**Primo Bread Service**

**Sicilian Pianogrillo olive oil ~Housemade Breads $3 per person**

**Antipasti**

**Pizza al Forno…**white pie, Primo Spam, pineapple, chiles and scallions  24

**Antipasti Salad** with arugula and romaine, salumi, aged provolone, pickled peppers,

olives and a house red wine vinaigrette 18

**Pemaquid Oysters** on the half shell with Champagne Gelée and Osetra caviar 23

**Trecolore and Beet Salad** frisée, arugula, radicchio, naval & blood orange, radish, kumquat pomegranate, goat cheese drizzle 18

**Little Gem Lettuce** raisin-caper emulsion, black pepper York Hill Farm dressing, endive,

Radishes, fried capers, gremolata crumb 18

**Charcuterie**  crisp fried head cheese with Dijonaisse, Pork Rillette, Zampone

apricot~grappa sausage, Spalla, with pickles, radish, crostini and house mustard 25

**Winter Salad** with Fuji apples, spiced walnuts, whipped Gorgonzola and chicories 18

**“Potage Chou-Fleur”** Creamy Cauliflower Soupwith potato gaufrette, Osetra Caviar 16

## Farmer Salad frisée, romaine and radicchio lettuces tossed with a lemon~parmesan vinaigrette

## olive oil fried croutons, house~made bacon and a backyard poached egg 19

**Seared LaBelle Farms Foie Gras** toasted brioche muffin, cranberry relish, pistachio shortbread crumb

Cherry Barbera syrup 25

**Pasta ~ fatta en casa**

**Hand Rolled Fresh Ricotta Cavatelli & Grilled Sherry Chicken Thigh** local mushrooms, squash

and greens, parmesan, mushroom brodo 37

**Rigatoni Old School!** Hot Italian sausage, roasted tomatoes, basil, oregano, tomato~pepper sauce

smoked Crooked Face Creamery ricotta 34

 **Arugula Linguine Vongole** littleneck clams, Pemaquid mussels, parsley and garlic 33

**Mains**

**Hanger Steak Frites** …Chorizo fries, chipotle aïoli and baby kale salad 32

**Seared Diver Scallops** on a bed of saffron Risotto with Meyer lemon gremolata and broccolini 45

**Whole Wood Roasted Branzino** alla Livornese, panelle “fries,” capers, olives. basil, tomato 48

**Cold Spring Ranch New York Strip**  pommes boulangère, sautéed kale and pickled mushrooms 58

**Backyard Bird!!! Calabrian honey glazed Chicken Breast** sweet potato gnocchi with Picada

 Orange scented smoked ricotta sauce & kale 40

**Pork Saltimbocca**... roast garlic mash, garden spinach, prosciutto & Mushroom~Madeira jus 40

**Halibut Au Poivre** roasted winter roots. Cognac cream sauce with pickled green peppercorns 42

**Wild Alaskan King Salmon** pumpkin Freekah with Aleppo and citrus, Brussels sprouts in Agrodolce

Salsa verde 38

**Grilled LaBelle Farms Duck Breast** roasted sunchokes with coffee-soaked dates & wild rice

sunflower seeds, Tatsoi and a Celeriac mousseline 48

This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.