

Lunch

ANTIPASTI / APPETIZERS



SALUMERIA & FORMAGGI (Sm / Lg) 20/26

Assorted plate of cured meats and cheeses:

- Prosciutto di Parma • Sopressata
- Parma Cotto • Grana Padana • Provolone
- Fontina • Mozzarella di Bufala

CALAMARI & SHRIMP FRITTI 19

Fried Fresh squid and shrimp served with tartare dip and lemon or pomodoro sauce

PANARIELLO 18

Burrata served in a parmigiano nest, over prosciutto crudo and tomato

PINSA ROMANA 18

Crisp airy-crust topped with arugula, speck, burrata and shaved grana Padano cheese. (*dough wheat, rice, wheat sourdough)

ARANCINO 16

Homemade saffron rice ball filled with 4 cheeses (asiago, fontina, pecorino and grana padana) Served on top of fresh tomato sauce

VERDURE MISTE 16

Butternut squash, red peppers, zucchini, eggplant, artichoke, tomato

PARMIGIANA SORRENTINA 16 / 20

Eggplant, Mozzarella, Parmigiano cheese in a fresh basil tomato sauce. Served with spaghetti

SAUTE' 19

Clams and mussels, sautéed in white wine sauce. Served with crostone bread

ZUPPA/INSALATE & PANINI / SOUP/ SALADS & SANDWICHES



SOUP OF THE DAY MP

Made with fresh ingredients of the season. Ask your server for details

PANINO TARTINA 18

Grilled sirloin steak, arugula, provolone cheese and mayo, on a baguette. Served with fries

CESARE 10 14 18

Classic Caesar salad with garlic croutons / grilled chicken / grilled shrimp

FARAGLIONI PANINO 17

Toasted bread with lemon/cheese pesto with tomatoes, grilled zucchini, eggplant, arugola & shaved grana padano. Topped with fries

CONTADINA 14

Romaine, baby arugula, fennel, carrots, cherry tomato, onions, olives in a balsamic vinaigrette

FUMI' 18

Baby arugula, smoked salmon, fennel, asparagus and avocado in a light lemon vinaigrette

PRIMI PIATTI / HOMEMADE PASTAS



RISOTTO OF THE DAY MP Made with fresh ingredients of the season. Ask your server for details		SPAGHETTI ALLA NERANO 20 Spaghetti with grana padano, butter, sautéed zucchini and basil, served in a parmigian cheese nest
RAVIOLI CAPRESE 19 Homemade ravioli filled with fresh and aged caciotta with grana padana cheese, in a fresh tomato sauce		LINGUA DI PASSERO 25 Homemade pasta with chopped shrimp in a white wine, lemon zest sauce. Topped with clams and shrimp
CARBONARA 18 Pasta with pancetta, egg yolk and grana padana cheese. (Option to sub egg yolk with cream)		PAPPARDELLE BOLOGNESE 23 Homemade Pappardelle in a beef bolognese sauce
GARGANELLI 24 Garganelli pasta with sautéed shrimp, mussels, and asparagus, in a touch of tomato and garlic sauce		LASAGNA PASTICCIATA 22 Homemade lasagna. Choice of Classic or Vegetarian
GNOCCHI MASSAIA 21 Homemade gnocchi with red pepper, eggplant, mushroom, touch of cream in a fresh tomato sauce		CACIO E PEPE 20 Spaghetti swirled in a pecorino cheese wheel with parmegian cheese, butter and black peper.

SECONDI PIATTI / ENTREES



LAVA STONE STEAK Grill your steak to your preference on a hot lava stone. Served with fries and arugula salad with cherry tomatoes and shaved grana padana. Choice of: • Sirloin / • T-Bone (2 people) \$64 / \$96 • Sirloin (1 person - NO LAVA STONE) \$32		POLLO ALLE ERBE 24 Grilled Half chicken (marinated in Italian herbs - rosemary, thyme, parsley and garlic) Served with fries.
VITELLO VALDOSTANO 26 Veal scaloppine topped with prosciutto cotto, fontina cheese in a white wine sauce. Served with roasted potato		SALMONE BURGER 20 Grilled salmon burger with onions, tomato, lettuce in aioli sauce. Served with salad.
SALMONE 28 Pan seared salmon filet in velvety fennel sauce, served with sautéed spinach		BRANZINO AL CARTOCCIO 35 Branzino filet served with sautéed mussels, shrimp and potatoes in a touch of cherry tomatoes and white wine sauce
BURGER A MODO NOSTRO 20 Grilled beef burger with fontina cheese, lettuce, and tomatoes. Served with fries, onions and bacon		

CONTORNI / SIDE DISHES



PATATE FRITTE / FRENCH FRIES 8	PATATE AL FORNO / ROASTED POTATOES 8
SPINACI / SPINACH 11	SCAROLE / ESCAROLE 11
ASPARAGI / ASPARAGUS 11	RUCOLA E POMODORI 10

Sparkling / Rosé

	gls	btl
• Montelvini Spumante Millesimato Brut Veneto , <i>Italy</i>	13	52
• Prosecco Montelvini – Veneto	12	48
• Chiaretto Bardolino Zeni Rose’ 2021 , Italy	15	60
• Acinum- Prosecco Rose’, Italy	14	56

