

OUR LOCAL FARMS

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

S & S FARMS - lamb
 WERP - arugula, greens, herbs
 FRISKE - cider, Bartlett pears

SLEEPING BEAR - honey
 CHESTNUT HAVEN - chestnuts

ANTIPASTI CALDI

BRUSCHETTA, 14

toasted crostini, house stracchino cheese, mashed fagioli, roasted cauliflower, Trapanese almond pesto

MPANATIGGHI, 14

fried Sardinian empanadas, potato, sweet potato, carrot & parsnip filling, red pepper aioli, spicy sundried tomato & caper relish

SPANISH OCTOPUS, 23

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

ATLANTIC TOPNECK CLAMS, 21

cornmeal dusted & fried strips, crimson lentils, oregano roasted Roma tomatoes, hot peppers, garlic & lemon

VEAL SWEETBREADS, 24

hard-seared, house puff pastry, shaved Brussels sprouts, rosemary & lemon

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, peach & apricot mostarda, candied nuts, vanilla-steeped sundried strawberries, crostini

TALEGGIO, D.O.P.
 SOTTOCENERE D' TARTUFO
 CASTELROSSO D.O.P.
 PIAVE VECCHIO D.O.P.
 PECORINO TOSCANO 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

CHEBOOKTOOK NEW BRUNSWICK
 BEAU SOLEIL NEW BRUNSWICK
 KATAMA BAY MAINE

ZUPPE & VERDURE

MINISTRONE, 10

ROMAINE, 13

house peperonicini, tiny focaccia croutons, shaved cucumbers house fresh mozzarella, classic Caesar dressing

ARUGULA & RADICCHIO, 13

Golden Delicious apples, pomegranate seeds, candied hazelnuts & pecans, spiced pumpkin seeds, honey crema & limoncello vinaigrette

SHAVED CELERY, 12

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

PASTE

RAVIOLI, 26

house-made, beet, goat & mozzarella cheese filling, minced Roma tomatoes, simple tomato sauce, basil leaves

FETTUCCINE, 26

house-made, char-grilled broccolini with garlic & lemon, roasted butternut squash & mini sweet peppers, garlic cream sauce, Parmesan frico

SPAGHETTI, 33

house-made, lamb meatballs, crispy sunchokes with chiles, pinch of curry & sea salt, whipped ricotta, classic marinara

MALTAGLIATI, 30

house-made, Angus beef Bolognese, peppered baby spinach, grated Parmigiano Reggiano

PIETANZE

ATLANTIC SCALLOPS, 46

caramelized, Parmesan risotto, celery root, broccoli florets, basil pesto, lemon butter, toasted pistachios

ICELANDIC ARCTIC CHAR, 38

pan-seared, fried & smashed fingerling potatoes, roasted Roma tomatoes, artichoke bottoms, caperberries, creamy vodka tomato sauce, basil & fennel

CHICKEN SALTIMBOCCA, 38

hard-seared, prosciutto di Parma ham, Fontina Fontal cheese, gnocchetti,shiitake mushrooms, roasted red onions, sage, red cabbage agrodolce, smoked tomato & Marsala sauces

ANGUS BEEF HANGER STEAK, 45

rosemary garlic marinated & char-grilled, roasted golden & sweet potatoes, red peppers, fried garlic, brodo

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.

