FENNEL, 14  
Cara Cara, navel & blood orange segments, minced Honeycrisp  
apples, golden raisins, toasted almonds, mint, orange vinaigrette

LE PASTE

- TRIANGOLONI, 32  
house-made ravioli, cabbage, soffrito & Pecorino filling,  
sauce Napoletana with roasted garlic cloves, crushed  
plum tomatoes, whipped ricotta, basil leaves
- FETTUCCINE, 37  
house-made, slow-cooked crispy Long Island duck leg,  
broccoli florets, soft celery root, basil pesto

- LINGUINE, 35  
slow-cooked wild boar shoulder, caramelized Vidalia onions,  
roasted cauliflower, Calabrian chiles, simple tomato sauce,  
light cream
- MALTAGLIATI, 38  
house-made, Wagyu beef ragu, roasted heirloom rainbow carrots,  
grated Parmigiano-Reggiano, Italian parsley

LE PIETANZE

- ICELANDIC ARCTIC CHAR, 44  
pan-seared, saffron Parmesan risotto, roasted mini sweet peppers,  
capers, Kalamata olives, Roma tomatoes, garlic butter, basil
- CHICKEN SALTIMBOCCA, 43  
pan-seared breast, Prosciutto di Parma, Fontina Fontal,  
golden & sweet potatoes, butternut squash, red onions,  
sundried tomatoes, fresh rosemary, hot mustard cream

- BERKSHIRE PORK SCALLOPPINE, 45  
pan-seared, gnocchetti, shaved buttered Brussels sprouts,  
black trumpet & hedgehog mushrooms, fried garlic, baby spinach,  
lemon butter
- WAGYU BEEF HANGER STEAK, 55  
char-grilled, roasted smashed & fried fingerling potatoes with  
fennel seed, red cabbage agrodolce, toasted chestnuts, Marsala

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.

# WINTER 2026

## IMPORTANT DATES

SUPER BOWL SUNDAY | FEBRUARY 8 - *CLOSED*

VALENTINE'S DAY WEEKEND | FEBRUARY 13, 14 & 15  
*OPEN AT 4PM*

TRAVERSE CITY RESTAURANT WEEK  
THREE COURSES \$45

SUNDAY, 2/22 - SATURDAY, 2/28  
OPEN AT 4PM *INCLUDING* TUESDAY, FEB. 24

DON'T WAIT! BOOK YOUR RESERVATION TODAY.

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### PRIMI *choice of one*

#### BEETS

*oven-roasted & chilled, whipped goat cheese, pistachio pesto, pumpkin seeds, arugula, limoncello vinaigrette*

#### GREENS

*Parmesan frico, grape & cherry tomatoes, seedless cucumbers, house peperoncini, Kalamata olives, celery salt, herb vinaigrette*

#### ZUPPA

*Maine lobster & cream soup with rock shrimp scampi*

#### BUTTERNUT SQUASH

*oven-roasted, puréed & served warm on mashed cannellini, pine nuts, toasted pumpkin, fennel, cumin & coriander seeds, maple & cider glaze, crostini*

#### BRUSSELS SPROUTS

*oven-roasted, minced celery root, basil pesto, garlic, lemon butter*

#### MOZZARELLA IN CAROZZA

*prosciutto di Parma & basil wrapped house fresh mozzarella, lightly battered & fried, smoked tomato sauce*

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### SECUNDI *choice of one*

#### LASAGNA

*oven-baked house-made pasta sheets layered with herb ricotta, mozzarella & tomato passata, primavera vegetables, garlic butter, basil*

#### WILD CAUGHT ATLANTIC HAKE

*pan-seared, toasted almond risotto, roasted sweet peppers, Roma tomatoes, capers, lemon, fennel pollen & basil*

#### AGNOLOTTI

*house-made Piemontese ravioli, chicken sausage filling, golden potatoes, broccoli florets, sage butter & Parmigiano Reggiano*

#### GNOCCHETTI

*house-made, slow-cooked & pulled Berkshire pork shoulder, caramelized onions, sunny-side-up egg, cracked black pepper, brown sugar, basil, Marsala*

#### BONELESS ANGUS BEEF SHORT RIB

*slow-cooked, mushroom "guarnizione" with cremini, oyster & shiitake mushrooms, Fontina Fontal cheese, whipped golden potatoes, rosemary honey-glazed rainbow carrots, brodo*

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### DOLCE *choice of one*

#### CHOCOLATE BONBON

*chocolate, beet & mascarpone mousse covered in a chocolate shell, vanilla crema, roasted strawberry sauce, fresh strawberries & mint*

#### CRANBERRY & BLOOD ORANGE SORBETTO

*fresh orange segments & berries, toasted pistachios, citrus zest*

#### APPLE CRUMBLE TART

*brown butter Parmesan crumble, apple cider glaze, vanilla whipped cream, caramel sauce*