

OUR LOCAL FARMS

JAKE'S COUNTRY MEATS ▫ whole hog
OLDS BROTHERS ▫ maple syrup

S & S FARMS ▫ lamb
WERP ▫ arugula, greens, sunchokes, herbs
FRISKE ▫ cider, apples, Bartlett pears

SLEEPING BEAR ▫ honey
VICTORY ▫ butternut squash
celery root, beets

ANTIPASTI CALDI

- BRUSCHETTA, 13**
toasted crostini, house stracchino cheese, mashed fagioli, shaved kale, basil pesto
- MPANATIGGHI, 14**
fried Sardinian empañadas, potato, sweet potato, & carrot filling, red pepper aioli, roasted tomato & caper relish
- SPANISH OCTOPUS, 23**
char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato
- WELLFLEET CLAMS, 21**
cornmeal flour dusted & fried, warm crimson lentils with shaved Roma tomatoes, oregano, hot peppers, garlic & lemon

- VEAL SWEETBREADS, 24**
hard-seared, house puff pastry, hot mustard cream, fingerling potato chips, celery salt
- WHITE PIZZA, 17**
mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley
- RED PIZZA, 18**
Soppressata salami, house Italian sausage, mozzarella & Parmesan, tomato sauce
- CHEF'S TASTE, MARKET**
today's selection from Chef Myles' whole animal butchery

ANTIPASTI FREDDI

- BURRATA, 23**
house-made, shaved Toscano salami, charred tomato vinaigrette, crostini
- CHEESE BOARD, 19**
choice of three, served with gelatini, date & onion puree, fig, dried cherry, and raisin mostarda, candied nuts, vanilla-steeped sundried strawberries, crostini

TALEGGIO, D.O.P.
CAPRIOLINA D.O.P.
CASTELROSSO D.O.P.
MONTASIO D.O.P.
PANTALEO D.O.P.

- CHARCUTERIE, 20**
house-made, duck liver paté, cacciatore sausage, duck breast pastrami, mazzefegatti, giardiniera vegetables, sundried cherry mostarda, shallot & parsley insalata, crostini
- *ANGUS BEEF CARPACCIO, 20**
shaved thin & served raw, Parmigiano Reggiano, red onions, coccoli, extra virgin olive oil & cracked black pepper
- *OYSTERS, 4 EACH**
served raw on the half shell with accoutrements
- AQUIDNECK** RHODE ISLAND
SAVAGE BLONDE NEW BRUNSWICK
WAWENAUK MAINE

ZUPPE & VERDURE

- MINISTRONE, 10**
- GREENS, 13**
whipped goat cheese, chilled roasted sweet peppers, seedless cucumbers, Kalamata olives, house peperoncini, red onions, herb vinaigrette

- SHAVED FENNEL, 12**
blood & navel orange segments, pomegranate seeds, golden raisins, orange vinaigrette, fresh mint
- SHAVED CELERY, 12**
sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette, parsley

PASTE

- RAVIOLI, 26**
house-made, roasted beet & mozzarella filling, whipped ricotta grape & cherry tomatoes, simple tomato sauce, basil leaves
- AGNOLOTTI, 30**
house-made Piemontese ravioli, chicken sausage filling, char-grilled broccolini, celery root, basil pesto, garlic butter

- MALTAGLIATI, 30**
house-made, peppered baby spinach, Angus beef Bolognese, grated Parmigiano Reggiano cheese
- FETTUCCINE, 30**
house-made, hard-seared pulled pork shoulder, caramelized onions, roasted cauliflower, red pepper cream sauce, cracked black pepper

PIETANZE

- ATLANTIC SCALLOPS, 46**
caramelized, sauteed golden potatoes, sweet potatoes & carrots, herb-roasted sweet peppers, lemon zabaglione, fennel pollen & fried garlic
- BAY OF FUNDY SALMON, 38**
pan-seared, gnocchetti, shiitake, cremini, & oyster mushrooms, roasted red onions, sage, red cabbage agrodolce, smoked tomato & Marsala sauces

- CHICKEN SCALLOPINE PICATTA, 38**
pan-seared, Parmesan risotto, broccoli florets, artichoke bottoms, capers, lemon butter, mache & toasted pistachios
- LAMB DUE PREPARAZIONE, 48**
char-grilled herb crusted chops, lamb meatballs in classic marinara, fried & smashed fingerling potatoes, soft polenta with Fontina cheese, toasted cumin, coriander, & fennel seeds, basil leaves

Please note that a twenty percent gratuity *may* be added automatically to parties of 8 or greater.

*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.