



JULY 26, 2026

ANTIPASTI CALDI

SQUASH BLOSSOMS, 15

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

BRUSCHETTA, 14

toasted crostini, house stracchino cheese, sweet dark cherries,
cherry gelatini, red onions, clove

ATLANTIC CALAMARI, 20

sautéed, mashed fagioli, sweet banana & hot wax peppers,
kohlrabi, capers, garlic butter

BEEF BONE MARROW, 25

oven-roasted, slow-cooked crispy beef cheek,
radish, smoked salsa verde, lemon, char-grilled tigelle



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

HARRAND HILL - cannellini, shallots,
garlic scapes, broccoli, jalapenos.
OLDS BROTHERS - maple syrup
ANAVERY - whole Red Wattle hogs,
whole lamb, beef cheeks, eggs
GOLDEN RULE - heirloom tomatoes,
rhubarb, zucchini & squash
BUCHANS - blueberries

EDMONSON - strawberries, raspberries,
dark sweet & Queen Anne cherries,
Saskatoons
WERP - arugula, herbs, greens,
baby turnips, watermelon radishes,
squash blossoms
ZENNER - grape, cherry & beefsteak
tomatoes

SLEEPING BEAR - honey
LOMA FARM - red wapsie cornmeal,
buckweat flour, baby bok choy,
salanova greens, radicchio,
radish, tarragon
LAKEVIEW HILL - spinach,
cucumbers, micro-greens, oregano

ANTIPASTI FREDDI

*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 | GORGONZOLA DOLCE | PECORINO BIANCO

CHARCUTERIE, 27

house-made, duck liver pâté, cacciatore sausage,
mortadella, 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,
cocoli, 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

GREENS, 15

heirloom tomatoes, cucumbers, shaved
watermelon radish, foccacia croutons,
house peperoncini, fresh dill, white anchovy,
classic Caesar, grated Parmigiano Reggiano



SHAVED CELERY, 14

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

ARUGULA, 15

house freash mozzarella, blueberries,
fresh dates, candied hazelnuts & pecans,
strawberry & orange vinaigrette

LE PASTE

MALTAGLIATI, 32

house-made, foccacia dusted & fried
Gigante zucchini "Parmesan",
Fontina & mozzarella grape &
cherry tomatoes, basil pesto

FETTUCCINE, 55

house-made, Maine lobster tail &
Argentinian Royal Red prawns scampi,
roasted cauliflower, Calabrian chiles, simple
tomato sauce, garlic scapes, whipped ricotta

AGNOLOTTI, 37

house-made Piemontese ravioli,
chicken sausage filling,
sweet peppers, vidalia onions,
shiitake mushrooms, leek cream sauce

LE PIETANZE

BAY OF FUNDY SALMON, 44

pan-seared, crispy confit of golden potatoes,
baby bok choy, escarole, shaved artichoke
bottoms, Kalamata olives, fennel pollen,
lemon butter

IBERICO PORK HANGER STEAK, 50

char-grilled, crisp pancetta, gnocchetti,
sage, roasted red onions & mushrooms,
peppered radicchio,
smoked tomato & Marsala

WILD BOAR TENDERLOIN, 53

char-grilled, crispy citrus farro,
toasted sweet almonds,
buttered broccolini, baby spinach,
hot mustard cream

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

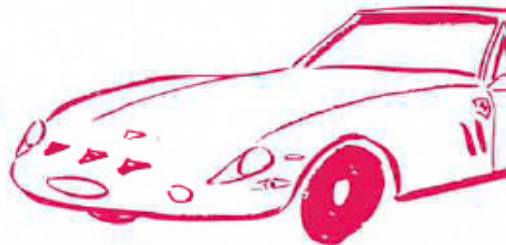
*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

4TH ANNUAL
*uncork
up north*

OCTOBER 2, 2026

HAGERTY GARAGE

2830 Aero Park Drive, Traverse City



HAGERTY



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FOUNDATION**

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