



ANTIPASTI

gf **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

gf ***Carpaccio** Thinly sliced raw beef tenderloin with lemon, olive oil, ground mustard, capers, basil and Parmesan Reggiano 23

gf **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

gf ***Insalata Caesar** Romaine lettuce tossed lightly in house made Caesar dressing, fresh parmesan cheese and croutons . . Half . . 13 Full . . 19

gf **Insalata di Fichi** Arugula, mixed greens, figs, red onion, pecans, bleu cheese, 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

Trofie alla Trapanese Short, thin, twisted pasta, tomato & almond pesto, burrata, basil, olive oil, Black Sea salt 29

Capellini Carbonara Angel hair pasta, pancetta, egg, parmesan Reggiano, cracked black pepper, grilled garlic rosemary focaccia bread 31

Raviolo a Spirale Spinach pasta stuffed with Boursin cheese, with brown butter, morels, fava beans, grilled radicchio, salt cured egg yolk . . . 31

Bucatini Bolognese Long, narrow pasta tubes in a classic four Italian meat sauce 33

POLLAME, CARNE, FRUTTI DI MARE, E PESCE*

gf ***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

***Luccio Bella Vita** Fresh Walleye, pan fried in a mozzarella crust and served with the Chef’s sauce, garlic mashed redskin potatoes & vegetable . 45

***Vitello al Parmigiano** Veal cutlets with Italian bread crumbs & parmesan cheese, served with fettuccine and house made marinara 47

gf ***Filetto di Manzo al Gorgonzola** 8 oz. sautéed filet of beef, Port Demi, gorgonzola, garlic mashed 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	

February 26, 2026

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