

11.17.2021

ANTIPASTI

- SESAME SEED FOCACCIA** ■ with Frantoi Cutrera EVOO, Acetaio Elisa 15yrs balsamic / 5  
**TAGLIERE ITALIANO** ■ selection of Italian salumi, cured meats and cheeses (for two) / 22  
**TARTAR HAND CUT BLACK ANGUS FILET** ■ (R.R. Ranch) truffle aioli, egg yolk, sesame powder, porcini purée, taro chips/ 20  
**BURRATA LATTE PUGLIESE** ■ rosemary crostone, basil pesto, baby heirloom tomatoes, balsamic pearls / 15  
**POLPO / SPANISH OCTOPUS** cherry tomatoes, olives, garlic, capers, crostini / 21  
**YELLOWFIN TUNA TARTAR** ■ tomato, sea salt capers, calabrian pepper, black olives, taro chips/ 18

INSALATE  
/

**PROSCIUTTO DI PARMA & PRESERVED FIGS** baby greens, almonds, Parmigiano Reggiano, aged balsamic / 16

ZUPPA

- ROASTED CAULIFLOWER** black garlic aioli, preserved tomato, seeded bread crumbs / 12  
**GOLDEN BEETS** goat cheese mousse, candied pistachio, baby greens, fennel pollen honey / 14  
**BUTTERNUT SQUASH SOUP** ■ mascarpone, Guersney cream, crumbled Amaretto cookie / 14

PRIMI

**PAPPARDELLE** slow braised baby back ribs ragu, cream, sauce pomodoro, Parmigiano Reggiano / 24

FRESH PASTA  
(house made daily)

- RAVIOLONI** porcini mushroom & house sausage (stuffed), taleggio cream sauce, shaved Parmigiano Reggiano/ 24  
**LINGUINE** clams, PEI mussels, calamari, bay scallops, tiger shrimp, rock shrimp, cherry tomatoes / 36  
**CANNELLONI** ■ spinach, ricotta and mozzarella filling, tomato sauce, Parmigiano Reggiano / 22

\* all of the pasta (except the stuffed) can be substituted with 'La Fabbrica Della Pasta' organic gluten free pasta / 5

SECONDI

ENTREES

- FILETTO BLACK ANGUS** ■ (Linz Farms) tenderloin, nebbiolo sauce, potatoes puree, wild mushrooms / 52  
**SPIEDINI DON CICCIO & HOUSE SAUSAGE** imperial wagyu top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, potatoes / 32  
**KUROBUTA PORK** tenderloin, green apple & parsnip puree, sage & brandy sauce, cipollini, potatoes / 36  
**POLLO / OTTO CHICKEN** pan roasted, mushrooms ragu, polenta, radicchio, guanciale, jus / 30  
**BRANZINO** ■ baked in parchment, artichoke, caper & tomato relish, dill, potatoes / 36

CONTORNI

SIDES

- soft white polenta, Parmigiano Reggiano / 7  
 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** (PEPPERONCINO), CALABRIA

**GUERNSEY 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  
**LINZ FARMS** SUSTAINABLE PASTURE RAISED HERITAGE ANGUS, IN

**CHEF OWNER: GIORGIO LO GRECO ; CHEF DE CUISINE: ANDREW HERMANN**

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.