

CRAFTED ITALIA

aperitivo

- calamari fritti

lemon / banana peppers / marinara

20
- italian sausage arancini

vodka sauce / basil micro greens / grana padano

18
- bruschetta al pomodoro

fresh seasonal tomatoes / roasted red pepper & shallots / citrus mascarpone / aged balsamic / basil

18

V
- smoked trout dip

fried capers / grilled lemon / focaccia crostini & artisan crackers / marinated olives / roasted peppers / pickled radish

24
- garlic bread

rustic italian herb focaccia / grana padano / marinara

16

V
- bread service

whipped butter / olive oil / aged balsamic / tapenade

9

V
- crafted salumi board

prosciutto / soppressata / coppa / burrata / heirloom tomato salad / fig jam / pickled red onion / marinated olives / caper berries / marcona almonds / flatbread crackers

35

// feeds two-three

GF
- mussels

GF substitute shrimp +5

diablo: garlic / calabrese tomato broth / crostini

24

cream sauce: crumbled sausage / shallots / roasted garlic / crostini

24
- crafted polpette

slow roasted meatballs / marinara / grana padano

16
- soup of the day

7

insalata

add-ons: shrimp +15 / herb roasted chicken +7

- crafted caesar

baby romaine / shaved parmesan / garlic herb croutons / parmesan crisp / spanish anchovies / caesar dressing

15

GF
- baby beet & goat cheese

artisan greens / toasted hazelnuts / pickled shallot / raspberry vinaigrette / chevre / fried goat cheese

18

N

crafted pizza al forno

12-inch gluten free crust available +3

add-ons: hot honey / balsamic / mushrooms / caramelized onions / banana peppers / giardiniera +3
pepperoni / sausage / bacon / chicken +6 shrimp / shaved ribeye +9

- gyro

sliced lamb / tomatoes / red onion / kalamata olives / feta / tzatziki sauce / roasted garlic oil

22
- fig & prosciutto bianco

crispy prosciutto / garlic cream / gorgonzola / fig jam / aged balsamic / arugula

22
- the national

garlic cream / spicy italian sausage / caramelized onions / basil / balsamic reduction

21
- pepperoni arrabbiata

marinara / mozzarella / charred pepperoni / hot honey

21
- margherita

garlic tomato purée / fior di latte mozzarella / basil / olive oil

19

V
- italian beef

giardiniera / marinara / shaved ribeye / banana peppers / garlic aioli

22

house crafted pastas

add-ons: shrimp +15 / herb roasted chicken +7 / three crafted meatballs +12 (gluten free pasta available)

- lobster ravioli

tuscan greens / vodka cream sauce / gremolata breadcrumb

38
- prime rib gnocchi

shaved prime rib / potato gnocchi / barolo demi / wild mushrooms / crispy potato threads

42
- spaghetti & meatball

pomodoro / basil / grana padano

32
- gamberi calabresi

sauteed gulf shrimp / calabrian cream sauce / white wine & cherry tomatoes / linguine

34
- crab linguine

jumbo lump crab / garlic cream / chili oil / lemon infused olive oil / gremolata breadcrumb / grana padano

36

secondi

- branzino al limone

citrus celery root puree / broccolini / rosemary beurre blanc / chili oil / marcona almonds

45

GF

N
- rainbow trout

pan seared / roasted red grapes / arugula / lemon aioli / pickled onions / marcona almonds

37

GF

N
- faroe island salmon

creamy taleggio polenta / broccolini / rosemary beurre blanc / gremolata breadcrumbs

39

GF
- veal marsala

wild mushrooms / roasted garlic smashed potatoes / basil oil / micro basil

48
- chicken parmesan pomodoro

micro basil / scamorza /pomodoro / spaghetti

34
- barolo braised bone-in beef short rib

creamy taleggio polenta / tuscan greens / blistered cherry tomatoes / natural pan sauce

52

GF
- gorgonzola crusted filet mignon

crisp potato rosti / tuscan greens / barolo demi

66

GF
- risotto ai funghi

creamy risotto / wild mushrooms / truffle oil / grana padano / crispy potato threads

28

GF

V

sides

- spaghetti

pomodoro sauce, garlic cream sauce, or barolo demi

11

V
- broccolini or asparagus

roasted garlic / lemon infused olive oil

11

GF

V
- truffle parmesan fries

13

V
- roasted garlic smashed potatoes

10

GF

V
- seasonal vegetable

11

GF

V

weekly specials

friday fish fry

every friday 4pm - 10pm

baked or fried cod 22 GF pan fried walleye 32
potato pancake or french fries / coleslaw / tartar sauce / apple butter / marbled rye bread

saturday prime rib

every saturday 4pm - 10pm

12oz. herb crusted prime rib / roasted garlic smashed potatoes / lemon butter broccolini / horseradish cream / demi glace

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF Gluten-friendly option available, please advise server V Vegetarian option available, please advise server N Contains Nuts | A 20% gratuity will be added to the bill for parties of 6 or more.