

OUR LOCAL FARMS

LOMA FARM - red wapsie cornmeal,
buckwheat flour, baby bok choy
HARRAND HILL - cannellini
OLDS BROTHERS - maple syrup
LAKEVIEW HILL FARM - micro-greens, spinach,
oregano, English cucumber

GOLDEN RULE - beets
ANAVERY - whole Red Wattle hogs, whole lamb
PRISTINE ACRES - eggs, whole chickens
NORCONK - asparagus

SLEEPING BEAR - honey
ISLAND VIEW - Golden Delicious apples
WERP - arugula, herbs, greens, sunchokes, ramps
PROVIDENCE FARM - green daikon,
black Spanish radish

ANTIPASTI CALDI

ASPARAGUS, 14

lightly battered & fried, sweet pea purée, lemon crema

BRUSCHETTA, 14

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

ATLANTIC CALAMARI, 20

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

SMOKED TROUT POLPETTE, 17

focaccia dusted & fried, arugula, pickled ramp aioli, capers

BLUE HILL BAY MUSSELS, 22

pan-steamed, toasted garlic ciabatta, hot mustard cream

SPANISH OCTOPUS, 25

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

VEAL SWEETBREADS, 24

*hard-seared, crisp semolina gnocchetti, classic marinara,
crisp shiitake mushrooms, basil*

WHITE PIZZA, 17

mozzarella & ricotta, roasted garlic cloves, Italian parsley

RED PIZZA, 18

*pepperoni, house Italian sausage, mozzarella & Parmesan,
tomato sauce*

CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal butchery

ANTIPASTI FREDDI

BURRATA, 25

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

CHEESE BOARD, 22

three artisanal cheeses, served with a variety of accoutrements

***OYSTERS, 4 EACH**

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

CHARCUTERIE, 25

house-made, served with a variety of accoutrements

WAGYU BEEF CARPACCIO, 25

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

ZUPPE & VERDURE

MINISTRONE, 12

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, pumpkin seeds,
sorrel, chopped greens, pistachio pesto, Prosecco vinaigrette*

SHAVED SALAD, 14

*English cucumber, shaved fennel, Castelvetrano olives,
cherry tomatoes, red onion, shaved Parmigiano-Reggiano,
green goddess dressing, fresh oregano*

LE PASTE

RAVIOLI, 32

*house-made, Fontina & ricotta filling, garlic butter, fried eggplant,
grape & cherry tomatoes, grated Pecorino Romano, basil*

GARGANELLI, 55

*hand-rolled pasta, butter poached Maine Greenhead lobster tail,
Gulf prawns scampi, herb roasted sweet peppers, shellfish cream,
basil pesto*

FETTUCCINE, 50

*house-made, morel mushrooms in garlic butter, broccoli florets,
stinging nettle almond pesto, light Parmesan cream*

MALTAGLIATI, 38

*house-made, slow-cooked crispy Long Island duck leg,
caramelized Vidalia onions, cauliflower, Calabrian chiles,
simple tomato sauce, whipped ricotta*

LE PIETANZE

LAKE SUPERIOR WALLEYE, 40

*pan-seared, golden potatoes, fava beans, green ceci beans, lovage,
Kalamata olives, fennel pollen, pea shoots, sauce agliata*

ATLANTIC SCALLOPS, 52

*caramelized, tomato & Parmesan risotto, herb-roasted
mini sweet & red peppers, Roma tomatoes, artichoke bottoms,
tarragon Dijon mustard butter, basil leaves*

CHICKEN SALTIMBOCCA, 45

*pan-seared breast, crisp pancetta, toasted farro, scamorza cheese,
roasted mushrooms, spinach, red cabbage agrodolce, Marsala*

WHOLE ANIMAL PORK LOIN, 48

*char-grilled, brown sugar & coriander crust,
house Tuscan blood sausage, crispy smashed fingerling potatoes,
shaved savoy cabbage, ramp pesto, lemon butter, watercress*

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.*