



OUR LOCAL FARMS

HARRAND HILL - cannellini, shallots, salanova greens, broccoli raab
OLDS BROTHERS - maple syrup
ANAVERY - whole Red Wattle hogs, whole lamb
GOLDEN RULE - beets, rhubarb

WERP - arugula, herbs, greens, sunchokes, ramps
ZENNER - heirloom tomatoes
NORCONK - asparagus
SLEEPING BEAR - honey

LOMA FARM - red wapsie cornmeal, buckwheat flour, baby bok choy
PRISTINE ACRES - eggs, whole chickens
LAKEVIEW HILL - spinach, micro-greens, oregano, English cucumber

JUNE 12, 2026

ANTIPASTI CALDI

ASPARAGUS, 14

lightly battered & fried, sweet pea purée, lemon crema

BRUSCHETTA, 14

toasted crostini, house stracchino cheese, shaved asparagus, cured jammy egg, fava shoots

ATLANTIC CALAMARI, 20

cornmeal flour dusted & fried, mashed fagioli, sundried tomato & caper relish, chili oil, sea salt & black pepper

BONE MARROW, 25

grilled garlic ciabatta, pickled rhubarb, radish insalata, salsa verde

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SPANISH OCTOPUS, 25

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

WHITE PIZZA, 17

mozzarella & ricotta, roasted garlic cloves, Italian parsley

RED PIZZA, 18

soppressata, house Italian sausage, mozzarella & Parmesan, tomato sauce

ANTIPASTI FREDDI

BURRATA, 25

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

*WAGYU BEEF CARPACCIO, 25

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

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*OYSTERS, 4 EACH

a rotating selection, served raw on the half shell with accoutrements

CHEESE BOARD, 22

artisan cheeses served with gelatini, date & onion puree, sundried apricot, peach & papaya mostarda, candied nuts, vanilla-steeped sundried strawberries, crostini
 TALEGGIO D.O.P. | CRUCOLO | MONTASIO D.O.P.

CHARCUTERIE, 25

house-made, duck liver paté, cacciatore sausage, mazzefegatti, lamb lardo, giardiniera, sundried cherry mostarda, parsley, caper & shallot insalata, crostini & grissini

CHEF'S WHOLE ANIMAL TASTE, MARKET

today's butchery selection from Chef Myles

CHEF'S SEAFOOD TASTE, MARKET

today's selection from Chef Austin

CONTORNI, MARKET

a rotating selection of side dishes, based on the current season

ZUPPE E INSALATE

ASPARAGUS, GOLDEN HEIRLOOM TOMATO & CREAM, 14

ARUGULA, 15

house fresh mozzarella, Gala apples, strawberries, honey-roasted & chilled parsnips, shaved red cabbage, candied hazelnuts & pecans, limoncello vinaigrette

BEETS, 15

oven roasted & chilled, whipped goat cheese, orange segments, shaved radish, pistachios, crispy shallots, orange vinaigrette, sorrel

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SHAVED CELERY, 14

sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette

LE PASTE

RAVIOLI, 32

house-made, parsnip & goat cheese filling, soft golden potatoes, baby bok choy, simple tomato sauce, ricotta salata, Calabrian chiles

MALTAGLIATI, 45

house-made, chicken breast pezzi, morel mushrooms, green peppers, garlic butter, Parmigiano Reggiano, garlic scapes

FETTUCCINE, 38

house-made, lamb meatballs, classic marinara, roasted cauliflower, roasted fennel, whipped ricotta, basil

LE PIETANZE

LAKE SUPERIOR WALLEYE, 44

pan-seared, Parmesan risotto, fava beans, sweet peas, radish greens & garlic, Kalamata olives, fennel pollen, herb butter

WAGYU BEEF BAVETTE, 60

char-grilled, roasted, smashed & fried fingerling potatoes, shaved savoy cabbage, ramp pesto, lemon & parsley oil

DUCK DUE PREPARAZIONE, 48

slow-cooked leg, char-grilled breast & King Trumpet mushroom spiedino in orange prosecco glaze, farro, scamorza, roasted wild mushrooms, spinach, red cabbage agrodolce, sage 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.