

BOARDS (FOR 2 TO SHARE)

FORMAGGI

A sampling of local and imported cheeses - 16

OLIVE

assorted olives board: cerignola, passoluna, marinated mediterranean blend served with tear drop peppers and spiced walnuts - 14

SALUMI E FORMAGGI

A sampling of authentic Italian salumi, cured meats, local and imported cheeses - 20

SAPORI DI MARE

oyster, tuna mojama, octopus carpaccio, gamberi with fennel & orange, scallops ceviche, gremolata, lemon dressing - 26

OYSTERS

Daily selection (ask your waiter)

Shell - \$3.5
Half dozen - \$18

PASTA (SMALL PLATES)

CASARECCE

wild caught gulf coast shrimp, fresh scallops, spinach, orange zest, saffron cream sauce - 12

PAPPARDELLE

large, flat pasta ribbons, slow-cooked baby back pork ribs ragu Shetler's cream, house made tomato sauce, crimini mushrooms carpaccio, nutmeg shaved Gran Padano - 12

FIOCCHETTI

fresh stuffed pasta with pears and gorgonzola, gorgonzola cream, toasted walnuts, radicchio, Barlett pears, shaved Gran Padano - 12

STUZZICHINI (SMALL PLATES)

VELLUTATA

roasted fennel and potatoes cream soup, Shetler's farm cream, toasted almonds, smoked salmon - 11

BURRATA

fresh burrata cheese, tomato carpaccio, fresh basil, aged Balsamic di Modena, Partanna Olive Oil - 11

BRESAOLA

Bresaola Di Valtellina carpaccio, shaved Grand Padana, organic arugula, lemon dressing - 11

PASTELLA

tempura style fried vegetables, spicy tomato aioli - 12

BABY SHRIMP

baby shrimps, cannellini beans, celery, shaved radishes, lemon truffle oil - 9

TUNA TARTAR

ahi tuna, chopped tomatoes, kalamata olives, capers, garlic - 18

ARANCINA

seafood risotto, squid ink - 8

POLPO

spanish octopus, cherry tomatoes, kalamata olives, garlic - 18

FILETTO

All Natural Black Angus Fillet (grass fed) - 4oz, fresh shaved truffles, wild mushrooms blend, truffle infused polenta - 22

L'APERITIVO

**HAPPY HOUR
MO-SUN:3-5**

Welcome to our italian version of 'happy hour' or cocktail hour served

7 days a week, 3-5

We invite you to join us and relax in between or post work over a glass of wine or Campari and of course some snacks, on the house offered with your drinks (cocktails or wine) - what can be a better way to work up an appetite for dinner!

THE ITALIAN'S

APEROL

APEROL MIMOSA

Prosecco, orange juice, aperol - 6

APEROL SPRITZ

Prosecco, Aperol, Q-Soda - 6

APEROL GIN

Bombay Sapphire gin, aperol, orange bitters - 6

BELLINI

Prosecco, peach puree - 6

NEGRONI TIME

NEGRONI

Bombay Sapphire gin, Campari, Carpano Antica - 7

AMERICANO

Campari, Carpano Antica, soda - 7

NEGRONI SBAGLIATO

Prosecco, Campari, Carpano Antica - 7

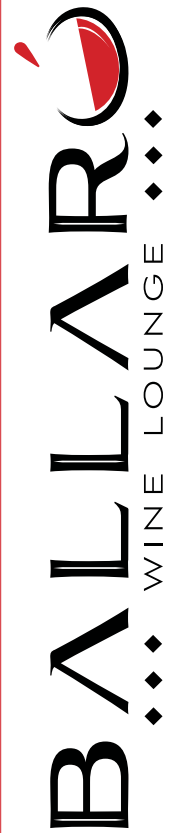
VODKA NEGRONI

Reyka vodka, Campari, Carpano Antica - 7

BOULEVARDIE

Old Forester, Campari, Carpano Antica - 7

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



COCKTAIL'S & CRAFT

COSMOPOLITAN

Reyka Vodka, Triple Sec, Cranberry Juice, Lime Juice - 6

I.B.D. (ITALIAN BASIL DAQUIRI)

Cachaca Rum, simple syrup, basil, lemon zest -6

TEQUILLA SUNRISE

Camarena tequilla, simple syrup, triple sec, orange juice, amarena syrup -7

MEDITERRANEAN GIN TONIC

Tanqueray Rangpur, tonic, cucumber, pepper -6

BLACKBERRY PASSION

Old forester, blackberry, orange, infused mint syrup -6

LEMON BREEZE

Your choice of Reyka vodka or Bombay gin, simple syrup, smashed strawberry, San Pellegrino limonata - 6

TOM COLLINS

Bombay Sapphire gin, simple syrup, lemon juice, club soda -7

CAPIRIÑA

Cachaca Rum, fresh lime, sugar -6

BLUEPRINT

Reyka vodka, Chambord, Raspberry, Orange Juice, Orange peel - 1 1

THE CRAFTSMAN

Traverse City Whiskey, Lemon Juice, Amaretto Disaronno, Bourbon Beer caramel, Eggwhite, Angostura Bitters -1 2

DINO'S ESPECIAL MARGHERITA

Cazadores Tequilla, Cointreau, lemon juice, Amarena cherry
Salt shot: Cazadores tequila, Aperol, lime juice -1 1

OLD FORESTER .4

TITO'S .4

TRAVERSE CITY WHISKEY CO .6

REYKA .4

JOHNNIE WALKER BLACK .7

GREY GOOSE .5

WOODFORD RESERVE PRIVATE LABEL .6.5

BOMBAY SAPPHIRE .4

BULLET RYE .5

TANQUERAY RANGPUR .4

ESPOLON REPOSADO TEQUILA .4

CACHACA .4

ZAYA RUM .5

HAPPY HOUR

CALL DRINKS

SPARKLING & WINE

SPARKLING

PROSECCO BRUT

Zonin, Veneto, Italy -7

BRUT, NV

Marquis de la Tour, Loire, France -7

PROSECCO ROSE

Lunetta, Cavit - Trentino Alto Adige, Italy -6

MOSCATO ROSE

(SWEET)
Santero, Italy -8

WHITE

INZOLIA

Sallier de la Tour, Sicily -7

MOSCATO DI NOTO

Planeta, Noto, Sicily -8

FALANGHINA DEL SANNIO

Feudi di San Gregorio, Campania -7

ETHERO (albarino)

Bodegas Ethero Rias Baixas -6

RIESLING

Pewsey Valley Vineyard, Eden V., Australia -8

PINOT GRIGIO

Masso Poli, Trentino Alto Adige -7

LA SEGRETA BIANCA

(grecanico, chardonnay)
Planeta, Sicily -6

GRILLO

Sallier de la Tour, Sicily -7

ARCTUROS

Black Star Farms, Mi -7.5

RED

DOLCETTO D'ALBA

Costa Di Bussia, Italy -7

FRAPPATO

Planeta, Sicily -8

CHIANTI CLASSICO

San Felice, Italy -8

NERO D'AVOLA

Maestoso, ACV, Sicily -7

PINOT NOIR

Bottega Vinaia, Trentino -8

CABERNET SAUVIGNON

Poggio al Tuffo, Italy -6

LA SEGRETA ROSSO

(nero d'avola, merlot, syrah, cab franc)
Planeta, Italy -8

SYRAH

Sallier De La Tour, Sicily -6

TRE ROSSO

(sangiovese, merlot, cab sauv)
Brancaia, Tuscany -8

* Aperitivo (happy hour prices) marked in red. All drinks served with complimentary aperitivo bites

FAVORITES