

First Course

Wild Arugula
cherry tomatoes, heirloom beans, lemon vinaigrette, ricotta salata 17

Heirloom Tomato Gratin
crispy garlic, sheep's milk ricotta, crostini 18

Crispy Zucchini Flowers
oishi shrimp, mascarpone, tomato marmalade 21

Honey Gem Lettuce
crispy artichokes, boquerones, lemon bread crumbs, Caesar dressing 17

Taleggio Stuffed Gnocchi
porcini and truffle cream 20

Beef & Wild Mushroom Polpetta
tomato butter 19

Endive & Chicory Salad
black mission figs, walnuts, piave vecchio cheese, white balsamic 18

Crispy Brussel Sprouts
bitter greens, goat cheese, red grapes 19

Pizza Fritta
staciatella, mortadella, cracked pepper, pistachios 20

Tuscan Kale & Brussels Sprouts
crispy lentils, delicata squash, goat cheese, apple vinegar 18

Fried Baby Artichokes
caper and herb aioli, Calabrian chili 18

Bignolati
sweet italian sausage, broccoli rabe, caramelized onions, provolone fonduta 18

Yellow Fin Tuna
blood orange, chili, fennel pollen, crispy rice, Frankie's extra virgin olive oil 21

Pizza

San Marzano Tomatoes
wild oregano, pecorino 21

Wild Mushroom
tallegio, roasted garlic 23

Prosciutto di Parma
arugula, lemon 24

Sweet Fennel Sausage
bomba calabrese, whipped ricotta 23

Detroit

pepperoni, cherry peppers, roasted garlic, spicy honey 24

Housemade Potato Gnocchi
vodka sauce, calabrian chili, straciatella 24

Spicy Lobster Riccia
cherry tomatoes, baby arugula, chili flakes 35

Roasted Chicken Agnolotti
button chanterelles, lemon thyme, cracklings 28

Pasta

Ricotta Cavatelli
heirloom tomatoes, arugula, pangrattato, Parmigiano Reggiano 25

Tagliatelle
ragù alla bolognese, wild mushrooms, ricotta 28

Sweet Potato Raviolini
brown butter, sage, pecorino, walnuts 26

Main Course

Green Circle Chicken “Scarpariello”
sweet sausage, rosemary, roasted potatoes, lemon 30

Eggplant Parmesan
fior di latte, mixed baby greens 22

Crispy Chicken Breast “Milanese”
Brussels sprouts caesar, focaccia croutons 28

8 oz. Bistro steak
rosemary fries, roasted tomato, spiced balsamic jus 36

Grilled Butterflied Branzino
peppers and artichokes, preserved lemon, salmorigilio 34

Hidden Fjord Salmon
asparagus, oyster mushrooms, crispy quinoa, lemon dill butter 32

Parmesan Crusted West Coast Halibut
tomatoes, chives beurre blanc 36

Allen Brothers Brisket Burger
fontina, sliced tomato, arugula, pepperoncini remoulade 23

Entrée Salad
Arugula, Honey Gem, or Endive & Chickory
With Chicken 26, Salmon 34, or Steak 36

Grilled Duroc Pork Chop
crispy gnocchi, brussels sprouts, bacon and onion jam 34

Braised Boneless Short Ribs
potato pave, horseradish mascarpone, pickled shallot 34

Sides 12

Roasted Potatoes

Zucchini Noodles

Asparagus

Marinated Peppers & Artichokes

French Fries



Culinary Team
Albert DeAngelis
Matthew McNerney

We must tell you that consuming undercooked or raw foods might increase the risk of foodborne illness