

BLUE STEEL FOCACCIA

LIGURIA **V**

basil pesto, olives
\$6

LOMBARDIA **V**

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

CRUDI

CITRUS AND FENNEL **VN | GF**

satsuma, blood orange, grapefruit, Apicius spices, fennel salsa, cerignola olives
\$11

OSTRICHE **GF**

5 Beau Soleil oysters (New Brunswick), "negroni granita" pickled cranberries
\$19

CARPACCIO DI FILETTO **GF**

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

ANTIPASTI

MORTADELLA ALLA BRACE **GF**

house made mortadella, pistachio "risotto"
\$13

BARBABIETOLE **V | GF**

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

FARINATA DI FUNGHI **VN | GF**

chickpea pancake, roasted and pickled mushrooms, arugula, white balsamic romesco
\$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

ORECCHIETTI NERI CON BABBALUCI (FARRO PICCOLO)

squid ink pasta, Burgundy snails, slow roasted tomato, garlic butter, gremolata
\$22

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

TAGLIATELLE AL RAGU BIANCO (BLUE BEARD DURUM)

milk braised veal ragu, hand cut pasta, sage, Parmigiano
\$21

SECONDI

CARNE

ANATRA

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

SALTIMBOCCA ALLA ROMANA **GF**

veal tenderloin wrapped in Prosciutto di Parma, sage, sunchokes
\$36

MANZO **GF**

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

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 and look for them on social media

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