

# Dinner Menu

## STARTERS & SMALL PLATES

CHARCUTERIE: CHEFS SELECTION OF CURED & SMOKED SALUMI; TAGGIASCA OLIVES	13
FRESH MOZZARELLA & VINE-RIPENED TOMATO SALAD WITH BASIL, EXTRA VIRGIN OLIVE OIL & BALSAMIC	10
HUNGARIAN HOT AND MILD PEPPERS WITH ITALIAN SAUSAGE & POTATOES	9
PIGGY BACK DATES: SERRANO HAM & SPANISH ALMONDS WITH WARM HONEY	10
BRUSSELS SPROUTS, OLIVE OIL, GARLIC, MINT, HAZELNUTS & PECORINO	8
POTATO GNOCCHI WITH WILD MUSHROOMS, CREAM SHERRY & VEAL DEMI GLACE	8
PORK BELLY WITH SWEET & SOUR PEPPERONATA	10
LITTLE LAMB SAUSAGE WITH TZATZIKI & GRILLED FLAT BREAD	10
GRILLED OCTOPUS WITH ARUGULA, POTATO, FENNEL, LEMON, GARLIC, PARSLEY & CHILIES	10
CURRY MUSSELS WITH RED CURRY, COCONUT, TOMATO, GARLIC & GINGER	9
BEEF TENDERLOIN TIPS DIANE WITH BRANDY, DIJON, CREAM & SHAVED TRUFFLES	12
CALAMARI WITH LEMON, GARLIC & PARSLEY	10
GRILLED SHRIMP WITH CHILIES, GARLIC & SOFT POLENTA	12
RED WINGS: CHICKEN WINGS WITH SPICY BOURBON SRIRACHA	9
CHEESE PLATE: CHEFS SELECTION OF DOMESTIC & IMPORTED CHEESES WITH FRUITS & NUTS	11
ANTIPASTO MISTO: CHEFS WHIM OF MIXED CHEESE & SALUMI	15

## SOUPS & SALADS

FRENCH ONION SOUP GRATINEE	6
SOUP OF THE DAY	3   5
STEAK SALAD WITH GRILLED BEEF TENDERFLOIN, PORTOBELLO MUSHROOM, HAZELNUTS, BLUE CHEESE & SHERRY VINAIGRETTE	15
CAESAR SALAD: ROMAINE HEARTS, CROUTONS, PARMIGIANA & LEMON; CAESAR SALAD DRESSING	9
ARUGULA, APPLES, ALMONDS, SERRANO, MANCHEGO CHEESE, DATES & CIDER VINAIGRETTE	11
NOBLE SALAD: BUTTER LETTUCE, RED ONION, SUNFLOWER SEEDS; VINAIGRETTE OR BLUE CHEESE	7
ENDIVE, BEETS, HAZELNUTS & BLUE CHEESE SALAD	9

## PASTA

SPAGHETTI CACIO E PEPE WITH CREAMY PECORINO CHEESE SAUCE & BLACK PEPPER	14
RIGATONI PASTA WITH BRAISED LAMB SUGO & PECORINO	18
POTATO GNOCCHI WITH CRAB, TOMATO-HERB CREAM & LEMON	21
PAPARDELLE PASTA WITH OLIVE OIL, GARLIC, OLIVES, SUNDRIED TOMATO, LEMON ZEST & GOAT CHEESE	16

## MEAT, FISH & ...

FILET MIGNON: 8 OZ. PRIME BEEF, WHIPPED POTATOES, CARROTS & RED WINE SAUCE	30
NY STEAK FRITES: 14 OZ. PRIME BEEF, SHOESTRING POTATOES & RED WINE SAUCE	28
GRILLED LAMB CHOPS WITH CHICKPEA PUREE, BURNT LEMON & CAPONATA	32
ROASTED SALMON, ARTICHOKE, FINGERLINGS, SPINACH & TOMATO; LEMON – OREGANO VINAIGRETTE	23
SEA BASS WITH TOMATO & OLIVE SALAD	27
SEARED SCALLOPS WITH ROMESCO SAUCE & ISRAELI COUSCOUS TABOULI	29
CHICKEN-FRIED MICHIGAN LAKE PERCH, TARTARE SAUCE, GREEN BEANS & SHOESTRING POTATOES	17
GRILLED VEAL CHOP WITH MOREL MUSHROOMS, CREAM SHERRY & WHIPPED POTATO	34
ROASTED HALF CHICKEN WITH SHOESTRING POTATOES, LEMON CAPER SAUCE	20
ARISTA: ROASTED PORK SHOULDER; GARLICKY & SUCCULENT ~ ROSEMARY POTATOES & RAPINI	22
BISTRO BURGER: BEEF OR LAMB; PEPPERED BACON, MANCHEGO & ROMESCO SAUCE...FRIES OR GREENS	13   15

ask your server about menu items that are cooked to order.  
consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of foodborne illness.