

DINNER

ANTIPASTI / APPETIZERS



SALUMERIA & FORMAGGI (Sm / Lg) 22/28 Assorted plate of cured meats and cheeses: ● Prosciutto di Parma ● Sopressata ● Parma Cotto ● Grana Padana ● Provolone ● Fontina ● Mozzarella di Bufala	ARANCINO 17 Homemade saffron rice ball filled with 4 cheeses (asiago, fontina, pecorino and grana padano) Served on top of fresh tomato sauce.
CALAMARI & SHRIMP FRITTI 20 Fried Fresh squid and shrimp served with tartare dip and lemon or pomodoro sauce	VERDURE MISTE 17 Butternut squash, red peppers, zucchini, eggplant, artichoke, tomato & mozzarella
PANARIELLO 19 Burrata served in a parmigiano nest over prosciutto crudo and tomato	PARMIGIANA SORRENTINA 18 / 22 Eggplant, Mozzarella, Parmigiano cheese in a fresh basil tomato sauce. Served with spaghetti
SAUTE' 20 Clams and mussels, sautéed in white wine sauce. Served with crostone bread	PARTENOPE 26 Grilled Octopus, Calamari, and Shrimp with garlic, lemon, olive oil and parsley. Ask Server for Entrée option.

ZUPPA ED INSALATE / SOUP AND SALADS



SOUP OF THE DAY MP Made with fresh ingredients of the season. Ask your server for details	CAPRESE 16 Sliced mozzarella di Bufala, tomato, basil and evoo
MELOGRANO 16 Spinach salad with pear, pomegranate, walnuts and shaved grana padana in a raspberry dressing	CONTADINA 14 Romaine, baby arugula, fennel, carrots, cherry tomato, onions, olives in a balsamic vinaigrette
CESARE 10 14 18 Classic Caesar salad with garlic croutons / grilled chicken / grilled shrimp	FUMI' 19 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

RAVIOLI CAPRESE 20

Homemade ravioli filled with fresh and aged
caciotta with grana padana cheese, in a fresh
tomato sauce

TUBETTONI 26

Tubettoni pasta with swordfish, cherry tomatoes,
pistacchio in an eggplant pesto sauce

GARGANELLI 26

Garganelli pasta with sautéed shrimp, mussels, and
asparagus, in a touch of tomato and garlic sauce

GNOCCHI MASSAIA 22

Homemade gnocchi with red pepper, eggplant,
mushroom,touch of cream in a fresh tomato sauce

SPAGHETTI ALLA NERANO 22

Spaghetti with grana padano, butter, sautéed
zucchini and basil, served in a parmigian cheese
nest

LINGUA DI PASSERO 26

Homemade pasta with chopped shrimp in a white
wine, lemon zest sauce. Topped with clams and
shrimp

PAPPARDELLE BOLOGNESE 24

Homemade Pappardelle in a beef bolognese sauce

LASAGNA PASTICCIATA 23

Homemade lasagna.Choice of Classic or Vegetarian

CACIO E PEPE 22

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) \$72 / 120
- Sirloin (1 person - NO LAVA STONE) \$36

VITELLO VALDOSTANO 28

Veal scaloppine topped with prosciutto cotto,
fontina cheese in a white wine sauce.Served with
roasted potato

SALMONE 28

Pan seared salmon filet in velvety fennel sauce,
served with sautéed spinach

BURGER A MODO NOSTRO 22

Grilled beef burger with fontina cheese, lettuce,
and tomatoes. Served with fries, onions and bacon

POLLO ALLE ERBE 26

Grilled Half chicken (marinated in Italian
herbs - rosemary, thyme, parsley and garlic)
Served with fries.

SALMONE BURGER 22

Grilled salmon burger with onions, tomato,
lettuce in aioli sauce. Served with salad.

BRANZINO AL CARTOCCIO 38

Branzino filet served with sautéed mussels,
shrimp and potatoes in a touch of cherry
tomatoes and white wine sauce

CONTORNI / SIDE DISHES



PATATE FRITTE / FRENCH FRIES 8

SPINACI / SPINACH 11

ASPARAGI / ASPARAGUS 11

PATATE AL FORNO / ROASTED POTATOES 8

SCAROLE / ESCAROLE 11

RUCOLA E POMODORI 10

If you have any food allergies, please let your server know ... we care.
20% Service Charge will be added to all Parties of 6 or more.

Sparkling / Rosé

	gls	btl
• Falanghina Spumante Brut-La Guardiense Campania , Italy	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 di Matelica - Monacesca 2021, Italy	13	48
• Pecorino Superiore Amorino Organic 2021 Abruzzo, Italy	15	60
• Luisa Savignon Bianco 2020 – Friuli, Italy	15	60
• Falanghina del Sannio- Anima Lavica Janare 2023, Campania Italy	15	60
• Mach San Michele Chardonnay 2021 – Trentino, Italy	15	60
• Moscato d’Asti – Marengo Piedmont, Italy	14	56
• Gavi Bersano -2023 Piedmont, Italy	14	56
• Avanzi “1931” 2020 Bianco Lombardia , Italy	14	56
• Greco Lamezia – Lento 2023 Calabria, Italy	14	56
• Orhora – Olivi 2020 Tuscany, Italy	15	60

Red Wine

• Magliocco Lento 2017 –Calabria , Italy	17	68
• 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	68
• Valpolicella “ Marogne” Ripasso - 2020, Veneto , Italy	15	60
• Federico II Lento – 2019 Calabria , Italy	15	60
• Barbera D’Asti L’Avvocata – Coppo 2021, Piemonte , Italy	15	60
• Orfeo Negroamaro – Paololeo Puglia, Italy	15	60
• Trinita’ Montepulciano d’Abruzzo Riserva 2018 Tuscany, Italy	17	68
• Barolo Coppo 2020, Piedmont, Italy	22	88
• Brunello di Montalcino Riserva 2017 – Petraiolo, Tuscany, Italy	-	95
• Excelsus Amarone della Valpolicella 2015. – Verona, Italy	-	95
• Tempore – Cantine Olivi 2011 Tuscany, Italy	-	105
• Pugnietello– 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

Campari, Prosecco, touch of O.J Served on ice. Garnished with a slice of orange **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. Garnished with a slice of lemon **16**

Miraggio

Aperol, Vermouth, orange 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. Garnished with pomegranate seeds **16**

Ma si'... di sera

Prosecco, Pear nectar, thyme, simple syrup **14**

La Donna Rossa

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

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