White Wine

• Pinot Grigio – Pitars 2022 Friuli , Italy	13	48
• Anthilia 2020 – Donnafugata Sicily, Italy	14	56
• Lugana 2021 – Ottella ,Veneto , Italy	15	60
• Verdicchio Ruviano – Castelli dei Jesi 2021, Italy	13	48
• Pecorino Superiore Amorino Organic 2021 – Abruzzo, Italy	15	60
• Luisa Savignon Bianco 2020 – Friuli, Italy	15	60
• Il Conventino Trebbiano 2018 – Tuscany, Italy	15	60
• Mach San Michele Chardonnay 2021 – Trentino, Italy	15	60
• Moscato d’Asti – Marengo Piedmont, Italy	14	56
• Gavi Bersano -2022 Piedmont, Italy	14	56
• Avanzi “1931” 2020 Bianco Lombardia , Italy	14	56
• Greco Lamezia – Lento 2020 Calabria, Italy	14	56
• Orhora – Olivi 2020 tuscany, Italy	15	60

Red Wine

	gls	btl
• Per Linda Montepulciano d’Abruzzo 2019 – Abruzzo, Italy	13	52
• Zio Baffa 2018 Tuscany, Italy	15	60
• Pinot Nero La Tunella ,Friuli 2021, Italy	14	56
• Nero D’Avola 2020 – Tenuta Graffetta, Sicily Italy	13	52
• Chianti Classico 480 Terra di Seta – Tuscany , Italy	16	64
• La Leccaia Sangiovese – Toscana 2017 , Italy	15	60
• Chianti Riserva Tartina 2016, Tuscany, Italy	15	60
• Toscana IGT 2015 – Cantine Olivi “Le Buche”, Tuscany, Italy	18	72
• Lamezia Rosso Riserva- Lento 2016 Calabria, Italy	17	78
• Valpolicella “ Marogne” Ripasso - 2020, Veneto , Italy	15	60
• Tyrannus 2020 – Primitivo di Maduria, Puglia, Italy	15	60
• Barbera D’Asti L’Avvocata – Coppo 2021, Piemonte , Italy	15	60
• Orfeo Negroamaro – Paolo Leo Puglia, Italy	15	60
• Fiamme Montepulciano Riserva 2020 Tuscany, Italy	17	68
• Barolo Terre di Bo’ 2010, Piedmont, Italy	22	88
• Brunello di Montalcino Riserva 2015 – Lecciaia, Tuscany, Italy	-	95
• Excelsus Amarone della Valpolicella 2015. – Verona, Italy	-	95
• Tempore – Cantine Olivi 2011 Tuscany, Italy	-	105
• Pugnitello– Cantine Olivi 2011 Tuscany, Italy	-	105

Draft Beer List

Bell's Two Hearted Ale American IPA 8

Michigan - 7.0% ABV - *This incredibly accessible IPA brings a healthy amount of hops that don't overwhelm the senses. It has a light, floral aroma, and clean finish.*

Allagash White Maine - 5.1% ABV 8

An interpretation of a traditional Belgian wheat beer. Brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel, this beer is fruity, refreshing and slightly cloudy in appearance.

Narragansett Lager Rhode Island - 5.0% ABV 8

This lager is brewed with six row malt, seedless hops, corn from Iowa, our lager strain (the same one the brewery has depended on since just after Prohibition), and the purest water from Lakes Ontario and Hemlock.

Doc's Hard apple Cider New York - 5.0% ABV 7

This cider is semi-dry and wonderfully effervescent with a remarkably fresh apple nose. Its crisp, fruit forward taste and a clean, refreshing finish, have won our cider countless awards and praise.

Lagunitas American IPA New York - 6.2% ABV 8

A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops. American IPA's are aggressively hoppy and feature citrus, pine, resin, herbal.

Bell's Amber Ale New York-5.8% ABV 8

Bell's amber ale features both toasted and sweet caramel notes from carefully selected malts, balanced with herbal and citrus hop aromas.

Bottled Beer List

Birra Italia – 4.8% ABV 8

Italian premium pilsner beer, produced since 1906. Pale, bottom fermented, not too bitter and light.

Peroni Italy - 4.7% ABV 6

Premium, clear, golden-yellow lager, brewed using the finest spring barley malts and hops, lending to a slightly bitter taste. A refreshing smooth lager suitable for all occasions

Cocktails

Aperitivo

Ramazotti, Prosecco, touch of orange soda served on ice. Garnished with a slice of orange and rosemary 14

Fragola

Rum, Fresh lemon juice, strawberry and mint topped with club soda 15

St. Elder Martini

Vodka OR Gin, St Elder liquor, Strega, Lime juice, Martini glass. 16
Garnished with a slice of lemon

Miraggio

Gin , Aperol, Vermouth, Grapefruit juice, Prosecco, Rosemary, Simple syrup 15

Piccante

Tequila, Grand Marnier, Lime juice, spicy Simple syrup. Garnished with pepperoncino, salt and pepperoncino flakes on glass rim 16

Tramonto

Absolut Mandarin, Luxardo, Mandarin soda, garnished with sage leaves 15

Serious Conversation

Rye Whiskey, Apple Cider, Lime juice, Goldschläger, clove syrup, garnished with cinnamon 16

The M.T.V.

Absolut Peach, Gin, Pomegranate, a touch of orange juice, on the Rocks. 16
Garnished with pomegranate seeds

Notte di Primavera

Prosecco, Pear nectar, thyme, simple syrup 14

La Donna Rossa

Amaretto, Triple Sec, Montepulciano red wine, Orange Marmalade, on the rocks. 15
Garnished with a slice of orange

Beverages

SODAS:

Coke, Diet Coke, Club Soda, Ginger Ale, 3
Sprite, Tonic

JUICES:

Apple, Cranberry, Grape Fruit, Orange, Peach, 3
Pineapple, Tomato

S. PELLEGRINO SPARKLING WATER 500ml 4

PANNA STILL WATER 500ml 4

NECTARS:

Peach, Pear 4

ITALIAN BEVERAGES

Polara Antica Ricetta Siciliana:
Aranciata, Aranciata Rossa, Limonata, 5
Mandarino, Melograno