

STARTERS

Polenta Fries 7

Spicy red pepper aioli

Cauliflower Fritters* 10 GF

Horseradish and pesto aioli

Lamb Meatballs 13

Cucumber sauce, fennel pollen

Calamari 12

Sautéed peppers, roasted garlic aioli

Button Mushrooms 7 GF

Olive oil, garlic

Portobello Mushroom Pizza 13 GF

Two Portobello mushrooms, pepperoni, olive oil, peppers, red onion, red sauce, mozzarella



SOUP & SALAD

Available in full and half sizes

Soups of the Day 7/4

Piedmont Chop Salad* 12/6 GF

Romaine, dark balsamic vinaigrette, bleu cheese, Michigan cherries, pear, red onion, walnut

Caesar Salad 9/6

Romaine, Caesar dressing, shaved Parmesan, tomato, red onion, focaccia croutons

Spinach Salad* 12/6 GF

Prosciutto, apple-cider vinaigrette, bleu cheese, dried cranberries, pear, walnut

Roasted Beet Salad* 12/6 GF

Arugula, orange vinaigrette, goat cheese, hazelnut

Add Chicken \$4 Add Steak \$5 Add Salmon \$6

ENTREES

Porcini Rubbed Tenderloin 23 GF

Soft polenta, rosemary-shallot butter, seasonal vegetables

Sirloin and Artichokes 20 GF

6 oz sirloin, sautéed artichokes, rosemary risotto

Pork Milanese 17

Breaded pork loin, soft polenta, lemon butter, seasonal vegetables



Whitefish Piccata 22

Gigante beans, garlic, tomato, asparagus, lemon-caper butter sauce

Piedmont Salmon 25 GF

Fingerling potatoes, pancetta, fennel, sautéed spinach

Chicken Marsala 17

Marsala, cream, button mushrooms, tagliatelle

Duck Burger 14

Gruyere, mushroom sauce, lettuce, tomato, apple-cranberry chutney, brioche bun

Lamb Meatball Sub 14

Lamb meatballs, cucumber sauce, fresh cucumbers, Parmesan, hoagie roll

Chicken Parmesan 16

Breaded chicken breast, marinara, Parmesan, mozzarella, pappardelle

Pera 11

Olive oil, pear, caramelized onions, goat cheese, rosemary, aged balsamic

Margherita 10

Olive oil, fire-roasted tomatoes, fresh mozzarella, basil

Napoli 8

Red sauce, mozzarella

Cudighi 11

House-made sausage, red sauce, mozzarella

Abruzzo 11

Pepperoni, house-made sausage, red sauce, onion, mozzarella

Kids Pizza 6

Cheese or pepperoni pizza



PASTA

Gluten-free pasta is available upon request

Risotto 11 GF

Parmesan, butter

Butternut Squash Ravioli 17

Brown butter, sage, Portobello mushrooms

Wild Mushroom Ravioli* 19

Basil pesto, sun-dried tomatoes, walnut

Pappardelle Bolognese 16

Beef, pork, veal, cream, tomato

Gnocchi 12

Roasted red pepper, cream, Parmesan, shallots

Short Rib Cacciatore 25

Braised short ribs, ricotta raviolis, bell peppers, tomato, button mushrooms

Tortellini and Steak 18

Steak, cheese tortellini, Alfredo sauce

Fettuccine Carbonara 17

Pancetta, red onion, peas, button mushrooms

*—This item contains nuts

GF—This item is gluten free

—Regional Offering

PIZZA

PIZZA TOPPINGS

Add any of the following for \$2 per topping:
Pepperoni, house-made sausage, button mushrooms, peppers, onions, black olives

Make any pizza into a calzone at no additional charge!

