

OUR LOCAL FARMS

LOMA FARM - red wapsie cornmeal,
red & savoy cabbages
HARRAND HILL - cannellini, red onions,
OLDS BROTHERS - maple syrup
LAKEVEIW HILL FARM - micro-greens

GOLDEN RULE - rainbow carrots, beets
ANAVERY - whole Red Wattle hogs, whole lamb
PRISTINE ACRES - eggs, whole chickens

SLEEPING BEAR - honey
ISLAND VIEW - Golden Delicious apples
WERP - arugula, herbs, greens, sunchokes
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, shaved Brussels sprouts,
crisp shiitake mushrooms, basil pesto*

ATLANTIC CALAMARI, 20

*cornmeal flour-dusted & fried, roasted sweet peppers,
mashed fagioli, dill, black pepper*

SPANISH OCTOPUS, 25

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

VEAL SWEETBREADS, 24

*hard-seared, house puff pastry, green garbanzo beans,
roasted fennel, lemon & basil*

VEAL BRAIN, 20

*oven-baked "in cartoccio", marjoram butter, allspice,
roasted garlic cloves, crostini & grissini*

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

housemade, served with a variety of accoutrements

WAGYU BEEF CARPACCIO, 25

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

OCTOPUS MOSAIC, 20

*braised, chilled & shaved thin, pickled vegetables,
Calabrese emulsion, lemon vinaigrette*

ZUPPE & VERDURE

MINISTRONE, 12

**SHELLFISH, MINCED PRAWNS,
POTATO & CREAM, 18**

BEETS, 15

*oven-roasted & chilled, whipped goat cheese, pumpkin seeds,
chopped greens, pistachio pesto, lemon vinaigrette*

ARUGULA, 15

*house fresh mozzarella, roasted sweet peppers,
shaved red cabbage, gigante beans, seedless cucumbers,
radish, herb vinaigrette*

SHAVED FENNEL, 14

*minced Honeycrisp apples, orange segments, candied almonds,
mint leaves, orange vinaigrette, golden raisins*

LE PASTE

FETTUCCINE, 55

*house-made, morel mushrooms in garlic butter,
peppered baby spinach, stinging nettle pesto, light cream*

AGNOLOTTI, 34

*house-made Piemontese ravioli, chicken sausage filling,
roasted cauliflower, red peppers, whipped ricotta,
simple tomato sauce*

RAVIOLI, 35

*house-made, Angus beef short rib & mozzarella filling,
blistered grape & cherry tomatoes, garlic butter, basil,
grated Parmigiano-Reggiano*

GNOCCHETTI, 38

*house-made, hard seared, shaved leg of lamb, sunny side up egg,
sage leaves, brown sugar & coriander, basil oil*

LE PIETANZE

ATLANTIC SCALLOPS, 50

*caramelized, Italian black & carnaroli rice, kale,
Roma tomatoes, shaved artichoke bottoms, capers,
Kalamata olives, hot mustard cream, basil*

ATLANTIC HALIBUT, 48

*pan seared, Golden potatoes, parsnips, fava beans,
green cecis, lemon, fennel pollen, pea shoots, fried garlic*

PORK DUE PREPARAZIONE, 46

*char-grilled Berkshire loin chop, citrus braised shoulder, wild green
onion & parmesan risotto, broccoli florets, hot peppers, brodo*

VEAL CHOP, 70

*herb-dusted & char-grilled, pan seared Scamorza cheese, roasted
cremini, shiitake, and oyster mushrooms, crispy Vidalia onions,
red cabbage agrodolce, Marsala*

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.*

