

06.21.2022

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** ■ crostoni, balsamic di Modena pearls, cherry 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
- CRAB CROQUETTE** salsa rosa (mayo with calabrian peppers & tomato sauce), 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

SHAVED FENNEL orange wedges, baby greens, spring onions, agostino recca anchovies, fennel pollen, pistacchio, green olives / 14

PORCINI VELLUTATA ■ wild mushrooms, mascarpone, Guersney cream, / 14

PRIMI

PAPPARDELLE slow braised baby back ribs ragu, cream, pomodoro sauce, Parmigiano Reggiano / 26

RAVIOLONI porcini mushrooms (stuffed), smoked pancetta, taleggio cream sauce, shaved Parmigiano Reggiano / 28

FRESH PASTA

(house made daily)

LINGUINE lobster, clams, rock shrimp, nduja, mascarpone / 36

CANNELLONI ■ spinach, ricotta and mozzarella filling, tomato sauce, Parmigiano Reggiano / 24

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

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 / 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 / 26

CONTORNI

soft yellow polenta, Parmigiano Reggiano / 7

potatoes puree / 7

pewee roasted potatoes 7

mixed winter vegetables, sautéed 7

SIDES

■ 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), 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 than 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.