

PASTA

SPAGHETTI

Fresh pasta, tossed with your choice of sauce.....12

Pomodoro

Bolognese

Pesto

Oil and Garlic Sauce

CHICKEN FETTUCCINE ALFREDO

Herb marinated grilled chicken breast, egg fettuccine, and garlic cream sauce.....15

PASTA ALLA PUTANESCA

Your choice of pasta tossed with freshly chopped tomatoes, extra virgin olive oil, garlic, kalamata olives, capers, and anchovies.....12

FOUR CHEESE LASAGNA

Layers of pasta, ricotta and parmesan cheeses, spinach, béchamel and bolognese sauces, topped with mozzarella and provolone cheeses.....14

THREE CHEESE RAVIOLI

Jumbo egg pasta stuffed with ricotta, romano and parmesan cheeses, tossed with a pomodoro cream sauce.....13

GNOCCHI MILANO

A traditional potato dumpling, tossed with sautéed greens, and tossed in a rich ricotta and a gorgonzola cream sauce15

FRUITI de MARE

Shrimp, mussels, and calamari tossed with fresh angel hair pasta, house made pomodoro sauce, fresh basil and grated pecorino cheese....16

SAUSAGE AND PEPPERS

Char grilled house-made Italian sausage, tossed with fresh seasonal peppers, onions, and house pomodoro sauce. Served on a bed of egg fettuccine.....14

RISOTTO

WILD MUSHROOM

A mix of wild mushrooms, shallots, and a herbed arborio rice.....12

SHRIMP AND ASPARAGUS

Pan-seared jumbo gulf shrimp, tossed with grilled asparagus and fresh pesto.....17

SIDES

\$4

PATATE FRITTE

SEASONAL VEGETABLES

MEAT BALLS

ITALIAN SAUSAGE

POLLO, MAIALE or MELANZANA

(Chicken, Pork or Eggplant)

Veal can be substituted for any dish at an additional 6

MARSALA

Wild mushrooms, garlic, marsala wine, in our house-made demi glace.....15

PICCATA

Served with a white wine, artichoke and a lemon butter sauce.....15

PARMIGIANA

Breaded and flash fried, topped with house basil marinara, mozzarella cheese, served with pasta pomodoro.....15

MANZO*

(Beef)

BISTECCA ALLA FLORENTINA

A 2 pound Porterhouse steak pan seared and grilled. Chef recommends medium rare. Served with french fries.

Dinner for two.....62

AGNELLO*

(Lamb)

GRILLED MARINATED LAMB CHOPS

Rosemary marinated Australian lamb chops grilled to your desired temperature and served on a bed of wild mushroom risotto.....28

PESCE*

(Fish)

ATLANTIC SALMON

Pan seared Fundy Bay salmon served on a bed of sautéed field greens and topped with a lemon caper beurre blanc sauce.....20

MICHIGAN LAKE PERCH

Fresh Michigan perch lightly breaded and flash fried with a fresh made aioli. Served with french fries18

SHRIMP SCAMPI

Tender gulf shrimp pan-seared, tossed with garlic, white wine, roma tomatoes and whole butter served with asparagus risotto.....16

*COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



ANTIPASTI

AFFETTATI MISTI

A mélange of Italian cured meats, cheese, pepperoncini and olives9

BRUSCHETTA CON POMODORO

Fresh roasted garlic, basil, roma tomatoes on house crostini drizzled with extra virgin oil.....6

BRUSCHETTA ALLA TRASTEVERE

Fresh roasted garlic, basil, roma tomatoes, and anchovies on house crostini drizzled with extra virgin oil.....7

CALAMARI FRITTI

Flash fried tossed with fresh pepper medley, tomatoes and capers. Served over lemon caper beurre blanc.....9

MUSSELS FRA DIAVOLO

Prince Edward Island mussels, steamed in garlic, white wine, crushed red pepper and our house pomodoro sauce.....10

ZUPPA

TUSCAN CHICKEN SOUP

FRENCH ONION

ZUPPA di PESCE

CUP.....3

BOWL.....5

INSALATA

CAESAR

Crisp romaine tossed with anchovies, croutons and freshly shaved parmesan with our classic Caesar dressing.....9

MAMMA MIA'S GRILLED CAESAR

One half head of romaine lettuce, drizzled with extra virgin olive oil, seasoned with sea salt and fresh ground pepper, then char-grilled. Topped with our classic Caesar dressing, anchovies, and freshly shaved parmesan cheese.....10

CAPRESE SALAD

Vine ripe tomatoes, Mozzarella di Bufala, fresh basil, drizzled with extra virgin olive oil and balsamic vinaigrette11

INSALATA di TONNO

Romaine lettuce tossed with arugula, radicchio, carrots, tomatoes, mozzarella cheese, hard boiled egg, topped with tuna and our house vinaigrette.....13

ANTIPASTI INSALATA

Fresh iceberg lettuce topped with Italian cured meats, mozzarella cheese, kalamata olives, tear drop tomatoes, pepperoncini and house vinaigrette.....12

MICHIGAN FIELD GREENS SALAD

Crisp field greens, blue cheese, walnuts, dried cherries, pancetta, cucumber, fresh seasonal berries, tomatoes with raspberry dressing.....10

Add grilled chicken to any salad.....4

Add grilled salmon to any salad.....6

Add grilled shrimp to any salad.....6

TRADITIONAL ITALIAN PIZZA

MARGHERITA

Pomodoro sauce, mozzarella and basil...11

NAPOLITANA

Pomodoro sauce, mozzarella, capers, kalamata olives and anchoives...13

FUNGHI

Pomodoro sauce, mozzarella, and fresh mushrooms.....11

QUATRO FROMAGGI

A blend of mozzarella, gorgonzola, scamorza and pecorino cheeses.....12

CAPRICIOSA

Pomodoro sauce, kalamata olives, mozzarella, anchovies, prosciutto, hard boiled eggs, mushrooms and Italian parsley.....14

SICILIANA

Pomodoro sauce, mozzarella, anchovies, capers, kalamata olives and tuna.....15