



HARRAND HILL = butternut, acorn & delicate squash, Italian frying peppers, broccoli, shallots, sweet & red onions, fingerling, blackberry & purple potatoes
ANAVERY = whole red wattle hogs, whole lamb, eggs, rabbit
GOLDEN RULE = beets, rainbow carrots

OUR LOCAL FARMS

EDMONSON = pears, nectarine, peaches, blackberries
WERP = arugula, herbs, greens, baby turnips, watermelon radishes, chives, celery root, baby spinach
OLDS BROTHERS = maple syrup
CHESTNUT HAVEN = chestnuts

SLEEPING BEAR = honey
LOMA FARM = buckwheat flour, radicchio, peppers, kohlrabi, fennel, oregano
LAKEVIEW HILL = fava shoots, cucumbers, micro-greens, bok choy, radish, scallions, kale, cucumbers
ZENNER = grape, cherry & beefsteak tomatoes

OCTOBER 29, 2026

ANTIPASTI CALDI

- ARANCINI, 15**
focaccia dusted & fried pumpkin risotto, whipped gorgonzola, apple cider glaze, almond chili crisp
- BRUSCHETTA, 14**
toasted crostini, house stracchino cheese, roasted sweet pepper, Trapanese pesto, honey balsamic
- ATLANTIC CALAMARI, 22**
cornmeal-dusted & fried, mashed fagioli, lemon aioli, dill & green peppercorns, lemon zest
- VEAL SWEETBREADS, 28**
hard-seared, pepper & carrot romesco, maple glaze, crispy guanciale, house puff pastry, fried sage
- ★
- 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

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

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 purée, sundried apricot, peach & papaya mostarda, candied nuts, vanilla-steeped sundried strawberries, crostini
TALEGGIO LA BAITA | CRUCOLO | MONTASIO D.O.P.
- 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

ZUPPE E INSALATE

- ★ **MINISTRONE, 12**
- ★ **SHAVED CELERY, 14**
sautéed & chilled cremini mushrooms, Pecorino Romano, parsley, lemon vinaigrette
- ARUGULA, 15**
Gingergold apples, golden raisins, candied hazelnuts & pecans, whipped honey goat cheese, orange vinaigrette
- MIXED GREENS, 14**
kohlrabi, radish, classic Caesar dressing, focaccia croutons, white anchovy, Parmesan, lemon
- BEETS, 16**
oven-roasted & chilled, house-fresh mozzarella, shaved red onion, Kalamata olives, crispy ceci beans

LE PASTE

house-made

- RAVIOLI, 32**
pear & ricotta filling, roasted delicata squash, fennel, toasted hazelnut dust, roasted garlic, sage butter, black pepper
- MALTAGLIATI, 38**
pork bianco ragu, crispy pork belly, broccoli raab, sweet Carmen pepper, peppered baby spinach, scallion, whipped ricotta
- FETTUCCINE, 40**
veal meatballs, grape tomatoes, roasted cauliflower, simple tomato sauce, Calabrian chili, ricotta salata, basil

LE PIETANZE

- SCOTTISH SALMON, 47**
pan-seared, celery root purée, tatsoi, cerignola olives, artichokes, lemon butter, capers, basil pesto, fennel pollen
- CHICKEN SALTIMBOCCA, 42**
pan-seared breast, prosciutto crisp, fontina fontal, blackberry potatoes, roasted Brussels sprouts & chanterelle mushrooms, Vidalia onion all'arancia, garlic butter
- ELK OSSO BUCCO, 53**
slow-cooked, chive risotto, roasted rainbow carrots & red onion, turnips, smoked tomato 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.