



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

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

## SALADS

		SMALL	LARGE
<b>ARUGULA SALAD</b>	Roasted tomatoes, goat cheese, pickled onions, limoncello vinaigrette	<b>9</b>	<b>16</b>
<b>CAESAR SALAD</b>	Chopped romaine, anchovy breadcrumbs, pecorino, Caesar vinaigrette	<b>9</b>	<b>16</b>
<b>CELLO SALAD</b>	Romaine, red wine vinaigrette, tomato, pecorino, red onions, pepperoncini	<b>10</b>	<b>17</b>

\*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, sesame, 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
<b>ANGEL HAIR MARINARA</b>	15	27
Marinara, fresh basil - ADD Meatballs \$4 Each		
<b>ALFREDO</b>	16	29
Fettuccine, parmesan garlic cream sauce, fresh herbs ADD Roasted Chicken Small \$5/Large \$10 - ADD Crispy Chicken \$8		
<b>CHEESE RAVIOLI</b>	17	30
Marinara, ricotta and parmesan filling, fresh basil		
<b>NERANO</b>	18	32
Zucchini, evoo, garlic, fresh basil		
<b>LEMON SPAGHETTI</b>	19	34
Lemon and mascarpone cream, fresh basil, crispy capers ADD Gulf Shrimp \$2 Each		
<b>RIGATONI SPICY PALOMINO</b>	19	34
San Marzano tomatoes, chili, cream		
<b>SPAGHETTI AND MEATBALLS</b>	19	34
House red sauce		
<b>CARBONARA</b>	20	35
Bucatini, black pepper cream sauce, guanciale, peas, roasted cipollini onions, egg yolk		
<b>WILD MUSHROOM GNOCCHI</b>	22	39
Hand cut ricotta gnocchi, cream sauce, wild mushrooms		
<b>GENOVESE</b>	23	41
Grass fed beef shank, sweet onion, blistered tomatoes, parmesan reggiano		
<b>LINGUINI WITH CLAMS</b>	27	45
White wine, garlic, parsley, butter		

## SIDES

<b>MASCARPONE POLENTA</b>	Creamy polenta, mascarpone, fresh herbs	<b>7</b>
<b>FRIED YUKON POTATOES</b>	Sea salt, parmesan, fresh herbs	<b>7</b>
<b>SIDE OF FETTUCCINE</b>	Marinara or parmesan garlic cream sauce	<b>8</b>
<b>BROCCOLINI</b>	Garlic, lemon, chili	<b>8</b>

## SPECIALTIES

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

## SPECIALTIES WITH PASTA

	SMALL	LARGE
<b>ALL INCLUDE ANGEL HAIR PASTA</b>		
<b>EGGPLANT PARMESAN</b>	19	34
Red sauce, fresh mozzarella, basil pesto		
<b>CHICKEN PARMESAN</b>	22	36
Marinara, whole milk mozzarella		
<b>SHRIMP SCAMPI</b>	24	39
Roasted garlic, tomato, parsley, lemon butter		

## DESSERT

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

## CAFE

<b>ILLY® ITALIAN ESPRESSO</b>	Imported from Italy	<b>5</b>
<b>CAPPUCCINO</b>	Illy® espresso, steamed milk	<b>6</b>

# LIMONCELLO

ENJOY BEFORE, DURING OR AFTER

Takes 2 months to make. All made in house.

<b>LIMONCELLO</b>	<b>8</b>
<b>CREAMY LIMONCELLO</b>	<b>8</b>

## 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 Blood Orange Honey 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 2024	12	16	65
White	Moscato	Light	Chicken, Fish, Dessert	Piedmont	Saracco Moscato 2024			50
Pink	Rose	Light	Chicken, Pork, Fish	Valdadige	Il Casato Rose 2024	11	15	55
White	Vermentino	Light	Chicken, Seafood	Sardinia	Surrau Vermentino 2023			60
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Ruggeri 'Giustino B.' Prosecco 2020			75
White	Chardonnay	Medium	Chicken, Fish, Salad	Puglia	12 E Mezzo Chardonnay 2023	13	18	70
White	Garganega	Medium	Shellfish, Fish	Soave	Farina Soave Classico 2022 DOC	12	16	65
White	Verdicchio	Medium	Seafood, Salad, Chicken	Marche	Colleleva Verdicchio 2023			68
White	Pinot Grigio	Full	Chicken, Fish	Abruzzo	Zaccagnini Pinot Grigio 2024	12	16	65
Red	Pinot Noir	Light	Pasta, Chicken, Pork	Venezie	Due Torri Pinot Noir 2022	11	15	55
Red	Syrah	Medium	Pasta, Pork, Beef	Sicily	Sallier de la Tour Syrah 2021			58
Red	Sangiovese/Chianti	Medium	Beef, Roasted Meats, Aged Cheeses	Tuscany	Villa Puccini Chianti 2021	11	14	55
Red	Ripasso	Medium	Pasta, Chicken, Seafood	Veneto	Villabella Ripasso 2020			60
Red	Sangiovese	Medium	Pasta, Grilled Meats	Tuscany	Donna Laura Sangiovese "Ali" 2023	12	16	65
Red	Red Blend	Medium	Pasta, Cheese, Meats	Italy	Tinazzi Opera Red Blend 2021			60
Red	Montepulciano	Medium	Beef, Pork, Pasta	Abruzzo	Marramiero Montepulciano 2022	13	18	70
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Beef, Pork	Tuscany	Tolaini Al Passo Toscana 2021	13	18	70
Red	Barbera	Medium	Grilled Meats, Aged Cheeses	Piedmont	Vietti Barbera 2022			72
Red	Chiavennesca	Medium-Full	Pasta, Cured Meats	Lombardy	Scerse Essenza Chiavenna 2018			95
Red	Primitivo	Full	Seafood, Roasted Meats, Chicken	Puglia	Varvaglione Papale Primitivo 2021			75
Red	Sangiovese	Full	Roasted Meats, Red Sauce	Brunello	Donnatella Brunello Di Montalcino 2020			70
Red	Cabernet Blend	Full	Lamb, Beef	Tuscany	Tolaini Valdisanti 2021			88
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