



CROFT	chestnuts
GOLDEN RULE	beets
ISLAND VIEW	Golden Delicious apples
JAKE'S	whole hogs
MEADOWVIEW	goat cheese
OLDS BROTHERS	maple syrup
PRISTINE ACRES	whole chickens, eggs
SHETLER	milk
S & S	whole lamb
SLEEPING BEAR	honey
VICTORY	parsnips, butternut squash
WERP	mint, thyme, basil, sage, rosemary, arugula

ANTIPASTI CALDI

CHESTNUTS, 9 oven-roasted, sea salt, extra virgin olive oil
MPANATIGGHI, 11 fried Sardinian empanadas, sweet potato, carrots, potato & tumeric filling, spicy tomato & caper relish, cumin & coriander seed aioli
SPANISH OCTOPUS, 16 char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato
CHICKEN & MOZZARELLA SAUSAGE, 12 char-grilled, house-made Neapolitan spiced links, caramelized onion & fennel
BARDICCIO, 10 house Tuscan blood sausage, red cabbage agrodolce, gorgonzola cream
VEAL BRAIN, 9 butter-poached "in cartoccio", marjoram, grissini
VEAL SWEETBREADS, 14 hard-seared, "all'ucceletto" cannellini, celery, garlic, savory
BEEF BONE MARROW, 15 oven-roasted, tigelle "muffin", champagne vinegar, parsley & red onion relish
CHEF'S TASTE, 6 today's selection from our whole animal offal

BRUSCHETTE E PIZZE

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

PASTE

TRIANGOLONE, 21
hand-rolled, mushroom & mozzarella filling, diced tomato, simple tomato sauce, garlic butter
TORTELLI, 21
hand-rolled ravioli, butternut squash, Parmesan & amaretti filling, pumpkin oil, sage butter
FETTUCCINE, 21
egg dough, celery root, crisp sunchokes, baby spinach, basil pesto, cream
SPAGHETTI, 25
house semolina dough, slow-cooked Long Island duck leg, caramelized onions, fra diavolo
MALTAGLIATI, 23
egg & beet doughs, beef Bolognese, whipped ricotta, black pepper

PIETANZE

ATLANTIC LEMON SOLE, 31
pan-seared, shaved Brussels sprouts, broccoli florets, ceci, green onion pesto, ripe olive & anchovy butter
ATLANTIC SCALLOPS, 36
caramelized, golden potatoes, cauliflorini, roasted sweet peppers, basil leaves, lemon & fennel
CHICKEN GALANTINA, 30
boneless, organic & oven roasted, sautéed gnochetti, shiitake mushrooms, sage, smoked tomato, five hour & Marsala sauces
BERKSHIRE PORK TENDERLOIN, 33
herb-dusted & hard seared, saffron long grain rice, honey-glazed carrots & parsnips with rosemary, crisp Vidalia onions
CHEF'S CUT, MARKET
today's selection from our whole animal butchery

ANTIPASTI FREDDI

BURRATA PUGLIESE, 17 housemade, shaved Toscano salami, charred tomato vinaigrette, crostini
TODAY'S OYSTER SELECTION served raw on the half shell with accoutrements
SAVAGE BLONDE, 4.5 NEW BRUNSWICK
NINIGRET NECTAR, 4.5 RHODE ISLAND
POWDER POINT, 4 MASSACHUSETTS
BLUEPOINT, 4 NEW YORK
BEEF CARPACCIO, 14 shaved thin & served raw, red onion, Parmigiano Reggiano, coccoli, black pepper, extra virgin olive oil
HOUSE CHARCUTERIE, 16 house-made by our butcher, Maria; cacciatore, Calabrese ham, pâte d' Campania, duck liver pâte, rabbit galantina, hard-boiled egg, giardiniera, Italian parsley, date & onion purée, sundried cherry mostarda & ciabatta

ZUPPE E INSALATE

BUTTERNUT SQUASH & CREAM, 9 pistachio pesto
AGNOLOTTI IN BRODO, 12
RADICCHIO, 10 apples, pumpkin & pomegranate seeds, sundried cherries, limoncello
SHAVED CELERY, 9 cremini mushrooms, grated Pecorino Romano, lemon vinaigrette
BEEFS, 14 oven-roasted & chilled, house fresh mozzarella, candied hazelnuts & pecans, balsamic glaze

CONTORNI

CAULIFLOWER, 8 oven-roasted, Trapanese pesto with almonds, paprika, basil & mint
BRUSSELS SPROUTS, 7 al' putanesca, pignoli, tomato, chiles, caperberries, olives
RAINBOW CARROTS, 7 oven-roasted, toasted farro, hot peppers, thyme, sesame seeds, maple
FORMAGGI choice of three, 14
ROBIOLA LA TUR DOP LANGHE | soft | goat, cow & ewe | milky, delicate
CASATICA DI BUFALA LOMBARDIA | semi-soft | buffalo | washed rind, creamy, sweet
SOTTOCENERE DI TARTUFO VENETO | semi-soft | cow | black truffle laced
CASTELROSSO DOP PIEMONTE | semi-firm | cow | buttery
PECORINO CALABRESE REGGIO CALABRIA | firm | ewe | sharp
GORGONZOLA DOLCE DOP LOMBARDIA | soft | cow | blue



EST. 2004



★ TUESDAY, JANUARY 21, 2020 ★