



ANTIPASTI

gf **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 Crooked Tree Breadworks rosemary focaccia bread 21
gf ***Carpaccio** Thinly sliced raw beef tenderloin with lemon, olive oil, ground mustard, capers, basil and Parmesan Reggiano 23
gf **Gamberi al prosciutto** Pan seared, prosciutto wrapped jumbo shrimp, pesto aioli, micro arugula, chili oil 27

ZUPPA E INSALATE

Zuppa Inspirato Chef’s choice, made fresh daily Cup . . . 9 Bowl. . 13
gf ***Insalata Caesar** Romaine lettuce tossed lightly in house made Caesar dressing, fresh parmesan cheese and house made croutons . . Half . . 13 Full . . 19
gf **Insalata di Fichi** Arugula, mixed greens, figs, red onion, pecans, bleu cheese crumbles, smoked gouda & Fustini’s fig balsamic Half . . 15 Full . . 23

PASTE

Capelli d’Angelo al Pomodoro Angel hair pasta with fresh tomato, house made marinara, a pinch of red pepper flakes and fresh basil 29
Penne San Moritz Sautéed chicken breast, spinach, kalamata olives, sundried tomatoes, roasted herb cream sauce, mozzarella & parmesan cheeses 31
Ravioli Spinach and Fontina cheese filled pasta pillows, brown butter and sage sauce, wilted spinach, Parmigiano Reggiano, pine nuts 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
Gamberi e Ricotta al Limone Sautéed jumbo shrimp, narrow pasta ribbons, lemon ricotta, arugula, pinch of red pepper, topped with fresh parmesan 37
***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*

gf **Asparagi alla Milanese** Sautéed asparagus, beet root ricotta, poached eggs, Parmesano Reggiano, crispy prosciutto, Meyer lemon zest 29
Parmigiana di Pollo 10 oz. Chicken breast breaded with Italian breadcrumbs & parmesan cheese, served with fettuccine and house made marinara 43
***Luccio Bella Vita** Fresh Walleye, pan fried in a mozzarella crust and served with the Chef’s sauce selection, Boursin mashed potatoes, vegetable 47
gf ***Branzino Scottato** Pan seared branzino, salsa verde, cous cous pilaf, grilled garlic scapes, marinated tomatoes 45
gf ***Capesante di Mare** Sea scallops, Castelvetro olive emulsion, horseradish remoulade, quinoa fritters, radish, pickled cauliflower & sugar snap peas, ricotta salata . 51
gf ***Maiale alla Griglia** Grilled 14oz. Duroc pork tomahawk, grilled gem lettuce Caesar, arugula pistu, red pepper aioli, goat cheese 49
gf ***Vitello Marsala** Tender cutlets of veal sautéed with shallots and wild mushrooms in a creamy Marsala wine sauce, served over linguini 49
gf ***Filetto di Manzo al Gorgonzola** 8 oz. Filet of beef, pan seared, port wine and finished with gorgonzola, Boursin 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	

June 26th – July 16th, 2026

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