

BLUE STEEL FOCACCIA

LIGURIA **V**

basil pesto, olives
\$6

LOMBARDIA **V**

potato, rosemary, Gorgonzola Dolce Latte D.O.P.
\$6

CRUDI

ZUCCA DELICATA **VN | GF**

delicata squash, pine nuts, Apicius spices, Calabrian honey
\$12

NANTUCKET BAY SCALLOPS **GF**

blood orange, fennel, blood orange zabaglione
\$21

CARPACCIO DI FILETTO **GF**

Wagyu beef, Nebbiolo dressing, hazelnuts, capers,
Parmigiano Reggiano
\$14

ANTIPASTI

MORTADELLA ALLA BRACE **GF**

grilled house made mortadella, pistachio "risotto", radicchio
aged balsamic
\$13

BARBABIETOLE **V | GF**

salt-roasted baby beets, La Tur triple cream, persimmons,
pistachio pesto
\$14

FARINATA **VN | GF**

chickpea pancake, spaghetti squash, rapini salsa verde,
charred broccolini
\$12

BACCALA' E CICORIA **GF**

creamy salt cod, bitter greens with preserved lemon dressing,
crispy marble potatoes
\$13

V VEGETARIAN **VN** VEGAN **GF** GLUTEN FREE

THE COMPOSITION OF ROMAN PASTA

CACIO E PEPE **V**

tonnarelli, Pecorino, peppercorns
\$16

+
GUANCIALE

LA GRICIA

rigatoni, guanciale, Pecorino, peppercorns
\$17

+
TOMATO & ONION

AMATRICIANA

tonnarelli, white wine, organic
San Marzano tomatoes, guanciale
\$18

+
EGG

CARBONARA

rigatoni, Pecorino zabaglione,
guanciale, peppercorns
\$18

WHOLE WHEAT EXTRUDED PASTA

ORECCHIETTE ALL' ARRABBIATA (MICHIGAN SPELT)

spicy lamb neck ragu, banana peppers, Organic San Marzano tomatoes, creamy ricotta
\$19

CONCHIGLIE DI GRANO ARSO (MICHIGAN HARD SPRING RED)

toasted wheat, rapini and sausage ragu stuffed shell, pistachio, Pecorino
\$18

CAMPANELLE CON FEGATO (MICHIGAN SPELT)

organic chicken livers, Marsala, wild mushrooms and toasted almonds
\$18

FINELY MILLED DURUM & EGG PASTA

AGNOLOTTI DI CASTAGNE (BLUE BEARD DURUM) **V**

chestnut filled pasta, brown butter, panettone crumble
\$21

PYRAMIDI (IRAQI DURUM)

oxtail stuffed pasta, ricotta, braised greens, bone broth, Pecorino
\$19

CHITARRE AL MARE (BLUE BEARD DURUM)

Manila clams, Mediterranean mussels, saffron tomato broth, gremolata
\$22

SECONDI

CARNE

ANATRA

Sicilian orange-glazed duck breast, fregola, pickled kohlrabi, dates
\$32

AGNELLO **GF**

braised lamb shoulder, pomegranate, golden beets, lamb jus
\$32

MANZO **GF**

grilled 24 oz bone-in ribeye, cipollini onions, roasted wild mushrooms
\$65

PESCE

CAPESANTE **GF**

grilled scallops, parsnip, apple, brown butter, capers, pickled raisins
\$38

ACQUA PAZZA **GF**

Florida Red Snapper, spicy broth, olives, Michigan buckwheat
\$29

ORATA **GF**

whole-roasted Mediterranean Sea Bream,
braised greens, roasted fennel
\$42

CONTORNI DI VERDURE

POLENTA ALL' UCCELLETTO **V | GF***

freshly milled organic Michigan corn, sage and white bean sugo
\$9

CAROTE **V | GF**

charred organic carrots, preserved lemon labneh, buckwheat honey
\$9

CAPONATA ALLA SICILIANA **VN**

sweet & sour eggplant, pine nuts, raisins, puffed farro
\$9

\$1 from your sparkling water will be donated to Beyond Basics and used to fight illiteracy in Detroit

To help or donate further, check out beyondbasics.org and look for them on social media

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