



SEPTEMBER 6, 2026

ANTIPASTI CALDI

SQUASH BLOSSOMS, 15

lightly battered & fried, ricotta, onion & nutmeg filling,
herb-roasted cauliflower, basil pesto aioli

BRUSCHETTA, 14

toasted crostini, house stracchino cheese,
herb-roasted mini sweet peppers, toasted almonds, basil

CALAMARI, 20

sautéed, mashed fagioli, wax, nardello & banana peppers,
kohlrabi, capers

CICCIOLI, 10

fried Red Wattle pork rinds, pastrami spice,
house peperoncini, lemon oregano crema



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

OUR LOCAL FARMS

EDMONSON - cherries, nectarine,
peaches, apricots,
blackberries, raspberries

WERP - arugula, herbs, greens,
baby turnips, watermelon radishes,
squash blossoms, baby & pattypan squash

ZENNER - grape, cherry & beefsteak
tomatoes

SLEEPING BEAR - honey
LOMA FARM - buckweat flour,
cucumber, kale, leeks, radish, chives,
cipollini, swiss chard, leeks

LAKEVIEW HILL - spinach,
cucumbers, micro-greens, oregano,
nardellos

LOCAL YOKELS - Hungarian hot
wax & sweet banana peppers, jalapeño,

ANTIPASTI FREDDI

*OYSTERS, 4 EACH

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

CHEESE BOARD, 25

artisan cheeses served with gelatini,
date & onion puree, sundried apricot, peach & papaya mostarda,
candied nuts, vanilla-steeped sundried strawberries, crostini
TALEGGIO LA BAITA | CRUCOLO | AGED GOUDA

CHARCUTERIE, 27

house-made, duck liver pâté, cacciatore sausage,
mazzefegatti, pork pastrami, giardiniera,
sundried cherry mostarda, parsley, caper & shallot insalata,
crostini & grissini



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

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

MINISTRONE, 12

HEIRLOOM TOMATOES, 16
house fresh mozzarella, basil,
extra virgin olive oil, sea salt

LOBSTER SHELLFISH CREAM, 16
Argentine red shrimp

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SHAVED CELERY, 14
sautéed & chilled cremini mushrooms,
grated Pecorino Romano, parsley,
lemon vinaigrette

ARUGULA, 15
whipped goat cheese, blackberries,
dragon fruit, candied hazelnuts & pecans,
melon vinaigrette

LE PASTE

RAVIOLI, 32
house-made, fontina, ricotta & white wine
filling, sautéed leeks, fried eggplant, passata,
garlic butter, grated ricotta salata, basil

FETTUCCINE, 40
house-made, Angus beef tips, caramelized
onions, grape & cherry tomatoes, fried
garlic, golden chanterelle mushrooms,
simple tomato sauce, chives

MALTAGLIATI, 38
house-made, pork sausage "bianco" ragu,
broccoli florets, curly kale,
red chili flake, grated Parmigiano-Reggiano

LE PIETANZE

ATLANTIC HALIBUT, 54
pan-seared, crispy confit of golden potatoes,
sweet corn, baby bok choy, kalamata olives,
artichoke bottoms, lemon butter, basil,
fennel pollen

CHICKEN SALTIMBOCCA, 46
pan-seared breast, Prosciutto di Parma,
Fontina Fontal, creamy polenta, sage,
rainbow carrots, roasted red onions &
shiitake mushrooms, smoked tomato sauce

WILD BOAR TENDERLOIN, 52
pepper-dusted & pan-seared,
toasted farro, radicchio agrodolce,
braised turnips, wild mushrooms,
baby spinach, fresh blackberries, brodo

Please note that a twenty percent gratuity *may* be added automatically to parties greater than six guests.

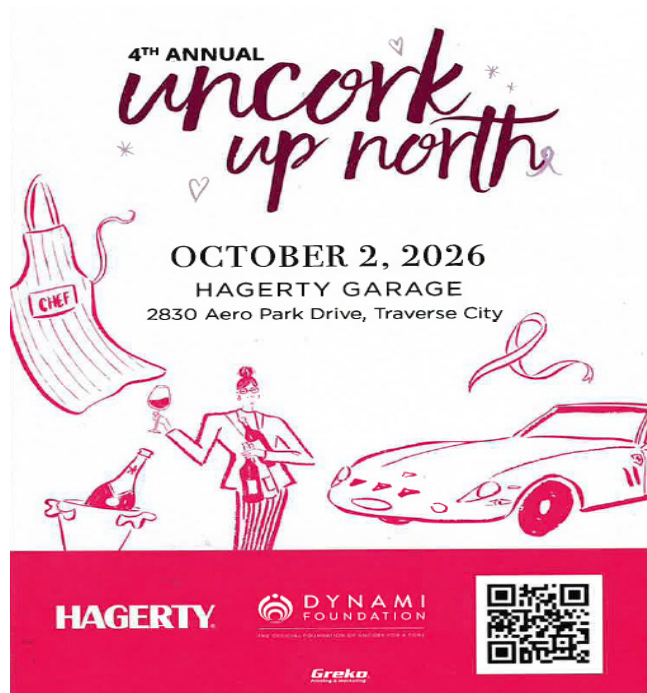
*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SAVE THE DATE...

LABOR DAY: OPEN!

TUESDAY, SEPT. 8 & WEDNESDAY, SEPT. 9: CLOSED

FRIDAY, SEPTEMBER 25: CLOSED



SOME EVENINGS ARE SIMPLY UNFORGETTABLE. THIS ONE ALSO CHANGES LIVES.

For the fourth year running, our community gathers at the iconic Hagerty Garage in Traverse City - not just for an exceptional evening of food and wine, but for something far greater. Every sip, every bite, and every conversation is a collective act of love and support for the women of Traverse City facing a breast cancer diagnosis.



TRAVAGLINI

GATTINARA

TUESDAY, OCTOBER 13

A FIVE GENERATION LEGACY OF PASSION FOR NEBBIOLO

We are thrilled to welcome Alessia Travaglini to Traverse City to share the Travaglini story, legacy and incredible wines alongside an exquisite menu from the mind of Chef Austin Lowe. Tickets are \$185 per person inclusive of tax & gratuity.

Gattinara is a small town at the heart of the eponymous wine region in Alto Piemonte, at the foot of Monte Rosa. This extraordinary place has a unique terroir, incredibly suited to producing Nebbiolo wines of great complexity, elegance and freshness.

One of Italy's oldest specifications of origin, Gattinara obtained DOC recognition in 1967 and became DOCG in 1990.

Tickets will be available beginning September 1.