

JAKE'S COUNTRY MEATS - whole hog
OLDS BROTHERS - maple syrup
HARRAND HILL - red cabbage,
 candy roaster, delicata & butternut squash

OUR LOCAL FARMS

EDMONDSON - peaches, honeycrisp apples
WERP - arugula, greens, herbs,
 San Marzano tomatoes
GOLDEN RULE - Italian parsley

ZENNER - grape, cherry & hothouse tomatoes
SLEEPING BEAR - honey
CHESTNUT HAVEN - chestnuts
ISLAND VIEW - bartlett pears

ANTIPASTI CALDI

CHESTNUTS, 8

oven-roasted "in cartoccio", extra virgin olive oil & sea salt

BRUSCHETTA, 14

toasted crostini, house stracchino cheese, delicata squash,
 spiced pumpkin seeds, balsamic honey glaze, basil leaves

MPANATIGGHI, 14

fried housemade Sardinian empañadas, carrot, sweet potato &
 potato filling, sweet Trapanese almond pesto cream

ATLANTIC CALAMARI, 20

cornmeal flour dusted & fried, mashed fagioli,
 puttanesca relish & garlic butter

SPANISH OCTOPUS, 23

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

ANTIPASTI FREDDI

BURRATA, 23

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

CHEESE BOARD, 19

choice of three, served with gelatini, date & onion puree,
 sundried apricot & papaya mostarda, candied nuts,
 vanilla-steeped sundried strawberries, crostini

TALEGGIO D.O.P.
 CASATICA DI BUFFALA
 TRUGOLE D.O.P.
 PECORINO TOSCANO D.O.P.
 PIAVE VECCHIO D.O.P.

ZUPPE & VERDURE

MINISTRONE, 10

BEEF BRODO, GIGANTE & GREEN LENTIL, 13
 crostino with chanterelle-mozzarella guarnizione

GREENS, 14

Gorgonzola cheese, shaved seedless cucumbers,
 hothouse tomatoes, artichoke bottoms, Kalamata olives,
 sweet herb vinaigrette

LE PASTE

RAVIOLI, 30

house-made, roasted pumpkin & mozzarella filling,
 primavera vegetables, simple tomato sauce, whipped ricotta,
 basil leaves

FETTUCINE, 35

house-made, slow-cooked confit of rabbit with roasted garlic
 cloves, broccoli raab, ceci beans, basil pesto cream

LE PIETANZE

ATLANTIC LEMON SOLE, 47

pan seared, Parmesan risotto, roasted butternut squash, roasted red
 peppers, grape & cherry tomatoes, garlic butter & basil leaves

BLOCK ISLAND SWORDFISH, 46

char-grilled, golden potatoes with rosemary & garlic,
 Chanterelle mushrooms, Castelvetro olives,
 toasted Marcona almonds, baby spinach, lemon butter

BERKSHIRE PORK SAUSAGE, 17

house-made, guanciale, pancetta & liver, brown sugar glazed
 gingergold apples, crispy Vidalia onions

VEAL SWEETBREADS, 25

hard-seared, roasted cauliflower, house puff pastry,
 foie gras butter

WHITE PIZZA, 17

mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley

RED PIZZA, 18

Soppressata salami, house Italian sausage, mozzarella & Parmesan,
 tomato sauce

CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal butchery

CHARCUTERIE, 20

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

*ANGUS BEEF CARPACCIO, 20

served raw, shaved Parmigiano Reggiano cheese, red onions,
 cracked black pepper, coccoli, extra virgin olive oil

*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

GAIA	NEW BRUNSWICK
CHEBOOKTOOSK	NEW BRUNSWICK
MERE POINT	MAINE
BARNSTABLE	MASSACHUSETTS

ARUGULA, 15

avocado, Honeycrisp apples, blackberries, candied pecans &
 hazelnuts, honey crema, limoncello vinaigrette

SAN MARZANO TOMATOES, 15

house fresh mozzarella, house peperoncini, basil leaves,
 extra virgin olive oil & sea salt

AGNOLOTTI, 35

house Piemontese ravioli, wild boar sausage filling,
 roasted mini sweet peppers, mushrooms, sage butter &
 grated Parmigiano Reggiano cheese

LINGUINE, 37

lamb meatballs, sauce Napoletana with crushed plum tomatoes &
 roasted garlic cloves, crisp Parmesan frico, grated ricotta salata

CHICKEN SALTIMBOCCA, 41

pan-seared breast, prosciutto di Parma ham, Fontina Fontal cheese,
 gnocchetti, roasted red onions, shiitake mushrooms, sage,
 red cabbage agrodolce, smoked tomato & Marsala sauces

BERKSHIRE PORK CHOP, 48

char-grilled, mashed golden potatoes,
 sautéed Napa cabbage & onion, green peppercorn,
 hot mustard cream & fennel pollen

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.