



Antipasto

Insalata Rustica

Tomatoes, cucumber, bell peppers, onion, olives, chevre cheese, artichoke heart.

Il Primo

Cavatelli alla Sorrentina

Homemade ricotta pasta, mozzarella, eggplant, tomato.

Il Secondo (choice of one)

Scaloppine al Limone

Veal scaloppine, lemon, white wine, parsley.

Suprema di Pollo Arrosto

Pan roasted organic Michigan raised Airline chicken breast.

Lake Perch Siciliano

Breaded Michigan lake perch, arugula, heirloom tomato.

Il Dolce (Choice of One)

Profiteroles al Cioccolato

Custard filled cream puffs, hot chocolate sauce.

Tiramisu'

Ladyfingers, mascarpone mousse, espresso, cocoa.

Crème Brulee

Tahitian Vanilla.

\$55 per person plus bar, tax and 20% gratuity.

