



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 **Gambero Grigliato** Grilled skewer of jumbo shrimp, romesco sauce, pea shoots, Ricotta Salata, gremolata butter 25

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 . . 25

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 Casalinga Short pasta tubes, sauteed chicken, black olives and tomatoes, tossed in olive oil and fresh garlic, topped with green onions 31
Penne con Salsiccia Short pasta tubes with Andouille sausage, broccoli rabe, and crumbled ricotta cheese in a tomato cream sauce 31
Tortellini Cheese filled spinach pasta rounds in a butter cream sauce with prosciutto & pine nuts 31
Fettuccini Alfredo con Funghi Wide pasta ribbons tossed in a brandy cream sauce with morel mushrooms 33
Bucatini Bolognese Long, narrow pasta tubes in a classic four Italian meat sauce 33
***Linguini Frutto di Mare** Narrow pasta ribbons with shrimp, scallops, langoustine, and garlic. Served in your choice of olive oil or marinara sauce 37
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 ***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 39
gf ***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 47
***Ippoglosso in crosta di Segale** Rye crusted halibut, grilled fiddle head ferns, morel mushrooms, Pecorino Romano, pure di patate, borro al pepe nero 57
gf ***Capesante di Mare** Pan seared sea scallops, tagliatelle, ramp pesto, pancetta, peas, walnuts, burrata 51
gf ***Coda di bue brasata** Braised oxtail & morel mushroom ragù, ricotta gnocchi, grilled ramps 49
gf ***Vitello Bella Vita** Tender cutlets of veal sautéed with wild mushrooms, butter, lemon, parsley, white wine, served over fettuccine 49
gf ***Filetto di Manzo al Gorgonzola** 8 oz. Filet of beef, pan seared, topped with morel brandy béchamel 63

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

ACCOMPLIMENTE

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|------------------------------------|----|-----------------------|----|---|
| 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 | |

February 5, 2026

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