

EDMONDSON - <i>Honeycrisp apples, donut peaches, nectarines</i>			OUR LOCAL FARMS			HARRAND HILL - <i>cannellini, red cabbage, melons, fingerling sweet &amp; golden potatoes, green, red &amp; spanish onions,</i>		
GOLDEN RULE - <i>heirloom tomatoes, rainbow carrots</i>			LOCAL YOKELS - <i>English cucumbers, eggplant, green, banana &amp; jalepeño peppers, raspberries</i>			cauliflower, Italian sweet peppers		
LOMA FARM - <i>red radishes, fennel, red wapsie cornmeal, radicchio</i>			JAKE'S COUNTRY MEATS - <i>whole hog</i>			WERP - <i>arugula, liitle gems, herbs, starship &amp; patty pan squash</i>		
ISLAND VIEW - <i>peaches, Bartlett pears</i>			PRISTINE ACRES - <i>eggs, whole chickens</i>			ZENNER FARMS - <i>beefsteak, grape &amp; cherry tomatoes</i>		
S & S FARMS - <i>lamb</i>			OLDS BROTHERS - <i>maple syrup</i>					
			SLEEPING BEAR - <i>honey</i>					

ANTIPASTI CALDI

BRUSCHETTA, 15  
*toasted crostini, house stracchino cheese, roasted peaches in peach gelatini, toasted almonds, basil leaves*

ATLANTIC CALAMARI, 20  
*cornmeal flour dusted & fried, shishito peppers, parsley black pepper & sea salt, lemon aioli*

SPANISH OCTOPUS, 24  
*char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato*

VEAL BRAIN, 20  
*oven-baked "in cartoccio", marjoram butter, allspice, roasted garlic cloves, crostini & grissini*

VEAL SWEETBREADS, 25  
*hard-seared, house puff pastry, shaved celery & caperberries, foie gras butter*

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*

CHEESE BOARD, 22  
*choice of three, house fruit gelatini, sundried apricot, peach & papaya mostarda, date & onion purée, vanilla-steeped sundried strawberries, crostini & grissini*

CHARCUTERIE BOARD, 24  
*house-made duck liver paté, cacciatore sausage, mazzafegati, pork ham pastrami, house giardiniera vegetables, tart sundried cherry mostarda, shallot & parsley insalata, crostini & grissini*

WAGYU BEEF CARPACCIO, 25  
*served raw, shaved Parmigiano Reggiano, red onions, shaved radishes, radicchio, coccoli, cracked black pepper, extra virgin olive oil, sea salt*

\*OYSTERS, 4 EACH  
*served raw on the half shell with accoutrements*

ZUPPE & VERDURE

MINISTRONE, 12  
SHELLFISH CREAM, 13  
*'olio pomodoro'*  
LITTLE GEMS ROMAINE, 14  
*gorgonzola cheese, seedless cucumbers, shaved artichoke bottoms, red onions, tiny foccacia croutons, green onion pesto "green goddess" dressing*

BEAU SOLIEL	NEW BRUNSWICK
NINEGRET NECTARS	RHODE ISLAND
AQUIDNECK	RHODE ISLAND
PLEASANT BAY	MASSACHUSETTS

ARUGULA, 14  
*whipped goat cheese, Honeycrisp apples & nectarines, candied hazelnuts & pecans, shaved red cabbage, limoncello vinaigrette*  
SHAVED CELERY, 12  
*sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette*

LE PASTE

RAVIOLI, 32  
*house-made, roasted eggplant & mozzarella cheese filling, ceci beans, herb roasted sweet Italian peppers, toasted walnuts, sage garlic butter*  
AGNOLOTTI, 37  
*house-made, Piemontese ravioli, chicken sausage filling, crispy pork belly, thyme-roasted cipollini, Golden Chanterelle mushrooms, sweet corn cream*

FETTUCCINE, 40  
*house-made, char-grilled ground lamb spiedino, caramelized onions, roasted cauliflower, whipped ricotta, Calabrian chile paste, simple tomato sauce*  
MALTAGLIATI, 38  
*house-made, Angus beef meatballs, sauce Napoletana with roasted garlic cloves, crushed plum tomatoes, grated Parmigiano Reggiano cheese, basil leaves*

LE PIETANZE

BAY OF FUNDY SALMON, 46  
*pan seared, shaved Lobster mushrooms, roasted, smashed & fried fingerling potatoes, Michigan sweet corn, roasted fennel, lemon butter, basil leaves*  
ATLANTIC SCALLOPS, 50  
*caramelized, Parmesan risotto, broccolini in basil pesto, Kalamata olives, toasted pistachios, fennel pollen & fried garlic*

BERKSHIRE PORK SCALLOPINE, 45  
*sautéed loin medallions, golden potatoes with rosemary & Fontina Fontal cheese, green peppers & Vidalia onions, baby spinach, Marsala*  
WILD BOAR TENDERLOIN, 48  
*pepper dusted & hard seared, roasted rainbow carrots with honey & fennel seed, roasted shiitake mushrooms, spicy sundried tomato caper relish, crisp onions, brodo*

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.*