



## ANTIPASTI

<i>gf</i>	<b>Burrata con Pomodori</b>	Cream filled ball of mozzarella served with fresh tomatoes, basil, Fustini's olive oil and 18 year balsamic . . . . .	17
	<b>Cambozola e Aglio</b>	Roasted heads of garlic and melted Cambozola cheese, served with Crooked Tree Breadworks rosemary focaccia bread . . . . .	21
<i>gf</i>	<b>*Carpaccio</b>	Thinly sliced raw beef tenderloin with lemon, olive oil, ground mustard, capers, basil and Parmesan Reggiano . . . . .	23
<i>gf</i>	<b>Gambero Grigliato</b>	Pan seared prosciutto wrapped jumbo shrimp served with basil pesto aioli and radish . . . . .	21

## ZUPPA E INSALATE

	<b>Zuppa Inspirato</b>	Chef's choice, made fresh daily . . . . .	Cup . . . . . 9	Bowl. . . . . 13
<i>gf</i>	<b>*Insalata Caesar</b>	Romaine lettuce tossed lightly in house made Caesar dressing, fresh parmesan cheese and house made croutons . . . . .	Half . . . . . 13	Full . . . . . 19
<i>gf</i>	<b>Insalata di Fichi</b>	Arugula, mixed greens, figs, red onion, pecans, bleu cheese crumbles, smoked gouda & Fustini's fig balsamic . . . . .	Half . . . . . 15	Full . . . . . 25

## PASTE

	<b>Penne Casalinga</b>	Short pasta tubes with sauteed chicken, black olives and tomatoes, tossed in olive oil and fresh garlic, topped with green onions . . . . .	31
	<b>Tortellini</b>	Cheese filled spinach pasta rounds in a butter cream sauce with prosciutto & pine nuts . . . . .	29
	<b>Fettuccini Alfredo con Funghi</b>	Wide pasta ribbons tossed in a brandy cream sauce with morel mushrooms . . . . .	31
	<b>Bucatini Bolognese</b>	Long, narrow pasta tubes in a classic four Italian meat sauce . . . . .	33
	<b>*Linguini Frutto di Mare</b>	Narrow pasta ribbons with shrimp, scallops, langoustine, and roasted garlic. Served in your choice of olive oil or marinara sauce . . . . .	35
	<b>Lasagne al Forno</b>	A tower of pasta sheets layered with Italian cheeses, four Italian meats, and topped with house made marinara and bechamel sauce . . . . .	33

## POLLAME, CARNE, FRUTTI DI MARE, E PESCE\*

<i>gf</i>	<b>*Pollo Piccata</b>	10 oz. Frenched chicken breast sautéed with lemon and capers in a white wine reduction, served with a nest of angel hair pasta . . . . .	37
<i>gf</i>	<b>*Scampi e Capellini</b>	Sautéed jumbo shrimp in a lemon, butter, garlic and white wine sauce served with a nest of angel hair pasta . . . . .	39
	<b>*Luccio Bella Vita</b>	Fresh Walleye, pan fried in a mozzarella crust and served with the Chef's sauce selection . . . . .	45
<i>gf</i>	<b>*Dentice Rosso</b>	Pan seared red snapper with skin on, saffron tomato veloute, rye panzanella . . . . .	45
<i>gf</i>	<b>*Capesante di Mare</b>	Pan seared sea scallops, langoustine bisque, grilled sweet corn, fried shallots, chive oil, basmati . . . . .	51
<i>gf</i>	<b>*Petto d'Anatra Scottato</b>	Maple Leaf Farms pan seared duck breast, sweet potato gratin, bordelaise, truffle butter bean puree, smoked onion, baby kale . . . . .	47
<i>gf</i>	<b>*Saltimbocca di Vitello</b>	Tender cutlets of veal, topped with parmesan, prosciutto & sage, brandy pan jus, Boursin mash potato, green beans . . . . .	47
<i>gf</i>	<b>*Filetto di Manzo al Gorgonzola</b>	8 oz. Filet of beef sautéed with port wine and finished with gorgonzola, roasted redskin potatoes and vegetable . . . . .	63

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## ACCOMPLIMENTE

Side Vegetable OR Potato . . . . .	7	Add Chicken . . . . .	15	<i>gf</i> = Notes items that <b>CAN</b> Be Prepared Gluten Free
Sauteed Morels . . . . .	15	Add Shrimp . . . . .	19	
		Add Meatball . . . . .	3	

~ as a courtesy to all guests we kindly ask that all electronics are silenced at the table ~