

First Course

Baby Arugula

cherry tomatoes, red onion, heirloom beans,
red wine vinaigrette, ricotta salata 17

Yellow Fin Tuna

blood orange, chili, fennel pollen, crispy rice,
Frankie’s olive oil, tamari and ginger 21

Stuffed Zucchini Flowers

Oishii shrimp, mascarpone, tomato marmalade 21

Hearts of Romaine

boquerones, lemon bread crumbs, Caesar dressing 17

Taleggio Stuffed Gnocchi

porcini and truffle cream 20

Crispy Parmesan Cauliflower

caper and herb aioli, Calabrian chili 18

Endive & Chicory Salad

black mission figs, walnuts, piave vecchio cheese,
white balsamic 18

Crispy Brussel Sprouts

bitter greens, goat cheese, red grapes 19

Gnocco Fritto

straciatella, mortadella, cracked pepper, pistachios 20

Tuscan Kale & Brussels Sprouts

crispy lentils, delicata squash, goat cheese,
apple vinegar 18

Veal Meatballs

tomato butter 19

Bignolati

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

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

Rigatoncini

vodka sauce, pancetta, Calabrian chili, straciatella 24

Spicy Lobster Riccia

cherry tomatoes, baby arugula, chili flakes 35

Roasted Chicken Agnolotti

button chanterelles, lemon thyme, cracklings 28

Pasta

Housemade Potato Gnocchi

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,
cherry peppers, lemon 30

Grilled Butterflied Branzino

peppers and artichokes, preserved lemon, salmorigilio 34

Eggplant Parmesan

fior di latte, tagliatelle 22

Hidden Fjord Salmon

asparagus, oyster mushrooms, crispy quinoa,
lemon-dill butter 32

Crispy Chicken Breast “Milanese”

Brussels sprouts caesar, focaccia croutons 28

Parmesan Crusted
West Coast Halibut

tomatoes, chives beurre blanc 36

CAB. NY Strip Steak

rosemary fries, roasted tomato, spiced balsamic jus 42

Allen Brothers Brisket Burger

fontina, sliced tomato, arugula,
pepperoncini remoulade 23

Entrée Salad

Baby Arugula, Hearts of Romaine,
Endive & Chicory or Kale & Brussel Sprouts
With Chicken 28, Salmon 32, Shrimp 32

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

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

Culinary Team

Albert DeAngelis

Matthew McNerney



Capretta