

RAW BAR

OYSTER

3.5 EACH • 15 Half Dozen • 28 Dozen

French Kiss

NEW BRUNSWICK, CANADA
apple mignonette • trout roe

Blue Pointe

LONG ISLAND SOUND, CT
smoked olive oil

Sweet Petite

MARTHA'S VINYARD, MA
blood orange granita

Naked

choice of mignonette

CRUDO

Big Eye 13

avocado • pistachio • tonnato

Beef Carpaccio 11

truffle • caper • pecorino

Crab Salad 14

caviar • herb garden • cracker

Smoked Salmon 12

apple • fennel • watercress

Yellow Tail 13

herb pistou • pickled celery • pine nut

ZUPPE

Tomato Veloute 7

ricotta gnudi • EVO

Bisque^{GF V} 7

squash • pistachio pesto • chile • pepita

PASTA

Gnocchi^V 17

pod pea • wild mushroom
goat cheese • truffle butter

Pappardelle 22

wild boar ragu • parmigiano-reggiano

Agnolotti 24

short rib • soffrito • barolo demi

Spaghetti Nero 23

crab • bottarga • chile • wine

Tagliatelle 21

clam • pancetta • saffron tea • wine

Risotto MP

daily chef selection

Spaghetti 17

mazzo meatball • pomodoro sauce
parmigiano reggiano

Lasagna 18

bolognese • ricotta • fresh mozzarella • pomodoro

ANTIPASTO

Octopus^{GF} 13

calabrian chile • cannellini bean
arugula • herb pistou

Crostini^V 8

tomato jam • burrata
pesto • sea salt • olive oil

Suppli 11

'nduja • mozzarella • pomodoro

Meat & Cheese Board MP

daily chef selection

Brussels Sprouts^V 9

blood orange gastrique • almond
stracciatella

Truffle Potato^V 8

black garlic aioli • chive • parmigiano

Panelle^{GF} 9

goat cheese • pesto • chickpea
apricot mostarda

INSALATE

Beet^{GF V} 8

chevre • honey • radish • walnut

Caesar^{GF} 8

romaine • radicchio • kohlrabi
parmigiano tuile
add white anchovy 1.5

Arugula & Speck^{GF} 9

gorgonzola • fig • red onion
lemon vinaigrette

Burrata^{GF V} 11

kale • apple • hazelnut
brown butter • elixir

PIZZE A LEGNA

Quattro Formaggio^V 14

garlic oil • ricotta • stracciatella
fresh mozzarella • provolone

Fig & Pear^V 16

gorgonzola • walnut • arugula

Pesto 15

chicken confit • oven dried tomato
basil • fresh mozzarella • pine nut

Tartufo^V 17

fonduta • wild mushrooms
chive • goat cheese

'Nduja 16

spicy sausage spread • prosciutto
capicola • salume • fresh mozzarella

Margherita^V 13

tomato sauce • fresh mozzarella
roma tomato • basil

Parma 14

garlic oil • prosciutto di parma
fresh mozzarella • arugula
lemon • parmesan

SECONDI

Scallop^{GF} 32

celery root • braised greens • carrot
brown butter • hazelnut

Cioppino 25

scallop • clams • mussels • fish
rustic tomato broth • grilled ciabatta

Branzino^{GF} 35

green bean • fingerling potato • remoulade • citrus

Ribeye^{GF} 65

broccolini • wild mushroom • porcini • blue cheese

Lamb 34

lollipop • suppli • shouder ragu
green bean • demi glace

Beef Filet^{GF} 38

herb butter • corn • braised greens
potato puree • demi glace

Hanger Steak^{GF} 26

cannellini • broccolini • golden raisin • barolo demi

Chicken^{GF} 27

wild mushroom • risotto • leek • pan jus

V Vegetarian GF Gluten Free

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAPPY HOUR

Monday-Friday 4-6pm

\$5 House Wine
Half-Off Michigan Drafts
\$2 Off Signature Cocktails

FOOD SPECIALS
\$10 Wood-Fired Pizzas
\$4-\$6 Select Antipasto

COCKTAILS

THE NEGRONI 10

Rumored to be imbibed by Count Camillo Negroni, famed Florentine adventurer and daredevil, the Negroni is a powerful concoction served on ice or shaken.

