

## OUR LOCAL FARMS

JAKE'S COUNTRY MEATS - whole hog  
 PRISTINE ACRES - eggs  
 LIGHTHOUSE FARMS - microgreens  
 JACK PINE SAFARI - elk

WERP - arugula, greens, herbs,  
 Tuscan kale  
 ISLAND VIEW - Golden Delicious apples

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, candied pumpkin seeds, balsamic & honey, basil

### MAINE PEMAQUID MUSSELS, 19

pan-steamed, toasted garlic ciabatta, hot mustard cream

### SPANISH OCTOPUS, 22

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

### VEAL BRAIN, 16

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

### 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

## ANTIPASTI FREDDI

### BURRATA, 23

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

### CHEESE BOARD, 18

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

TALEGGIO D.O.P.  
 SOTTOCENERE DI TARTUFO D.O.P.  
 RASCHERA D.O.P.  
 CASTELROSSO D.O.P.  
 PECORINO TOSCANO STAGIONATO D.O.P.

### \*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

BEAU SOLEIL NEW BRUNSWICK

NINIGRET NECTAR RHODE ISLAND

BARNSTABLE MASSACHUSETTS

### 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

## ZUPPE & VERDURE

### MINISTRONE, 10

### GREENS, 12

house fresh mozzarella cheese, shaved cucumbers, Kalamata olives, grape & cherry tomatoes, house peperoncini, red onions, herb vinaigrette

### SHAVED FENNEL, 12

orange & blood orange segments, golden raisins, toasted pistachios, mint, orange vinaigrette

### SHAVED CELERY, 11

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

### ROASTED RAINBOW CARROTS, 12

served hot, flash-fried garbanzo beans, goat cheese, Trapanese almond pesto cream with brown sugar, basil & mint

## PASTE

### RAVIOLI, 25

house-made, butternut squash & mozzarella filling, Bartlett pears, sea salt, toasted walnuts, sage butter

### AGNOLOTTI, 29

house-made Piedmontese ravioli, wild elk sausage filling, shaved Brussels sprouts, celery root, basil pesto cream, peppered baby spinach

### MALTAGLIATI, 27

house-made, all'Amatriciana, sunny side up egg, five-hour tomato sauce with cured pork, red onions & black pepper, grated Parmigiano Reggiano cheese

### FETTUCCINE, 29

house-made, slow-cooked crispy Angus beef short rib & caramelized Vidalia onions, Calabrian chile, simple tomato sauce, garlic butter

## PIETANZE

### BAY OF FUNDY SALMON, 36

pan-seared, saffron Parmesan risotto, roasted cauliflower & Roma tomatoes, lobster butter, fennel pollen & fried garlic, toasted coriander & cumin seed

### WILD CAUGHT ATLANTIC HAKE PICATTA, 36

pan-seared golden potatoes, broccoli florets, artichoke bottoms, shaved caperberries, lemon

### CHICKEN SALTIMBOCCA, 36

pan-seared breast, prosciutto di Parma ham, Fontina Fontal cheese, gnocchetti, shiitake mushrooms, red onions, garlic, sage, smoked tomato & Marsala sauces

### LAMB OSSO BUCO, 39

slow-cooked, roasted sweet potatoes, butternut squash, carrots & parsnips with rosemary, capers & maple, red peppers, basil, brodo

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.