

05.03.2022

ANTIPASTI	SESAME SEED FOCACCIA ■ with Frantoi Cutrera EVOO, Acetaio Elisa 15yrs balsamic / 5.5 TAGLIERE ITALIANO ■ selection of Italian salumi, formaggi, accompaniments (for two) / 24 BURRATA LATTE PUGLIESE ■ rosemary crostoni, balsamic di Modena pearls, cherry tomatoes, basil / 15 POLPO / SPANISH OCTOPUS cherry tomatoes, celery, artichoke, olives, garlic, capers, crostoni / 22 TARTAR HAND CUT BLACK ANGUS FILET ■ (R.R. Ranch) truffle aioli, egg yolk, sesame powder, porcini purée, taro chips / 22	
INSALATE /	PROSCIUTTO DI PARMA & PRESERVED FIGS baby greens, almonds, Parmigiano Reggiano, aged balsamic / 18	
ZUPPA	ROMAINE black garlic aioli, preserved tomato, seeded bread crumbs, shaved Parmigiano Reggiano / 12 BEETS whipped goat cheese, candied pistachio, mix green, fennel pollen vinaigrette / 14 PORCINI VELLUTATA ■ wild mushrooms, mascarpone, Guersney cream, / 14	
PRIMI /	PAPPARDELLE slow braised baby back ribs ragu, cream, pomodoro sauce, Parmigiano Reggiano / 25 RAVIOLONI stuffed with porcini mushrooms, smoked pancetta, taleggio cream sauce, shaved Parmigiano Reggiano / 24	
FRESH PASTA (house made daily)	LINGUINE lobster, clams, rock shrimp, nduja, mascarpone / 36 CANNELLONI ■ spinach, ricotta and mozzarella filling, tomato sauce, Parmigiano Reggiano / 22	
	* all of the pasta (except the stuffed) can be substituted with gluten free fettuccine (fabbrica della pasta) / 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, pewee potatoes / 34 POLLO / OTTO CHICKEN polenta, black truffle & foie gras sauce, wild mushrooms / 30 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 / 26	
CONTORNI /	soft yellow polenta, Parmigiano Reggiano / 7	peewee roasted potatoes 7
SIDES	potatoes puree / 7	mixed winter vegetables, sautéed 7
OUR PRODUCERS	■vegetarian per request ■gluten-friendly per request FRANTOI CUTRERA (EVOO), SICILY ACETAIO ELISA (BALSAMIC) MODENA AGOSTINO RECCA (ANCHOVIES), SICILY CASA FORCELLO (MOSTARDE), PIEMONTE TUTTO CALABRIA (PEPERONCINO), 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 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 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.