

## *Antipasti Freddi*

### **Caprese**

Imported buffalo mozzarella, heirloom tomatoes, basil. 12

### **Melanzane alla Brace**

Grilled eggplant, caramelized onions, capra cheese, balsamic reduction. 8

### **Carpaccio**

Tenderloin, shaved trumpet mushrooms, bell peppers, parmigiano. 11

### **Alici Marinate**

Marinated white anchovies, arugula, pink peppercorn, crostino. 14

## *Antipasti Caldi*

### **Salsiccia e Cipolla con Gorgonzola**

Italian sausage, caramelized onions, balsamic vinegar, gorgonzola. 12

### **Capesante con Lenticchie**

Diver scallops, belluga lentis, crispy speck, arrabbiata, salmoriglio. 15

### **Calamari Fritti**

Fried calamari, arrabbiata dipping sauce. 15

### **Polipetto Arrosto**

Pan roasted baby octopus, ceci bean puree',vincotto. 15

## *Insalate*

### **Insalata di Germoglio**

Shaved Brussel sprouts, pine nuts, golden raisins, pecorino toscano, egg, bermuda red onion, citrus honey vinaigrette. 13

### **Insalata all' Italiana**

Chopped greens, hearts of palm, crispy pancetta, egg, tomato, cucumber, onion, gorgonzola, ceci beans. 9

### **Insalatina Vigna**

Bibb lettuce, gorgonzola cheese, sun dried cherries, strawberries, walnuts, onion, balsamic raspberry vinaigrette. 7

### **Insalata di Farro**

Farro, organic baby beets, fresh tomato, ricotta salata, scallions, lemon oil vinaigrette, sesame lavash. 11



# Le Paste

## **Tagliolini alle Vongole**

Fresh manila clams, choice of red or white. 16

## **Spaghetti allo Scoglio**

Shrimp, mussels, clams, scallops, fresh tomato, white wine, basil. 19

## **Capelli d'Angelo alla Fra Diavola**

Laughing Bird shrimp, marinara, red peppers. 19

## **Pappardelle ai Funghi**

Wild mushrooms, porcini ragu. 16

## **Strozzapreti Norcina**

Hand rolled pasta, italian sausage, black truffles, tomatoes, cream. 16

## **Bigoli al Ragu di Porcini e Salsiccia**

Hand rolled pasta, sausage and porcini mushroom ragu. 16

## **Fettuccine Integrali allo Stracotto**

Whole wheat pasta, braised brisket ragu. 16

## **Gnocchi Casarecci**

Potato dumplings, marinara, fresh ricotta, basil. 16

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

## *Secondi Piatti*

### **Filetto di Manzo**

Certified Piemontese filet, gorgonzola, mushroom demi glace.

6oz \$ 29 - 12oz \$45

### **Costolette d' Agnello alla Brace**

Broiled Colorado prime lamb chops. 42

### **Costoletta di Vitello Alla Brace**

grilled prime veal chop, fried banana peppers. 42

### **Ossobuco alla Milanese**

Braised veal shank, natural veal demi glace, saffron risotto. 36

### **Medaglione di Vitello**

Quinoa foundation, veal medallion, arugula, ricotta, fresh tomato, capers, olives. 28

### **Galletto Arrosto**

Crispy pan roasted Michigan free range Baby Chicken, lemoncello vinaigrette. 27

### **Duo di Quaglia**

Broiled speck wrapped quail breast, Marsala sautéed legs and thighs, soft polenta. 27

### **Salmon in Crosta di Patate**

Pan roasted potato encrusted salmon, belluga lentils. 25

### **Trota Salmonata Beccafico**

Pan roasted stuffed cauliflower, pine nuts, raisins, fennel, capers golden trout. 33

### **Sogliola Arrosto**

Pan roasted whole Dover Sole, brown butter, almonds. 39