



6 Course Alla Famiglia | \$65
With Wine Pairing | \$120
9 Course Alla Famiglia | \$85
With Wine Pairing | \$160
Prices are per person

SMALL

Aged Beef Meatballs, Pomodoro, Basil, Grilled Ciabatta, Pecorino | \$13

Fried Soft Shell Crab, Chili Oil, Garlic Aioli, Basil | \$14

Prosciutto & Salami - \$15 add grilled ciabatta \$2

Grilled Artichoke, Ricotta, Arugula, Pickled Onions, Pine Nuts, Herb Dressing | \$16

Charred Octopus, Romesco Sauce, Herb Puree, Bread Crumbs | \$17

Beef Carpaccio, Smoked Mushrooms, Capers, Shallots, Aioli, Grilled Ciabatta | \$17

Burrata, Olive Oil, Grilled Ciabatta, Smoked Sea Salt, Black Pepper | \$19

LARGE

Spaghetti Carbonara, Bacon, Black Pepper, Egg Yolk, Pecorino | \$19

Mezzelune, Roasted Artichoke, Mascarpone, Fried Prosciutto | \$24

Tagliatelle, Fennel Sausage Ragu, Parmesan Cream | \$23

Asparagus Risotto, Asparagus Tempura, Mint, Pecorino | \$27

Linguini Vongole, Clams, Tomato, White Wine, Garlic, Chili Flakes, Parsley | \$25

Ricotta Ravioli, Sage, Brown Butter, Black Pepper | \$26

Tortellini, Aged Beef, Ricotta, Sherry Vinegar, Veal Stock | \$27

Northern SK Walleye, Pea & Navy Bean Fricassee, Mushroom, Pearl Onion | \$30

Steak Bavaglino, Honey Roasted Carrot, Cilantro & Pea Pesto, Carrot Salad | \$32

DESSERT

Raspberry Sorbet, Limoncello | \$6

Peanut Butter Budino, Chocolate Sauce, Whipped Cream | \$12

Lemon Olive Oil Cake, Lemon Cream, Candied Almonds | \$12

****Gluten free pasta available. Additional \$2****

