

Antipasti Caldi

ASPARAGUS, 10 lightly battered & fried, sour crema, chilled marinara
PACIFIC OCTOPUS, 15 char-grilled, house Calabrese sausage, rice beans, tomato
SQUAB, 17 house pancetta wrapped & seared, whipped potatoes, apricot
conserva, five hour sauce
PIG TESTA, 11 slow-cooked, focaccia dusted & flash fried, soft onions, green bell
peppers, house peperoncini, spinach, lemon
VEAL SWEETBREADS, 13 hard-seared, blanched celery, whipped Gorgonzola,
extra virgin olive oil, brodo
BEEF TRIPPA, 8 slow-cooked, toasted sourdough, fried garlic, stewed tomato,
veal stock
CHEF’S TASTE, 5 today’s selection of whole animal offal

Bruschette e Pizze

BRUSCHETTA, 10 house-made stracchino cheese, asparagus & spinach
WHITE PIZZA, 11 mozzarella & artisan ricotta cheeses, roasted garlic
RED PIZZA, 12 pepperoni, house-made fennel sausage, mozzarella cheese,
tomato sauce

Paste

TAGLIOLINI, 18
potato fritelle, fresh porcini mushrooms,
fra diavolo
MEZZALUNA, 15
goat cheese & onion filling,
simple tomato sauce, cream
MALTAGLIATI, 22
whole wheat & egg doughs, morel mushrooms,
caramelized onions, artisan mascarpone
AGNOLOTTI, 15
chicken mousse filling, fresh fava beans, peppered
spinach & garlic
BUCATINI, 16
capretto meatballs, classic marinara, opal basil

Antipasti Freddi

OYSTERS, served raw on the half shell, chilled fregola Sarda, red grapes, fresh
horseradish & lemon, tomato vinaigrette
ROYAL RED SHRIMP, 3 EACH “on a stick”, cured in orange, lime & crushed red pepper
DUCK LIVER PATE, 11 served chilled, applesauce, apricot & pear mostarda,
Parmesan “frico”, crostini
LAMB CRUDO*, 12 served raw, minced red onion, hothouse tomato, sundried
tomato pesto, crostini, extra virgin olive oil
BEEF CARPACCIO*, 14 served raw, shaved Parmigiano Reggiano cheese, coccoli,
red onion, cracked black pepper, extra virgin olive oil

Zuppe e Insalate

MINISTRONE, 6
CHILLED POTATO & GOLDEN TOMATO, 7
FIELD GREENS, 6 Pecorino Romano, herb vinaigrette & balsamic
BIBB, 8 toasted walnuts, maple, honey mustard vinaigrette
ARUGULA, 12 house-made burrata Pugliese, smoked pistachios, golden raisins,
lemon & garlic

Pietanze

ATLANTIC GROUPE, 29
pan-seared, fresh English pea risotto, pea shoots,
torn mint, lemon
WILD KING SALMON, 33
char-grilled, fingerling potatoes, parsnips, cipollini,
fennel, orange zabaglione
VEAL COSTOLETTI, 28
pan-seared, garlic, crisp gnocchetti, torn sage,
smoked tomato, Marsala
BEEF TOP SIRLOIN, 29
herb-crusted & char-grilled, crisp shiitake
mushrooms, marinated sweet bell pepper
peperonata, veal stock
CHEF’S CUT, MARKET
today’s selection from our whole animal butchery

Contorni

buttered kohlrabi root & caraway, 5
broccoli raab, mushroom guarnizione, 6
oven-roasted beets, house fresh mozzarella,
strawberry vinaigrette, 6
Formaggi choice of three, 13
Robiola Due Latti PIEMONTE cow & ewe milk, soft,
mild, buttery smooth texture, sweet finish
Trugole, D.O.P. PIEMONTE cow milk, semi-soft, creamy
Piave D.O.P. VENETO cow milk, semi-firm, sweet, mild
Pecorino Toscano Stagionato D.O.P. TOSCANO
ewe milk, firm, nutty with a hint of saltiness
Bianco Sardo di Moliterno SARDEGNA ewe milk, hard,
well rounded, balanced flavor
Blu di Moncenisio PIEMONTE cow milk, firm, pungent &
peppery
Blu di Bufala LOMBARDIA buffalo milk, semi-firm, aged,
full body blue
Gorgonzola Dolce LOMBARDIA cow milk, soft, blue

* Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness. « We will not guarantee any meat cooked over medium.
We are proud to serve sustainably raised meat and poultry in addition to our other responsibly sourced ingredients « Gratuity of 18% may be added to parties of eight or greater.



Traverse City, Michigan

Fattorie our farms

Bunny Hop	rabbit
Cotton	white potatoes
Friske	Red Delicious apples rhubarb
Gallagher’s	whole Holstein steer
Jordan Valley Bison	spinach
JRJ	whole Polypay lamb
Land of Goshen	eggs, goat cheese, whole Duroc-Yorkshire pig
Majszak	maple syrup
Maple Ridge	chickens
Michigan Fine Herbs	opal basil
Miedema Co-op	parsnips
Monroe	organic field greens, oragnic baby carrots, kohlrabi
Norconk	asparagus
Parshall Ranch	garlic scapes
Provemont	Bibb
Rice Farms	beef round
Shetler	milk, cream
Sleeping Bear	honey
Stokes	blueberries
Urka	strawberries
Werp	herbs, arugula, beets, chicory, pea shoots
Zenner	hothouse tomatoes