

RESTAURANT WEEK / SUN, FEB 20 - SAT, FEB 26
DAILY: 4.30 -9.30PM



DINNER MENU - \$35

1. choice of:

ARANCINA ● saffron risotto ball, smoked mozzarella - lightly fried, house tomato sauce

VELLUTATA ● butternut squash, mascarpone, & amaretto cookies

BEETS ●● gorgonzola, candied walnuts, baby greens, pears, champagne vinaigrette

FILETTO TARTAR ● hand cut prime grade tenderloin, Sea Salt Capers, shaved radishes, celery, shaved Parmigiano Reggiano, crostoni

2. choice of:

PASTICCIO VEGETARIANO ● fresh lasagna sheets, winter vegetables, Soresina Provolone - baked

PACCHERI 10 hour pork short ribs ragu, cream, house made tomato sauce, Grana Padano

LINGUINE golf shrimps, Guersnay cream & curry sauce, shaved Parmigiano Reggiano

all of the pasta (except the baked pasta) can be substituted with 'La Fabbrica della Pasta' Organic gluten free pasta - \$5●

3. choice of:

ROLLANTINE DI POLLO stuffed with fontina cheese, wild mushrooms, prosciutto cotto served with potatoes puree, black truffle jus

SPIEDINI DON CICCIO imperial Wagyu Top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, house made sausage, & peewee roasted potatoes

SCOTTISH SALMON pan roasted, cannelloni beans puree, chimichuri

CRISPY POLENTA ● porcini puree, toasted hazelnuts, roasted tomatoes, shiitake mushrooms, shaved Parmigiano Reggiano

FILETTO BLACK ANGUS red wine sauce, potatoes puree, wild mushrooms - add \$10

Add-ons

SESAME FOCACCIA ● house made- einkorn and oo flour, Frantoi Cutrera Primo EVOO. Manicardi 25yrs aged balsamic di Modena - 5

TAGLIERE ITALIANO selection of Italian salumi, cured meats and cheeses (for two) - 22

BURRATA LATTE PUGLIESE ■ rosemary crostone, balsamic di Modena pearls, cherry tomatoes, basil / 12

PROSCIUTTO DI PARMA ● -black label, Parmigiano Reggiano, arugula (for two), Frantoi Cutrera Olive Oil, Acetaio Elsa 15 yrs aged Balsamic- 18

■vegetarian per request ■gluten-friendly per request

OUR PRODUCERS

FRANTOI CUTRERA (EVOO), SICILY
ACETAIO ELISA (BALSAMIC) MODENA
AGOSTINO RECCA (ANCHOVIES), SICILY
GASTA 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
RR RANCH SUSTAINABLE PASTURE RAISED HERITAGE ANGUS, OKANOGAN COUNTY, WA



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.