



JULY 5, 2026

OUR LOCAL FARMS		
HARRAND HILL - cannellini, shallots, garlic scapes, broccoli	EDMONSON - strawberries, dark sweet & Queen Anne cherries	SLEEPING BEAR - honey
OLDS BROTHERS - maple syrup	WERP - arugula, herbs, greens, baby turnips, watermelon radishes	LOMA FARM - red wapsie cornmeal, buckwheat flour, baby bok choy, salanova greens, radish, tarragon
ANAVERY - whole Red Wattle hogs, whole lamb	ZENNER - heirloom, grape & cherry beefsteak tomatoes	PRISTINE ACRES - eggs, whole chickens
GOLDEN RULE - beets, rhubarb, zucchini & squash	NORCONK - asparagus	LAKEVIEW HILL - spinach, cucumbers, micro-greens, oregano

ANTIPASTI CALDI

ZUCCHINI, 13

lager-battered & fried, sweet pea purée, mashed fagioli, lemon crema, fresh thyme, black pepper

BRUSCHETTA, 14

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

ATLANTIC CALAMARI, 20

sautéed "alla Veneziana", simmered creamy polenta, crushed plum tomatoes, squid ink, white wine & garlic

BONE MARROW, 25

oven-roasted, shallot, cucumber & radish insalata, lemon, house grilled tigelle

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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

***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 | FONTINA VAL D'AOSTA | PECORINO BIANCO

CHARCUTERIE, 25

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

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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 <i>today's butchery selection from Chef Myles</i>
CHEF'S SEAFOOD TASTE, MARKET <i>today's selection from Chef Austin</i>
CONTORNI, MARKET <i>a rotating selection of side dishes, based on the current season</i>

ZUPPE E INSALATE

CHILLED ASPARAGUS, 12

golden tomatoes in 'Bomba di Calabria'

GREENS, 15

English cucumbers, heirloom tomatoes, shaved radish, classic Caesar with white anchovies, lemon, focaccia croutons, Parmigiano Reggiano, fresh dill

ARUGULA, 15

house fresh mozzarella, red cabbage, strawberries, orange segments, candied hazelnuts & pecans, strawberry & orange vinaigrette

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SHAVED CELERY, 14

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

LE PASTE

RAVIOLI, 32

house-made, green cabbage, soffritto, Pecorino Romano filling, grape & cherry tomatoes, garlic butter, basil leaves

MALTAGLIATI, 38

house-made, lamb meatballs, roasted cauliflower, Calabrian chiles, simple tomato sauce, whipped ricotta, chives

FETTUCCINE, 37

house-made, chicken breast pezzi, crispy shiitake mushrooms, Red Russian kale, roasted garlic cream

LE PIETANZE

LAKE SUPERIOR WALLEYE, 44

pan-seared, crispy confit of golden potatoes, escarole, sweet peas, shaved artichoke bottoms, Kalamata olives, fennel pollen, lemon butter

IBERICO PORK HANGER, 52

char-grilled, crispy pancetta, Parmesan risotto, roasted fennel & mini sweet peppers, oregano, heirloom tomato & shallot passata

DUCK DUE PREPARAZIONE, 45

confit of leg, cured breast spiedino, crispy citrus farro, scamorza, roasted wild mushrooms & scallions, red cabbage agrodolce, 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.