



TRADITIONAL ITALIAN MEAL

The perfect Italian meal varies according to the season or desires of the moment. It is an event where those sharing the meal take time to appreciate companionship and partake in a layered experience of a meal served with several distinct courses. Enjoy!

ANTIPASTI

Scampi	15
<i>pancetta wrapped jumbo shrimp, brandy-butter pan sauce, fresh rosemary</i>	
Zucchini Fritti	8
<i>flash fried zucchini, basil aioli</i>	
Calamari	14
<i>lightly fried Point Judith, Rhode Island squid, saffron aioli</i>	
Prime Beef Meatball	12
<i>USDA Prime beef, 6oz, mozzarella & roasted red pepper stuffed, oven roasted tomato sauce, ricotta, basil</i>	
Tuna Bruschetta*	13
<i>sushi grade Yellowfin tuna, basil aioli, grilled Italian bread</i>	
Sacchetti	13
<i>porcini mushroom filled pasta bundles, porcini cream sauce, parmesan, prosciutto</i>	
Burrata	11
<i>fig mostarda, almonds, sweet & sour onion</i>	
Crispy Ravioli	11
<i>fried goat cheese filled ravioli, basil pesto, roasted red and yellow peppers</i>	

SALADS

Caprese	12
<i>vine ripened tomatoes, Mozzarella di Bufala, basil puree, white balsamic, sea salt</i>	
Cesare	11
<i>chopped romaine, kale, & radicchio, herb croutons, prosciutto, Parmesan crisp, housemade Cesare dressing</i>	
Di Pere	12
<i>honey roasted pears, toasted walnuts, prosciutto, gorgonzola, Romaine, pear and walnut vinaigrette</i>	
Insalata Mista	7
<i>mixed greens, tomatoes, shaved parmesan, white balsamic vinaigrette</i>	
Insalata Tagliata	14
<i>mixed greens, grilled chicken, artichoke hearts, grilled red peppers, cannellini beans, sopressata, gorgonzola, red onion, balsamic vinaigrette</i>	

PIZZETTE

Margherita	9
<i>7" thin-crust, serves 1-2 tomato, fresh mozzarella, basil</i>	
Coppa & Tomato	13
<i>Molinari & Sons coppa, oven-roasted tomato sauce, mozzarella, Parmesan crema</i>	
Funghi Arrostiti	10
<i>roasted wild forest mushrooms, mozzarella, Grana Padano, Fontina Val D'Aosta, roasted garlic cream, white truffle oil</i>	
Smoked Salmon	10
<i>house smoked Atlantic salmon, arugula, capers, red onion, tomatoes, horseradish cream</i>	
Bacon & Egg	12
<i>pancetta jam, arugula, mozzarella & fontina, heirloom tomatoes, red onions</i>	

ZUPPE

Minestrone	8
<i>Classic vegetable soup of Genoa... potatoes, savoy cabbage, cannellini beans, tomatoes, spinach, orzo</i>	
Del Giorno	8
<i>rotating soup of the day</i>	

BUONGIORNO

Chef Dan suggests to select & combine items to create your perfect Italian morning!

Bread Pudding French Toast	10	Lemon-Ricotta Pancakes	10
<i>Michigan maple syrup, fresh fruit, whipped cream</i>		<i>warm Michigan maple syrup, whipped butter</i>	
Prosciutto d'Parma Omelette	10	Eggs Diavolo	10
<i>roasted red peppers, heirloom tomatoes, spinach, Grana Padano</i>		<i>two eggs, spicy roasted tomato sauce, grilled flatbread</i>	
Braised Pork Belly	16	Smoked Salmon Benedict	15
<i>soft-fried egg, Michigan cherry mostarda, heirloom cherry tomatoes</i>		<i>house smoked Atlantic salmon, asiago risotto cake, spinach, tomato, soft-fried egg, basil hollandaise</i>	
Mushroom & Asparagus Frittata	9		
<i>baked eggs, spinach, heirloom cherry tomatoes, mascarpone</i>			

PRANZO

Spaghetti & Meatballs	15
<i>USDA Prime beef, 6oz, mozzarella & roasted red pepper stuffed, tomato-basil sauce, ricotta, basil, spaghetti</i>	
Melanzane Parmigiana	14
<i>crispy fried eggplant, mozzarella, tomato-basil sauce, angel hair pasta</i>	
Pollo Marsala	14
<i>sauteed breast of chicken, porcini mushrooms, pancetta, onions, marsala wine sauce, roasted garlic mashed potatoes, broccolini, asparagus</i>	
Seafood Risotto	18
<i>clams, blue crab, jumbo shrimp, mascarpone, chile</i>	
Salmon*	15
<i>grilled North Atlantic salmon, gnocchi, spinach, tomatoes, garlic cream</i>	
Milanese	14
<i>pan-fried chicken breast, heirloom cherry tomatoes, arugula, lemon vinaigrette, roasted garlic mashed potatoes</i>	
Farfalle	15
<i>bowtie pasta, sauteed jumbo gulf shrimp, spinach, goat cheese, roasted red pepper cream, basil oil</i>	
Orecchiette Rustica	16
<i>"little ear" shaped pasta, broccolini, ground Italian sausage, radicchio, chili flake</i>	
Panini di Pollo	11
<i>grilled chicken breast, pancetta jam, fresh mozzarella, spinach, tomatoes</i>	
Smoked Salmon Panini	12
<i>house made smoked salmon, fresh mozzarella, arugula, tomato, basil aioli</i>	
•panini sandwiches are served with a side Insalata Mista	

CONTORNI

Maple-Glazed Pancetta	8
<i>house sliced, Michigan maple-chili glaze</i>	
Farro & Oats	9
<i>fresh, seasonal fruit, mascarpone, house-made granola</i>	
Crispy Potato Hash	5
<i>redskins, sweet potatoes, Swiss chard, goat cheese</i>	
Zeppoli	6
<i>fried dough balls, cinnamon & sugar</i>	
Fried Polenta	9
<i>basil hollandaise, two fried eggs</i>	
Brioche	6
<i>fresh baked, Lazzaroni cherry butter, local jam, fresh fruit, whipped cream</i>	
BEVANDE	
Savory Corpse Reviver #2	11
<i>gin, Cocchi Americano, Cointreau, fresh lemon, Pernod, orange peel garnish</i>	
Sunrise in Venice	11
<i>vodka, fresh squeezed orange juice, Prosecco, Lazzaroni cherry sryup</i>	
La Bicicletta	11
<i>Campari, pinot grigio, soda water</i>	
Port Flip	11
<i>Warre's Ruby Porto, Cognac, Pisa liqueur, fresh squeezed orange juice</i>	
Fresh Squeezed Orange Juice	6

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if any food allergies. Ask about gluten-free menu options.

At times when the quality of a given product does not meet our standards, items on this menu will not be served. All menu items and pricing on our menu are subject to change, without notice based on availability and market price.