

08.24.2022

ANTIPASTI

SESAME SEED FOCACCIA with Frantoi Cutrera EVOO, Acetaio Elisa 15yrs balsamic / 5.5**TAGLIERE ITALIANO** selection of Italian salumi, formaggi, accompaniments (for two) / 26**BURRATA LATTE PUGLIESE** crostoni, heirloom tomatoes, basil / 16**POLPO / SPANISH OCTOPUS** cherry tomatoes, celery, artichoke, olives, garlic, capers, crostoni / 24**TARTAR HAND CUT BLACK ANGUS FILET** (R.R. Ranch) truffle aioli, egg yolk, sesame powder, porcini purée, taro chips / 22**CROQUETTES** lump crab meat, potatoe puree, salsa rosa, mint greek yogurt sauce / 16

INSALATE

PROSCIUTTO DI PARMA & FRESH FIGS baby greens, almond, Parmigiano Reggiano, aged balsamic / 18

ZUPPA

GRILLED ROMAINE black garlic aioli, preserved tomato, seeded bread crumbs, shaved Parmigiano Reggiano / 12**PORCINI VELLUTATA** wild mushrooms, mascarpone, Guersey cream / 14

PRIMI

PAPPARDELLE slow braised baby back ribs ragu, cream, pomodoro sauce, Parmigiano Reggiano / 27

FRESH PASTA

(house made daily)

RAVIOLONI porcini mushrooms (stuffed), smoked pancetta, taleggio cream sauce, shaved Parmigiano Reggiano / 28**LINGUINE** lobster, clams, rock shrimp, nduja, mascarpone / 36**CANNELLONI** spinach, ricotta and mozzarella filling, tomato sauce, Parmigiano Reggiano / 26

* all of the pasta (except the stuffed) can be substituted with gluten free gnocchi / 5

SECONDI

FILETTO BLACK ANGUS (R.R. ranch) tenderloin, nebbiolo sauce, potatoes puree, wild mushrooms / 58

ENTREES

SPIEDINI DON CICCIO & HOUSE SAUSAGE imperial wagyu top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, peewee potatoes / 34**POLLO / OTTO CHICKEN** polenta, black truffle & foie gras sauce, wild mushrooms / 34**BRANZINO** baked in parchment, artichoke, caper & tomato relish, dill, potatoes / 36**RACK OF LAMB** pistachio puree, preserved tomatoes, tricolor potatoes, burnt orange caramel / 48**VEGETALI** roasted cauliflower, toasted pumpkin seeds, preserved tomato, wild mushrooms, pistachio butter, shaved Parmigiano Reggiano / 28

*Add fresh Umbrian shaved black truffle (5 gr) / 16

CONTORNI

soft yellow polenta, Parmigiano Reggiano / 7

SIDES

potatoes puree / 7

peewee roasted potatoes 7

mixed winter vegetables, sautéed 7

■vegetarian per request ■gluten-friendly per request

OUR PRODUCERS

FRANTOI CUTRERA (EVOO), SICILY
ACETAIO ELISA (BALSAMIC) MODENA
AGOSTINO RECCA (ANCHOVIES), SICILY
CASA FORCELLO (MOSTARDE), PIEMONTE
TUTTO CALABRIA (PEPERONCINO), CALABRIAGUERNSEY FARMS DAIRY, NORTHVILLE, MI
LITTLE DIPPER'S FARM / LOCAL GREENS &
MICROGREENS, LEELANAU, MI
OTTO'S CHICKEN / FARM-FRESH,
ANTIBIOTIC AND HORMONE-FREE CHICKEN;
MIDDLEVILLE, MI
DOUBLE R RANCH SUSTAINABLE PASTURE
RAISED HERITAGE ANGUS MI

Max 4 checks per party; 20% gratuity added to parties larger the 5 guests;

CHEF OWNER: GIORGIO LO GRECO ; CHEF DE CUISINE: ANDREW HERMANNPlease 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.