



RISTORANTE • PRIVATE EVENTS • BANQUETS

👉 OUR MENU IS DESIGNED FOR OUR GUESTS TO TRY A VARIETY OF DISHES TO PASS AROUND THE TABLE AND SHARE. **ENJOY!**

STARTERS

GARLIC BREAD	Garlic butter, parmesan cheese, Italian parsley	10
TOMATO BRUSCHETTA	Fresh tomatoes, onion, garlic, parmesan, balsamic, crostini	12
ROASTED GARLIC	Roasted garlic, balsamic reduction, tomatoes, ciabatta	13
MEATBALLS	Marinara sauce, house ricotta, basil	13
CRISPY FRESH MOZZARELLA	Red sauce, fresh basil pesto	14
CRISPY BRUSSELS SPROUTS	Balsamic glaze, pecorino	15
SAUSAGE AND PEPPERS	Italian sausage, peppers, onions, marinara, herbs, house ricotta	16

SALADS

		SMALL	LARGE
ARUGULA SALAD	Roasted tomatoes, goat cheese, pickled onions, limoncello vinaigrette	8	14
CAESAR SALAD	Chopped romaine, anchovy breadcrumbs, pecorino, Caesar vinaigrette	8	14
CELLO SALAD	Romaine, red wine vinaigrette, tomato, pecorino, red onions, pepperoncini	9	15

*Ask your server about menu items that are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.

PASTA

Made fresh daily!
Gluten free pasta available Small \$3/ Large \$6

	SMALL	LARGE
ANGEL HAIR MARINARA	13	21
Marinara, fresh basil - ADD Meatballs \$4 Each		
ALFREDO	14	25
Fettuccine, parmesan garlic cream sauce, fresh herbs ADD Roasted Chicken Small \$5/Large \$10 - ADD Crispy Chicken \$8		
LEMON SPAGHETTI	16	29
Lemon and mascarpone cream, fresh basil, crispy capers ADD Gulf Shrimp \$2 Each		
CHEESE RAVIOLI	14	25
Marinara, ricotta and parmesan filling, fresh basil		
RIGATONI SPICY PALOMINO	17	30
San Marzano tomatoes, chili, cream		
NERO	17	30
Zucchini, evoo, garlic, fresh basil		
CARBONARA	18	32
Bucatini, black pepper cream sauce, guanciale, peas, roasted cipollini onions, egg yolk		
WILD MUSHROOM GNOCCHI	20	35
Hand cut ricotta gnocchi, cream sauce, wild mushrooms		
SPAGHETTI AND MEATBALLS	19	34
House red sauce		
GENOVESE	22	40
grass fed beef shank, sweet onion, blistered tomatoes, parmesan reggiano		
LINGUINI WITH CLAMS	25	43
White wine, garlic, parsley, butter		

SIDES

MASCARPONE POLENTA	Creamy polenta, mascarpone, fresh herbs	6
FRIED YUKON POTATOES	Sea salt, parmesan, fresh herbs	6
SIDE OF FETTUCCINE	Marinara or parmesan garlic cream sauce	8
BROCCOLINI	Garlic, lemon, chili	8

SPECIALTIES

		SMALL	LARGE
CHICKEN LIMONCELLO	Crispy herb crust, arugula, pecorino, pickled red onion, lemon herb vinaigrette	21	36
SALMON	Arugula, grapefruit, red onion, Blood orange marmalade	25	44
SCALLOPS	Parmesan risotto, cremini mushrooms, guanciale	28	46
BEEF TENDERLOIN MEDALLIONS	Sun-dried tomatoes, roasted cipollini, Chianti cream sauce	34	59

SPECIALTIES WITH PASTA

ALL INCLUDE ANGEL HAIR PASTA			
		SMALL	LARGE
EGGPLANT PARMESAN	Red sauce, fresh mozzarella, basil pesto	19	34
CHICKEN PARMESAN	Marinara, whole milk mozzarella	20	35
SHRIMP SCAMPI	Roasted garlic, tomato, parsley, lemon butter	21	35

DESSERT

ITALIAN GELATO	Choice of chocolate, spumoni or seasonal. Served with pizzelle cookie	6
LIMONCELLO CRÈME BRULEE	Madagascar vanilla bean, blueberry compote	10
TIRAMISU	Espresso soaked lady fingers, mascarpone, Amaretto	12
MOM'S FAMOUS CARROT CAKE	Served warm, cream cheese icing frosted to order	12

CAFE

ILLY® ITALIAN ESPRESSO	Imported from Italy	5
CAPPUCCINO	Illy® espresso, steamed milk	6

LIMONCELLO

👉 ENJOY BEFORE, DURING OR AFTER 👈

Takes 2 months to make. All made in house.

