



Antipasto

Insalata all' Italiana

Chopped greens, hearts of palm, crispy pancetta, egg, tomato, cucumber, onion, gorgonzola, ceci beans.

Il Primo

Francobolli alla Guancia di Vitello

Homemade veal cheek ravioli, natural reduction.

Gnocchi al Pomodoro

Homemade Potato dumplings, fresh tomato sauce, basil.

Il Secondo (choice of one)

Suprema di Pollo Arrosto

Pan roasted organic Michigan raised Airline chicken breast.

Branzino Arrosto

Oven roasted Mediterranean Sea Bass, arugula pesto.

Bistecca di Manzo alla Brace

Broiled prime flank steak.

Il Dolce (Choice of One)

Profiteroles al Cioccolato

Custard filled cream puffs, hot chocolate sauce.

Crème Brulee

Tahitian Vanilla.

Tiramisu'

Ladyfingers, mascarpone mousse, espresso, cocoa.

\$65 per person plus bar, tax and 20% gratuity.

