

## 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 sauce .....15

### 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 fries .....18

### 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 olives .....9*

### 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 vinaigrette .....11*

### 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*