

## 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

### CAPELANTE CRUDI **GF**

bay scallops, 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

### TONNARELLI CON PESCE SPADA (FARRO PICCOLO)

olive oil cured swordfish, preserved tomatoes, caper berries,  
\$19

### CONCHIGLIE DI GRANO ARSO (MICHIGAN HARD SPRING RED)

toasted wheat, rapini and sausage ragu stuffed shell, Taleggio D.O.P. "fonduta"  
\$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  
\$21

### CAVATELLI DI ANATRA (ORGANIC MICHIGAN RYE)

braised duck sugo, handmade cavatelli, rosemary, ricotta salata  
\$19

## 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

#### CAPELANTE **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

### ROMANESCO **GF**

warm cauliflower romanesco and potatoes, red wine vinaigrette  
\$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](https://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*