Funghi 13

Garlic oil, roasted garlic, foraged mushrooms, mozzarella, fontina, arugula

Italian Meat Lovers 15

House-made sausage, pepperoni, prosciutto, pancetta, ham, red sauce, mozzarella

Italian Meat Ball 14

Beef and pork meat balls, red sauce, bell peppers, red onion, mushrooms, mozzarella

Pesto Chicken* 13

Grilled chicken, basil pesto, caramelized onions, mozzarella, Parmesan

Rustic Potato 12

Garlic oil, sliced potatoes, broccolini, red onion, mozzarella

HAPPY HOUR:

\$6 Pizzas \$1 off Bottled Beer

9:00 p.m. to close, 7 days a week

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

WINE

RED

-  Poggio Vignoso, Chianti, Toscana (2016) • 8/29
-  La Quercia, Montepulciano d'Abruzzo, Abruzzo (2016) • 9/32
-  Barbaresco, "Moncivaldo," Malgra, Piemonte (2010) • --/69
-  Barolo, "Le Cinque Vigne," Damilano, Piemonte (2012) • --/84
- Gascon, Malbec, Mendoza, Argentina • 9/34
- Liberty School, Cabernet Sauvignon Paso Robles, CA • 10/38
- Trentadue La Storia, Petite Sirah, Alexander Valley, CA • --/40
- Decoy by Duckhorn, Merlot, Sonoma County, CA • --/45
- Justin, Cabernet Sauvignon, Paso Robles, CA • --/60
- Cakebread Cellars, Pinot Noir, Anderson Valley, CA • --/95
- Grgich Hills Estate, Cabernet Sauvignon, | Napa Valley, CA • --/95
- HOUSE REDS • 5
- Cabernet Sauvignon/Merlot/Pinot Noir

BEER

-  Barrel + Beam Terre A Terre Saison • 8
-  Barrel + Beam Blanc du Nord Witbier • 8
-  Barrel + Beam Pivot Point Bier d' Garde • 9
- Peroni • 5
-  Black Rocks 51K IPA • 4
-  Black Rocks Grand Rabbits • 4
- Bell's Two Hearted • 5
-  Upper Hand Brewery UPA • 5
-  Ore Dock Fresh Coast IPA • 5
- Miller Lite • 4
- Bud Light • 4
- Blake's Flannel Mouth Hard Cider • 5
-  Keweenaw Pick Axe Blonde • 4
-  Keweenaw Widow Maker • 4
- Alaskan Amber • 5
- Founder's All Day IPA • 4
- Labatt Nordic N/A • 5

WHITE

-  Kris, Pinot Grigio, Friuli (2015) • 8/32
- Nobilo, Sauvignon Blanc, Marlborough, New Zealand • 8/32
- Kendall Jackson Vintner's Reserve, Chardonnay, Santa Rosa, CA • 9/34
- Chateau Grand Traverse "Late Harvest," Riesling, Old Mission Peninsula, MI • 8/32
- Domaine LaFage • 9/33
- Rosé, France
- Cakebread Cellars, Chardonnay, Napa Valley, CA • --/70
- HOUSE WHITES • 5
- Chardonnay/Moscato/White Zinfandel

SPARKLING

- Korbel, Brut • 9/28
- Guerneville, CA
- Veuve Cliquot – "Yellow Label," Brut • -/95
- Champagne, France
- Dom Perignon, Brut • -/195
- Champagne, France
- Moletto, Prosecco • 9/33 
- Veneto
- San Pellegrino • 3
- Sparkling water

COCKTAILS

- Negroni • 9
- Gin, sweet vermouth, Campari
- Milano Mule • 8
- Vodka, Galliano, ginger liqueur, lime, ginger beer
- Aperol Spritz • 8
- Prosecco, Aperol, soda
- Limoncello Drop Martini • 9
- Limoncello, vodka, fresh lemon,
- Bourbon Smash • 9
- Bourbon, cherry, lime, mint
- Paper Plane • 9
- Bourbon, lemon, Aperol, Amaro Nonino
- Elderflower Fizz • 8
- Prosecco, elderflower liqueur, soda

Thanks to Everyday Wines for curating our wine list.