



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

	Risotto ai Funghi di Bosco	Spelt risotto with local wild mushrooms, crispy onions, sweet corn, Pecorino Romano	31
	Trofie con Salsiccia	Short, thin, twisted pasta with Andouille sausage, broccoli rabe, and crumbled ricotta cheese in a tomato cream sauce	33
	Ravioli	Baby spinach, roasted garlic, and Fontina cheese filled pasta pillows, pesto alla trapanese, burrata, basil, white truffle oil	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, bay 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*

	*Pollo Cacciatore	Chicken thighs braised with tomatoes, onions and bell peppers, served with asparagus and polenta	37
<i>gf</i>	*Scampi e Capellini	Sautéed jumbo shrimp in a lemon, butter, garlic and white wine sauce served with linguini	39
	*Luccio Bella Vita	Fresh Walleye, pan fried in a mozzarella crust and served with the Chef's sauce selection, mashed potatoes and sautéed vegetable	47
<i>gf</i>	*Branzino Scottato	Pan seared branzino, ratatoulli, parmesan polenta, arugula pesto & parmesan reggiano	45
<i>gf</i>	*Capesante di Mare	Pan seared sea scallops, romesco, sea beans, garlic leek flan, grilled house made focaccia	51
<i>gf</i>	*Confit d'Anatra	Confit leg of duck, local wild mushroom ragu, salt baked potatoes, micro mirepoix greens	49
<i>gf</i>	Vitello Piccata	Veal cutlets with sautéed with lemon and capers in a white wine reduction served with a nest of angel hair pasta	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 sautéed 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 ~