



ANTIPASTI

<i>gf</i>	Burrata con Pomodori	Cream filled ball of mozzarella served with fresh tomatoes, basil, Fustini's olive oil and 18 year balsamic	17
	Cambozola e Aglio	Roasted heads of garlic and melted Cambozola cheese, served with Crooked Tree Breadworks rosemary focaccia bread	21
<i>gf</i>	*Carpaccio	Thinly sliced raw beef tenderloin with lemon, olive oil, ground mustard, capers, basil and Parmesan Reggiano	23
<i>gf</i>	Gambero Grigliato	Grilled skewer of jumbo shrimp, romesco sauce, pea shoots, Ricotta Salata, gremolata butter	21

ZUPPA E INSALATE

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

PASTE

	Capelli d'Angelo al Pomodoro	Angel hair pasta with fresh tomato, a pinch of red pepper, fresh basil	29
	Ravioli	Spinach and Fontina cheese filled pasta pillows, brown butter and sage sauce, wilted spinach, Parmigiano Reggiano, pine nuts	31
	Fettuccini Alfredo con Funghi	Wide pasta ribbons tossed in a brandy cream sauce with morel mushrooms	33
	Bucatini Bolognese	Long, narrow pasta tubes in a classic four Italian meat sauce	33
	Lasagne al Forno	A tower of pasta sheets layered with Italian cheeses, four Italian meats, and topped with house made marinara and bechamel sauce	35
	*Linguini Frutto di Mare	Narrow pasta ribbons with shrimp, scallops, langoustine, and roasted garlic. Served in your choice of olive oil or marinara sauce	39

POLLAME, CARNE, FRUTTI DI MARE, E PESCE*

	*Pollo Piccata	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>	*Scampi e Capellini	Sautéed jumbo shrimp in a lemon, butter, garlic and white wine sauce served with a nest of angel hair pasta	39
	*Luccio Bella Vita	Fresh Walleye, pan fried in a mozzarella crust and served with the Chef's sauce selection	45
<i>gf</i>	*Spigola Cilena alla Griglia	Grilled Chilean seabass, pancetta, gorgonzola mornay, trofie pasta, broccolini, black garlic balsamic reduction	49
<i>gf</i>	*Capesante di Mare	Pan seared sea scallops, angel hair pasta, brown butter, fried capers, pancetta, arugula, Parmigiano Reggiano	51
<i>gf</i>	*Ossobuco di Maiale	Pork shank slowly braised in a red eye jus, white cheddar polenta, grilled asparagus	37
<i>gf</i>	*Vitello Marsala	Tender cutlets of veal sautéed with shallots and wild mushrooms in a Marsala wine sauce, served over linguini.	47
<i>gf</i>	*Filetto di Manzo al Gorgonzola	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 CAN Be Prepared Gluten Free
Sauteed Morels	15	Add Shrimp	19	

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