

## antipasto STARTERS

<b>affettati misti</b>   mixed cured meats with chefs accompaniments (of 3   5)	15   19
<b>formaggi misti</b>   mixed cheese board tastings with chefs selection of jams and nuts (of 3   5)	15   19
<b>olive miste</b>   mixed marinated olive bowl	9
<b>assaggini di salsicce casalinghe</b>   duo of house-made sausages with accompaniments	16
<b>calamari peperonati</b>   lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	18
<b>caprese</b>   d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil	16
<b>zucchini fritte</b>   breaded zucchini, saffron lemon aioli, parmigiano	16
<b>calamari livornese</b>   grilled calamari, fresh tomato, castelveltrano olives, capers, lemon, shaved fennel	18
<b>zuppa di cozze</b>   mussels, garlic, chili, white wine, fumé, tomatoes	17
<b>carpaccio</b>   thinly sliced, raw beef tenderloin, capers, red onion, parsley, lemon, arugula and shaved parmigiano	17
<b>*gamberi alla griglia</b>   grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile-honey vinaigrette	20
<b>*burrata al tartufo nero</b>   black truffle burrata, san daniele prosciutto, fried shishito peppers, marinated grape tomatoes (extra virgin olive oil, fresh basil, garlic)	22
<b>arancini</b>   butternut squash, sage, parmigiano risotto, crispy speck, gorgonzola dolce latte crema	18
<b>polipo alla griglia</b>   grilled octopus, hungarian peppers, radicchio, castelveltrano olives, yukon potato, straciatella, parsley gremolata, aged balsamic	21

## zuppe SOUP

<b>minestrone</b>   made with pork	8
<b>zuppa del giorno</b>   may be made with beef, pork or chicken	8

## insalate SALAD

<b>insalata mista</b>   mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette	11
<b>radicchio e lattuga di boston</b>   radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette	15
<b>barbabetola</b>   roasted michigan beets, citrus supremes, arugula, pistachio honey vinaigrette, whipped lemon ricotta	15
<b>rucola e parmigiano</b>   baby arugula, shaved parmigiano, lemon, extra virgin olive oil	12
<b>panzanella</b>   diced seasonal italian bread, shaved brussel sprouts, roasted sweet potatoes, pepitas, red onion, ricotta salata, sherry honey vinaigrette	14
<b>insalata di carote e mele</b>   shaved rainbow carrots, candied walnuts, roasted michigan apples, dried cranberries, frisee, goat cheese, brown butter vinaigrette	14
<b>tagliata di manzo</b>   kobe flat iron steak, couscous, kale, grape tomato, cucumber, pesto genovese, gorgonzola	35

## primi PASTA

<b>ravioli di vitello con pomodoro e panna</b>   house-made veal ravioli with palomino sauce	24
<b>tagliatelle alla bolognese</b>   house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta)	25
<b>orecchiette alla barese</b>   house-made orecchiette pasta with rapini, red pepper flake and ground italian sausage	23
<b>strozzapretti alla norcina</b>   house-made strozzapretti pasta, cream, tomato, ground sausage, white wine and white truffle oil	24
<b>gnocchi al ragu di vitello</b>   house made potato gnocchi, veal ragu, butter, parmigiano reggiano	24
<b>penne alla vodka</b>   imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	22
<b>linguine alle vongole [CON SUGO ROSSO O BIANCO]</b>   house-made linguine with choice of white or red clam sauce, garlic and red pepper flake	30
<b>risotto porcini e salsiccia</b>   porcini mushroom risotto with house-made italian sausage, parmigiano and butter	33
<b>linguine al nero di seppia alla pescatora</b>   house-made fresh squid ink linguine, clams, mussels, calamari, shrimp, scallops, fresh garlic, chili flake, white wine, fume and tomato	39
<b>bucatini amatriciana</b>   house-made bucatini pasta, guanciale, red onion, garlic, chili, parmigiano	23
<b>paccheri al ragu di agnello</b>   house made paccheri pasta, slow braised lamb leg, heirloom tomato, calabrian chile, cubanelle peppers, garlic whipped ricotta	35
<b>risotto alla norma</b>   roasted eggplant, grilled onion, slow roasted tomato, ricotta salata, fresh basil	30

