



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	19
	Cambozola e Aglio	Roasted heads of garlic and melted Cambozola cheese, served with house made 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>	Gamberi e fagioli al Limone	Pan seared jumbo shrimp, fagioli al limone, preserved lemon emulsion, crushed Calabrian chili, pea shoots	27

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 23

PASTE

	Trofie con Pollo e Carciofi	Short, thin, twisted pasta, sautéed chicken, artichoke hearts, tomatoes, prosciutto, tossed in pesto cream	33
	Ravioli	Spinach, roasted garlic, and Fontina cheese filled pasta pillows, blistered tomatoes, garlic scape pesto, ricotta salata	33
	Fettuccini Alfredo con Funghi	Wide pasta ribbons tossed in a brandy cream sauce with morel mushrooms	35
	Bucatini Bolognese	Long, narrow pasta tubes in a classic four Italian meat sauce	35
	*Linguini Frutto di Mare	Narrow pasta ribbons with shrimp, scallops, langoustine, and garlic. Served in your choice of olive oil or marinara sauce	39
	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

POLLAME, CARNE, FRUTTI DI MARE, E PESCE*

<i>gf</i>	*Pollo Piccata	10 oz. Frenched chicken breast sautéed with lemon and capers in a white wine reduction, served with linguini	39
<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, mashed potatoes, sautéed green beans	47
	*Ippoglosso Scottato in Padella	Pan seared halibut, salt baked potatoes, black truffle sweet corn purée, lobster mushroom insalata	57
<i>gf</i>	*Capesante di Mare	Pan seared sea scallops, zucchini spaghetti, puttanesca sauce, gramolata focaccia toast	51
<i>gf</i>	*Bistecca di Agnello	16oz. Grilled Lamb T-Bone, grilled plum & arugula, tomato & sourdough panzanella, herbed goat cheese, garlic Cabernet reduction	55
<i>gf</i>	*Saltimbocca di Vitello	Tender cutlets of veal, topped with parmesan, prosciutto & sage, brandy pan jus, mashed potato, sautéed green beans	49
<i>gf</i>	*Filetto di Manzo al Gorgonzola	8 oz. Filet of beef, pan seared, port wine and finished with gorgonzola, mashed potatoes and vegetable	65

**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	20	

August 7th – September 6th, 2026

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