



GARDEN VEGETABLES

farm vegetable crudites & whipped romesco 19

PETITE LETTUCES

rosemary crouton, balsamico, parmigiano 16

TOMATOES

farm basil, gioia mozzarella, saba 24.

SPINACH & TRUFFLE

black truffle, parmesan, champagne 30

GIOIA BURRATA

pole beans, new potatoes, pesto genovese 24

PROSCUITTO DI SAN DANIELE

musk melon & black pepper grissini 26

FRITTO MISTO

local seafood, farm vegetables, pepperoncini, basil aioli 26

BLACK TRUFFLE BURGER

“french onion”, truffle aioli, gruyere, brioche 35

LOBSTER ROLL

farm lettuce, brioche, lemon 48

BEER BATTERED FISH

farm lettuce, brioche, lemon 29

CRISPY CHICKEN

farm tomato, gioia stracciatella, genovese basil, ciabatta 25

BLACK ANGUS STRIPLOIN

grilled 6oz striploin, chicories, fingerling, anchovy, parmigiano 32

HEN OF THE WOODS FLATBREAD

english peas, preserved lemon, mint crème fraîche 22

CHATHAM MUSSELS

‘nduja, white wine, genovese basil 24

LOCAL CATCH

locally caught seafood & seasonal farm produce mp.

CAPE COD LOBSTER

grilled 2 lb. lobster, calabrian chili, citrus, farm greens mp.

**CARAMELIZED
TURNIPS & RADISHES**
*bacon, pecorino, garlic
crumble 14*

**SHISHITO
PEPPERS**
lemon & pecorino 12

**HEIRLOOM
BEETS**
*strawberry, pine
nut, basil, goat
cheese 17*

twenty percent gratuity will be added to check for parties of eight or more

*Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.*