



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 croutons	Half . . . 13	Full . . . 19
<i>gf</i>	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
	Capelli d'Angelo al Cacio e Pepe	Angel hair pasta, Pecorino Romano cheese and black pepper, petite arugula & radish salad	29
	Raviolo a Spirale	Spinach pasta stuffed with Boursin cheese, served with pickled shallots, watermelon radish, pea shoots, romesco, pistachio . . .	31
	Lasagne al Forno	A tower of pasta sheets layered with Italian cheeses, bolognese, topped with house made marinara and bechamel sauce . . .	35

POLLAME, CARNE, FRUTTI DI MARE, E PESCE*

	Zuppa de Mare	Shrimp, scallops, langoustines, potatoes, leeks and pancetta in a smoked gouda mornay, served with grilled focaccia	41
	Parmigiana di Pollo	Chicken breast breaded with Italian breadcrumbs & parmesan cheese, served with fettuccine and house made marinara . . .	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
<i>gf</i>	*Carré di Agnello	Pan seared rack of Lamb, Tuscan butter bean ragu, Cabernet reduction, wilted spinach, Parmesan Reggiano, gremolata	55
<i>gf</i>	*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
		Add Shrimp	19	

February 7, 2026

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