LIMONCELLO	8
CREAMY LIMONCELLO	8

COCKTAILS

DEAR BELLA 16

White Blossom Valentine Vodka, Blueberry, Lemon, Mint

MILAN MOJITO 14

Captain Morgan White Rum, Mint, Lime, Simple Syrup, Aperol, Prosecco

TOASTED ALMOND COCKTAIL 15

Disaronno Amaretto, Strawberries, Lemon, Simple Syrup, Egg White

LIMONCELLO COCKTAILS

AMALFI SPRITZ 15

Housemade Limoncello, Prosecco

LIMONCELLO MARTINI 17

Housemade Limoncello, Zim's Vodka, Lemon, Simple Syrup

BAMBINO SORBETTO 15

Housemade Limoncello, Prosecco, Raspberry Sorbet

STRAWBERRY FIELDS 17

Valentine Liberator Gin, Strawberries, Lavender, Honey

ROSEMARY MAPLE SOUR 15

Bulleit Bourbon, Rosemary infused Maple Syrup, Lemon

SOPHIA LOREN 16

Illy® Espresso, Absolut Vanila, butterscotch, Chocolat Liqueur

GIUSEPPE'S MARG 17

Luna Azul, Housemade Cinnamon Agave, Lime

SPIRIT FREE

THE REFRESH 10

Seedlip Spice 94, Brown Sugar Simple, Lime

STRAWBERRY LAVENDER DELIGHT 8

Strawberry-Lavender Syrup, Lemon, Ginger Beer

RASPBERRY NO-JITO 8

Raspberry Coulis, Fresh Mint, Soda

BOTTLED BEERS

- Labatt N/A 5
- Coors Light 6
- Peroni Italian Lager 7
- Bell's 'Two-Hearted' IPA 7
- Bell's Seasonal 7
- Menabrea Ambrata Lager 8
- Cheboygan Brewing's Lighthouse Amber 7
- Bravazzi Hard Italian Soda 8

100% ITALIAN WINE



COLOR	CATEGORY	BODY	PAIRING	REGION	WINERY/WINE	4oz.	6oz.	750ML
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Ruggeri Prosecco	12 Flute		50
White	Sauvignon Blanc	Light	Seafood, Salad, Chicken	Trentino	Dipinti Sauvignon Blanc 2023	10	13	50
White	Moscato	Light	Chicken, Fish, Dessert	Piedmont	Saracco Moscato 2023			50
Pink	Rose	Light	Chicken, Pork, Fish	Valdadige	Il Casato Rose 2024	10	13	50
White	Vermentino	Light	Chicken, Seafood	Sardinia	Surrau Vermentino2023			60
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Ruggeri 'Giustino B.' Prosecco 2020			70
White	Chardonnay	Medium	Chicken, Fish, Salad	Puglia	12 E Mezzo Chardonnay 2023	12	16	65
White	Garganeg	Medium	Shellfish, Fish	Soave	Farina Soave Classico 2022 DOC	11	14	55
White	Verdicchio	Medium	Seafood, Salad, Chicken	Marche	Colleleva Verdicchio 2023			65
White	Pinot Grigio	Full	Chicken, Fish	Abruzzo	Zaccagnini Pinot Grigio 2024	11	14	55
Red	Pinot Noir	Light	Pasta, Chicken, Pork	Venezie	Due Torri Pinot Noir 2022	10	13	50
Red	Syrah	Medium	Pasta, Pork, Beef	Sicily	Sallier de la Tour Syrah 2021			50
Red	Sangiovese/Chianti	Medium	Beef, Roasted Meats, Aged Cheeses	Tuscany	Villa Puccini Chianti 2021	11	14	55
Red	Ripasso	Medium	Pasta, Chicken, Seafood		Villabella Ripasso 2020			55
Red	Sangiovese	Medium	Pasta, Grilled Meats	Tuscany	Donna Laura Sangiovese "Ali" 2023	11	14	55
Red	Red Blend	Medium	Pasta, Cheese, Meats	Veneto	Tinazzi Opera Red Blend 2021			60
Red	Montepulciano	Medium	Beef, Pork, Pasta	Abruzzo	Marramiero Montepulciano 2022	12	15	65
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Beef, Pork	Tuscany	Tolaini Al Passo Toscana 2021	13	16	65
Red	Barbera	Medium	Grilled Meats, Aged Cheeses	Piedmont	Vietti Barbera 2022			95
Red	Chiavenna	Medium-Full	Pasta, Cured Meats	Lombardy	Scerse Essenza Chiavenna 2018			95
Red	Sangiovese	Full	Roasted Meats, Red Sauce	Brunello	Donnatella Sangiovese 2020			70
Red	Primitivo	Full	Seafood, Roasted Meats, Chicken	Puglia	Vargavione Papale Primitivo 2021			75
Red	Cabernet Blend	Full	Lamb, Beef	Tuscany	Tolaini Valdisanti 2021			85
Red	Sangiovese	Full	Pasta, Grilled Meats	Umbria	Fongoli Montefalco Rosso 2019			85
Red	Nebbiolo	Full	Red Meats, Red Sauce	Barolo	Scavino Ravera Nebbiolo 2016			110
Red	Amarone	Full	Grilled Meats, Red Sauce	Veneto	Brigaldara Amarone Valpolicella 2018			135