

ANTIPASTO | RAW BAR

Oysters

ask your server for daily selections

Suppli 11

'nduja • mozzarella • pomodoro

Panelle^{GF V} 9

goat cheese • pesto • chickpea
apricot mostarda

Brussels Sprouts^V 9

blood orange gastrique • almond
stracciatella

Crostini^V 8

tomato jam • burrata
pesto • sea salt • olive oil

Octopus^{GF} 13

calabrian chile • cannellini bean
arugula • herb pistou

Truffle Potato^V 8

black garlic aioli • chive
parmigiano

Meat & Cheese MP

chef selection

Beet Cured Salmon^{GF} 13

sicilian citrus salad • yogurt

Crab Salad 14

caviar • herb garden • cracker

Beef Carpaccio 11

truffle • caper • pecorino • cracker

Big Eye^{GF} 13

avocado • pistachio • tonnato

INSALATE | ZUPPE

Caesar^{GF} 8

romaine • radicchio • kohlrabi
parmigiano tuile

add white anchovy 1.5

Beet^{GF V} 8

chevre • honey • radish • walnut

Arugula & Speck^{GF} 9

gorgonzola • fig • red onion
lemon vinaigrette

Burrata^{GF V} 11

kale • apple • hazelnut
brown butter • elixir

add chicken confit 4 • cured salmon 4 • hanger steak 7

Tomato Veloute 7

ricotta gnudi • EVO

PIZZA

Quattro Formaggio^V 14

garlic oil • ricotta • stracciatella
fresh mozzarella • provolone

'Nduja 16

spicy sausage spread • prosciutto
capicola • salume • fresh mozzarella

Margherita^V 13

tomato sauce • fresh mozzarella
roma tomato • basil

Tartufo^V 17

fonduta • wild mushrooms
chive • goat cheese

Fig & Pear^V 16

gorgonzola • walnut • arugula

Pesto 15

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

Parma 14

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

CLASSICO

Lasagna 18

bolognese • ricotta
fresh mozzarella • pomodoro

Spaghetti 17

mazzo meatball • pomodoro sauce
parmigiano reggiano

Chicken Parmesan 23

fontina • spaghetti
pomodoro sauce



CUCINA D'ITALIA

SECONDI

Cioppino 25

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

Lamb 34

lollipop • shouder ragu • suppli
green bean • demi glace

Branzino^{GF} 35

green bean • fingerling potato
remoulade

Beef Filet^{GF} 38

herb butter • corn • chard
potato puree • demi glace

Hanger Steak^{GF} 26

cannellini • broccolini
golden raisin • barolo demi

Scallop^{GF} 32

celery root • braised greens • carrot
brown butter • hazelnut

Chicken^{GF} 27

wild mushroom • risotto
green garlic • pan jus

PASTA

Ravioli^V 19

artichoke • ricotta • pea
asparagus • walnut

Risotto MP

chef selection

gluten free pasta

available upon request

Gnocchi^V 17

pod pea • wild mushroom
goat cheese • truffle butter

Fettuccine 23

lobster • basil • tomato cream sauce

Pappardelle 22

wild boar ragu • parmigiano-reggiano

Crafted by
Executive Chef Clark Frain

V Vegetarian GF Gluten Free

HAPPY HOUR

Monday-Friday 4-6pm

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

\$10 Wood-Fired Pizzas
\$4-\$6 Select Antipasto
see separate menu for details

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

Malfy Gin • Aperol • Cinzano Bianco • Lemon Peel

Negroni Classico

Beefeater Gin • Campari • Cinzano Rosso • 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

Stella Artois Euro Pale Lager • 5% • InBev • 7
Blueberry Lemonade Shandy • 5% • Saugatuck Brewing Co • 7
Oatmeal Crème Pie Nitro • 6% • Pigeon Hill Brewing Co • 7
Larry's Latest Sour Ale • 5% • Bell's Brewery • 7
Nut Bandit Imperial Brown Ale • 9% • Oddside Ales • 8
PILS Czech Style Pilsner • 6% • Lagunitas 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
CEO Coffee Stout • 5.5% • Right Brain Brewery • 7
Alaskan Amber Alt-Style Ale • 5% • Alaskan Brewing Co • 7
Founder's All Day IPA • 4.7% • Founders Brewing Co • 7

BOTTLED

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
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
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
Sketchbook Cabernet Sauvignon • CA • 11 / 44
Cantina Cellaro "Bacaro" Nero d'Avola • Italy • 9 / 34
Field Stone Merlot • CA • 12 / 48

FRIZZANTE & ROSA

Il Follo Prosecco • Italy • 10 / 40
Il Follo Prosecco Rosé • Italy • 10 / 40
Toad Hollow Rosé • France • 9 / 36