

JAKE'S COUNTRY MEATS - whole hog

PRISTINE ACRES - eggs

LIGHTHOUSE FARMS - microgreens

ISLAND VIEW - Bosc pears, Golden Delicious apples

OUR LOCAL FARMS

WERP - arugula, greens, herbs,
Tuscan kale

ZENNER - hothouse tomatoes, heirloom tomatoes

S & S FARMS - lamb

SLEEPING BEAR - honey

OLDS BROTHERS - maple syrup

CROFT - chestnuts

ANTIPASTI CALDI

CHESTNUTS, 7

oven-roasted, extra virgin olive oil & sea salt

BRUSCHETTA, 13

toasted crostini with house stracchino cheese,
roasted acorn squash, spiced pumpkin seeds, balsamic & honey, basil

MPANATIGGHI, 11

fried Sardinian empanadas, potato & carrot filling,
Trapanese almond pesto cream with brown sugar, mint & basil

ATLANTIC CALAMARI, 18

cornmeal flour dusted & fried, mashed fagoli, tomato chile aioli,
lemon & garlic butter

SPANISH OCTOPUS, 22

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

ANTIPASTI FREDDI

BURRATA, 23

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

CHEESE BOARD, 18

choice of three, served with gelatini, date & onion puree,
peach & apricot mostarda, vanilla-steeped sundried strawberries,
candied nuts, crostini

TALEGGIO D.O.P.

SOTTOCENERE DI TARTUFO

RASCHERA D.O.P.

CASTELROSSO D.O.P.

PECORINO TOSCANO STAGIONATO D.O.P.

ZUPPE & VERDURE

MINISTRONE, 10

GREENS, 12

house-fresh mozzarella, seedless cucumbers, tomatoes,
house peperoncini, chickpea panelle, herb vinaigrette

ARUGULA, 13

Golden Delicious apples, red grapes, sundried blueberries,
candied pecans & hazelnuts, honey crema & limoncello vinaigrette

PASTE

RAVIOLI, 26

house-made, butternut squash, ricotta & mozzarella filling,
Bartlett pears, sage butter

AGNOLOTTI, 28

house-made Piedmontese ravioli, chicken sausage filling,
shaved Brussels sprouts, celery root, basil pesto cream

PIETANZE

ATLANTIC SCALLOPS, 42

caramelized, mashed sweet potatoes, white potatoes,
carrots & parsnips, honey glazed cauliflower, roasted red peppers,
fennel & lemon

WILD CAUGHT ATLANTIC HAKE, 36

pan-seared, saffron & Parmesan risotto, artichoke bottoms,
heirloom tomatoes, capers, garlic butter, fried garbanzo beans,
basil & lemon zest

VEAL BRAIN, 16

"in cartoccio" butter poached in foil, grissini & crostini,
marjoram, sea salt

VEAL SWEETBREADS, 22

hard-seared, house puff pastry, soffritto, baby spinach,
hot mustard cream

WHITE PIZZA, 15

mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley

RED PIZZA, 16

Soppressata salami, house Italian sausage, mozzarella & Parmesan,
tomato sauce

CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal offal

*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

BEAU SOLEIL NEW BRUNSWICK

NINEGRET NECTARS RHODE ISLAND

WELLFLEET MASSACHUSETTS

MERE POINT SELECTS MAINE

CHARCUTERIE, 19

house-made, duck liver paté, cacciatore sausage,
smoked pork pastrami, mazzafegati, giardiniera vegetables,
sundried cherry mostarda, shallot & parsley insalata, crostini

*ANGUS BEEF CARPACCIO, 18

shaved thin & served raw, Parmigiano Reggiano, red onions, coccoli,
extra virgin olive oil & cracked black pepper

SHAVED FENNEL, 12

orange segments, golden raisins, minced Honeycrisp apples,
toasted pistachios, mint, orange vinaigrette

SHAVED CELERY, 11

sautéed & chilled cremini mushrooms,
grated Pecorino Romano cheese, lemon vinaigrette, parsley

FETTUCCINE, 33

house-made, pepper dusted wild boar tenderloin, caramelized onions,
classic marinara, red cabbage agrodolce, grated Parmigiano Reggiano

MALTAGLIATI, 28

house-made, lamb meatballs, whipped ricotta with a pinch of curry,
simple tomato sauce, Calabrian chile paste, garlic butter, basil

BERKSHIRE PORK CHOP SALTIMBOCA, 39

char-grilled, prosciutto di Parma ham, Fontina Fontal cheese,
toasted vermicelli & long grain rice, shiitake mushrooms & roasted
red onions, primavera vegetables, Marsala

ANGUS BEEF SHORT RIBS, 41

slow-cooked, golden potatoes with rosemary & white pepper,
broccoli florets, hot peppers, creamed Chanterelle mushrooms,
fried garlic

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.