Negroni Timido

St. George Green Chile Vodka • Cocchi Americano
Limonata • Celery

Negroni Infiore

Citrus Gin • Aperol • Cinzano Bianco • Lemon Peel

Negroni Classico

Beefeater Gin • Campari • Cinzano Russo • Orange Peel

Negroni Brutto

Death's Door • Cynar • Carpano Antica • Angostura Orange

Negroni Scuro

Espresso • Branca Menta • Carpano Antica • Mint

THE SPRITZ 12

The most popular cocktail in Italy, the Prosecco Spritz is a mainstay in bars and restaurants north of the country. It's refreshing, lightweight, and fabulous with food.

The Pearl Fisher's Spritz

Prosecco • Fino Sherry • Basil • Cucumber

Amalfi Spritz

Prosecco • Malfy Lemon Gin • Campari • Lemon Slices

Classic Venetian Spritz

Prosecco • Aperol • Orange Peel • Green Olive

Sicilian Spritz

Prosecco • Luxardo Amaretto • Sage • Orange Slices

Soprano Spritz

Prosecco • Peach Puree • Raspberries • Mint

SPECIALTIES 12

Fanciulli Royale

Rye Whiskey • Carpano Antica
Cynar • Champagne • Lux Cherry
Orange Bitters

The Vespa

Olive Oil Infused Gin • Reyka Vodka
Cinzano Bianco • Castelvetro Olive

Muse Of Fire

Calabrian Chile Infused Tequila
Lime • Blood Orange • Honey

Fernet-Me-Not

Fernet Branca • Blackberry
Bourbon • Angostura Bitters
Lemon • Mint

Zig Zag Girl

Tanqueray • Fino Sherry • Galliano
Lemon • Sea Salt • Cucumber • Parsley

Oyster Shooter 7

DRAFT BEER

Stella Artois Euro Pale Lager • 5% • InBev • 7
Dirty Bastard Scotch Ale • 8.5% • Founders Brewing Co • 7
Nutter Your Business Stout Nitro • 5% • Grand Armory • 8
Perrin Black Ale • 6% • Perrin Brewing Co • 7
Nut Bandit Imperial Brown Ale • 9% • Oddside Ales • 8
PILS Czech Style Pilsner • 6% • Lagunitas Brewing Co • 7

Founder's All Day IPA • 4.7% • Founders Brewing Co • 7
Two Hearted American IPA • 7% • Bell's Brewery • 7
DDJ New England IPA • 7% • Oddside Ales • 8
Big Red Coq • 6% • Brewery Vivant • 8
Blackberry IPA • 5% • Perrin Brewing Co • 8
Alaskan Amber Alt-Style Ale • 5% • Alaskan Brewing Co • 7

BOTTLE BEER

Peroni 5.5 • Moretti 5.5 • Michelob Ultra 4.5 • Budweiser 3.75 • Bud Light 3.75 • Miller High Life 3.75

VINO BIANCO

Indigenous Pinot Grigio • Italy • 8 / 32
Wairau Pinot Gris • New Zealand • 10 / 40
Fento Bico Da Ran Albarino • Spain • 10 / 40
C. Smith "Kung Fu Girl" Riesling • Washington • 10 / 40
Arona Sauvignon Blanc • New Zealand • 9 / 36
Les Volets Chardonnay • France • 7 / 28
Notable Chardonnay • California • 10 / 40

RAW BAR WINE

Twin Vines Vinho Verde • Portugal • 7 / 28
Gran Sasso Pinot Grigio • Italy • 7 / 28
Loimer "Lois" Grüner Veltliner • Austria • 9 / 34

VINO ROSSO

Acrobat Pinot Noir • Oregon • 10.5 / 42
Zensa Primitivo • Italy • 10.5 / 42
DaVinci Chianti • Italy • 9 / 34
Mano A Mano Tempranillo • Spain • 9 / 34
Vina Cobos Felino Malbec • Argentina • 12 / 48
Steele Shooting Star Cabernet Sauvignon • CA • 10 / 40
Cantina Cellaro "Bacaro" Nero d'Avola • Italy • 9 / 34

VINO FRIZZANTE & ROSA

Ventoux 3 Messes Basses Rosé • France • 8
Il Follo Prosecco • Italy • 10 / 40
Il Follo Prosecco Rosé • Italy • 10 / 40
Toad Hollow Rosé • France • 9 / 36