



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
GOLDEN RULE - beets, rainbow carrots
CHESTNUT HAVEN - chestnuts

OUR LOCAL FARMS

EDMONSON - nectarine, peaches, blackberries
WERP - arugula, herbs, greens, baby turnips, watermelon radishes, chives, celery root, baby spinach
OLDS BROTHERS - maple syrup

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

OCTOBER 17, 2026

ANTIPASTI CALDI

ARANCINI, 16
focaccia dusted & fried Gorgonzola risotto, honeynut squash purée, apple cider glaze, Pecorino Romano

BRUSCHETTA, 14
toasted crostini, house stracchino cheese, roasted sweet pepper, Trapanese pesto, honey balsamic

ATLANTIC CALAMARI, 22
cornmeal dusted & fried, mashed fagioli, dill & black pepper, lemon aioli, garlic butter, parsley

VEAL SWEETBREADS, 28
hard-seared, pepper & carrot Romesco, honey 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

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

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**

★
SHAVED CELERY, 14
sautéed & chilled cremini mushrooms, grated Pecorino Romano, parsley, lemon vinaigrette

ARUGULA, 15
Gingergold apples, golden raisins, candied hazelnuts & pecans, whipped Gorgonzola dolce, orange vinaigrette

MIXED GREENS, 14
kohlrabi, radish, fennel, classic caesar dressing, focaccia croutons, white anchovie, Parmesan, lemon

BEETS, 16
oven-roasted & chilled, house-fresh mozzarella, shaved red onion, Kalamata olives, EVOO, beet vinaigrette, sea salt

LE PASTE

RAVIOLI, 32
house-made, pear & ricotta filling, roasted delicata squash, fennel, amaretti & toasted hazelnut dust, roasted garlic, sage butter

FETTUCCINE, 40
house-made, Argentinian red shrimp, grape tomatoes, roasted cauliflower, Calabrian chili, shellfish cream, ricotta salata, basil

MALTAGLIATI, 38
house-made egg & butternut squash dough, lamb & beef Bolognese, broccoli raab, baby spinach, Parmigiano-Reggiano

LE PIETANZE

LAKE SUPERIOR WALLEYE, 47
pan-seared, celery root purée, bok choy, cerignola olive, artichokes, lemon butter, capers, basil pesto, fennel pollen

WILD BOAR TENDERLOIN, 50
char-grilled, crisp prosciutto, farrotto, radicchio agrodolce, roasted red onion & butternut squash, golden chanterelle mushrooms, smoked tomato sauce

ELK OSSO BUCCO, 53
slow-cooked, rainbow carrots, crispy confit fingerling potatoes, Vidalia onions, sundried tomato & chive gremolata, 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.