



07.06.2023

ANTIPASTI

- SESAME SEED FOCACCIA** ■ with first cold pressed EVOO, Villa Manodori balsamic / 5.5
- TAGLIERE ITALIANO** ■ selection of Italian salumi, formaggi, accompaniments (for two) / 26
- BURRATA LATTE PUGLIESE** ■ crostoni, cherry tomatoes, aged balsamic di Modena / 18
- 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
- FRITTO MISTO** lightly fried calamari & shrimp / 18

INSALATE
/

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

ZUPPA

- GRILLED ROMAINE** black garlic aioli, champagne vinaigrette, seeded bread crumbs, confit tomatoes, radish, shaved parmigiano reggiano, cerignola green olives / 14
- PORCINI VELLUTATA** wild mushrooms, mascarpone, Guersney cream / 16

PRIMI

PAPPARDELLE slow braised baby back ribs ragu, cream, pomodoro sauce, Parmigiano Reggiano / 32

/ FRESH PASTA
(house made daily)

TORTELLONI porcini mushrooms (stuffed), smoked pancetta, taleggio cream sauce, shaved Parmigiano Reggiano / 30

LINGUINE 4 oz lobster tail, clams, rock shrimp, calamari, crustaceous stock, cherry tomatoes / 40

FIOCCHETTI ■ robiola, grana, taleggio filled pasta, with shallots, radicchio, pear, gorgonzola, walnuts / 30

* all of the pasta (except the stuffed pasta) 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, pewee potatoes / 34

POLLO / OTTO CHICKEN polenta, black truffle & foie gras sauce, wild mushrooms / 34

RACK OF LAMB pistacchio puree, preserved tomatoes, roasted potatoes, burnt orange caramel / 52

BRANZINO ■ baked in parchment, artichoke, caper & tomato relish, dill, potatoes / 36

VEGETALI ■ roasted cauliflower, sprouts, toasted pumpkin seeds, preserved tomato, wild mushrooms, pistacchio butter, shaved Parmigiano Reggiano / 28

Add fresh Umbrian Truffle 5 gr / 16

CONTORNI

soft yellow polenta, Parmigiano Reggiano / 7

/ SIDES

potatoes puree / 7

pewee roasted potatoes 7

mixed winter vegetables, sautéed 7

■ vegetarian per request ■ gluten-friendly per request

OUR PRODUCERS

FRANTOI CUTRERA (EVOO), SICILY
VILLA MANODORI (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

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.