## secondi ENTREE

<b>pollo alla sorrentina</b>   bell and evans chicken scaloppini, fresh lemon, white wine, mixed mushrooms, artichoke, capers, onions, butter sauce with baked polenta and rapini	26
<b>vitello con funghi</b>   sautéed veal scaloppini, mixed mushroom marsala sauce with baked polenta and rapini	35
<b>salmone alla siciliana</b>   bakka frost salmon filet, topped with seasoned bread crumbs, grape tomato, basil, served with roasted redskin potatoes with onions, garnished with pesto	33
* <b>saltimbocca alla romana</b>   medallions of veal tenderloin, fontina valle d'aosta, prosciutto di parma, in a light sage demi-glace served with roasted redskin potatoes with onions & roasted garlic cloves and green beans almandine	40
<b>branzino alla griglia</b>   grilled mediterranean sea bass, fregola sarda, lemon, grilled scallion, hazelnut romesco, salsa verde	45
* <b>filetto di manzo</b>   grilled 10 oz filet mignon, gorgonzola dolce latte, yukon gold potatoes, grilled broccolini	MKT
* <b>agnello alla scottadito</b>   grilled domestic lamb chops, mint pistachio pesto, yukon gold potatoes with rosemary and garlic, grilled broccolini	MKT
* <b>ribeye</b>   24 oz bone in ribeye, yukon potatoes with rosemary and garlic, grilled broccolini, porcini butter	MKT
<b>guance di vitello</b>   slow braised veal cheeks, saffron risotto, veal au jus demi glace	40

**rare:** cool red center | **medium rare:** warm red center | **medium:** warm pink center  
**medium well:** slight pink center | **well:** no pink, cooked through

## pizza [ ALL OF OUR PIZZAS ARE HANDMADE AND COOKED IN OUR OWN WOOD BURNING ITALIAN PIZZA OVEN ]

<b>#2 salsiccia e funghi</b>   house ground sausage, roasted mixed mushrooms (oyster, shitake, cremini, button), roasted vidalia onions, taleggio and fresh mozzarella	19
<b>#5 san daniele</b>   san daniele prosciutto (18 mo. aged), fresh mozzarella and arugula dressed in house-made pesto	19
<b>#6 nduja e rapini</b>   fresh mozzarella, straciatella, salami, nduja (spreadable salami), rapini, hot honey	18
<b>#7 focaccia di patate</b>   house made cast iron focaccia, sea salt, yukon potato, rosemary, parmigiano reggiano, truffle oil	18
<b>#8 spinaci</b>   fresh spinach, extra virgin olive oil, garlic, chili flake, fresh mozzarella, parmigiano reggiano	17
<b>#9 margherita</b>   tomato sauce, fresh mozzarella, basil, and extra virgin olive oil	17
<b>#10 rucola &amp; bresaola</b>   italian beef (cured in the same manner as prosciutto), tomato sauce, fresh mozzarella, arugula, shaved parmigiano reggiano, fresh grape tomatoes, olive oil, salt & pepper	18
<b>#12 salsiccia peperonata</b>   tomato sauce, house ground sausage, roasted vidalia onions, roasted red & yellow bell peppers, dried sicilian oregano and fresh mozzarella	17
<b>#13 diavola</b>   tomato sauce, hot soppressata, hot capicola, house ground sausage, hungarian hot peppers and fresh mozzarella	18
<b>#14 primavera</b>   fresh mozzarella, tomato sauce, zucchini, yellow squash, roasted red onions, roasted mixed mushrooms (oyster, shitake, cremini, button), marinated tomato, scallions and balsamic glaze	17
<b>#15 focaccia</b>   house-made focaccia, sea salt, rosemary, extra virgin olive oil	10
<b>#16 focaccia romana</b>   house-made focaccia, sea salt, light tomato sauce, oregano, rosemary, extra virgin olive oil, burrata	18