



our farms

FRISKE	cider
GOLDEN RULE	beets
JAKE'S	whole hogs
NORCONK	asparagus
OLDS BROTHERS	maple syrup
PRISTINE ACRES	brown eggs
S & S	whole lambs
SHAUB	rhubarb
SHETLER	milk
SLEEPING BEAR	honey
VICTORY	parsnips
WERP	mint, little gems, thyme, basil, rosemary, sage pea shoots ramps

ANTIPASTI CALDI

- ASPARAGUS, 11** lightly battered & fried, mashed fagioli, salsa verde, white truffle aioli, lemon & parsley
- ASPARAGUS, 11** char-grilled, tigelle "muffin", poached local egg, lemon zabaglione, toasted coriander, cumin & fennel seeds
- BLUE HILL BAY MUSSELS, 13** pan-steamed, garlic ciabatta, hot mustard cream
- SPANISH OCTOPUS, 16** char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato
- CHESAPEAKE BAY SOFT SHELL CRAB, 15** pan-fried, orange & fennel insalata, pistachios, tomato-cumin butter
- BARDICCIO, 10** house Tuscan blood sausage, herb insalata, garum vinaigrette
- VEAL BRAIN, 9** butter-poached "in cartoccio", marjoram, grissini
- VEAL SWEETBREADS, 13** hard-seared, herb potato chips, sauce piccata
- BEEF BONE MARROW, 15** oven-roasted, grilled focaccia, parsley & red onion insalata, Champagne vinegar
- CHEF'S TASTE, 6** today's selection from our whole animal offal

BRUSCHETTE E PIZZA

- BRUSCHETTA, 13** house stracchino cheese, slow-cooked beef cheeks, sweet onion jam, spicy tomato aioli, scallions
- WHITE PIZZA, 12** mozzarella & ricotta cheeses, roasted garlic cloves
- RED PIZZA, 13** soppressata, house Italian sausage, mozzarella, tomato sauce

PASTE

- FETTUCCINE, 32** sautéed morel mushrooms in garlic butter, sunny-side-up egg, Parmesan cream
- MALTAGLIATI, 23** egg & ceci doughs, sautéed wild caught Gulf shrimp, green peppers & onions, black pepper, ramp pesto
- SPAGHETTI, 24** house semolina dough, slow-cooked Long Island duck leg, caramelized onions, grape & sungold tomatoes, fra diavolo
- ORECCHIETTE, 22** oven-baked with mozzarella cheese, beef & pork meatballs, classic marinara, basil pesto

PIETANZE

- ATLANTIC JOHN DORY, 36** pan-seared, golden potatoes & rosemary, roasted sweet peppers, cauliflorini, basil leaves, lemon & fennel
- LAKE SUPERIOR WALLEYE, 34** pan-seared, long grain rice, fresh ceci & fava beans, broccoli florets, soffritto, pea shoots, house limoncello vinaigrette
- CHICKEN SALTIMBOCCA, 30** pan-seared organic breast, Fontina & Prosciutto di Parma ham, gnocchetti, shiitakes, sage, smoked tomato & Marsala
- WILD BOAR TENDERLOIN, 37** pepper-dusted & seared, tomato & Parmesan risotto, red cabbage agrodolce, crisp Vidalia onions, honey & garlic glaze
- CHEF'S CUT, MARKET** today's selection from our whole animal butchery

ANTIPASTI FREDDI

- BURRATA PUGLIESE, 17** house-made, shaved Toscano salami, charred tomato vinaigrette, crostini
- TODAY'S OYSTER SELECTION** served raw on the half shell with accoutrements
- BEAU SOLEIL, 4** NEW BRUNSWICK
- SAVAGE BLONDE, 4** PRINCE EDWARD ISLAND
- WAWENOC, 4.5** MAINE
- LITTLE HARBOR, 4 .5** MASSACHUSETTS

LAMB CRUDO, 14 served raw, minced red onion, spicy sundried tomato & caper relish, whipped Gorgonzola, crostini

HOUSE CHARCUTERIE, 16 house-made by Maria, our butcher; cacciatore, Calabrese ham, rabbit galantina, duck liver pâté, mazzefegati, hard-boiled egg, giardiniera, Italian parsley, date & onion puree, sundried cherry mostarda & crostini

ZUPPE E INSALATE

MINISTRONE, 8

SPICY CALABRIAN PORK & CANNELLINI, 10

BEETS, 13 oven-roasted & chilled, Honeycrisp apples, house fresh mozzarella, candied hazelnuts, red onions, strawberry vinaigrette

BABY ROMAINE, 12 Gorgonzola cheese, seedless cucumbers, ripe olives, house peperoncini, herb vinaigrette, celery seed

SHAVED CELERY, 9 sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette & Italian parsley

CONTORNI

RAINBOW CARROTS, 8 oven-roasted, thyme & hot peppers, toasted farro, maple, sesame seeds

ZUCCHINI "SPAGHETTI", 9 fresh English peas, toasted walnuts, mint pesto

CAULIFLOWER, 8 roasted, golden raisins, Trapanese tomato pesto with almonds & brown sugar

FORMAGGI choice of three, 14

ROBIOLA LA TUR LANGHE | 3-milk | soft | rich, creamy

TOMA PIEMONTESE PIEMONTE | semi-soft | cow | creamy, full

SOTTOCENERE DI TARTUFO VENETO | semi-soft | cow | black truffle laced

CASTELROSSO D.O.P. PIEMONTE | semi-firm | cow | buttery

MONTASIO D.O.P. FRIULI | semi-firm | cow | full-flavored

GORGONZOLA DOLCE DOP LOMBARDIA | soft | cow | blue



Tuesday, June 04, 2019

