

## 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

### KAMPACHI

pickled ramps, green almonds, puffed rye  
\$16

### CARPACCIO DI FILETTO **GF**

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

## ANTIPASTI

### MORTADELLA ALLA BRACE **GF**

house made mortadella, pistachio "risotto"  
\$13

### BARBABIETOLE **V | GF**

salt-roasted baby beets, LA Tur triple cream cheese, pistachio, pomegranate  
\$14

### FARINATA DI FUNGHI **VN | GF**

chickpea pancake, roasted and pickled mushrooms, arugula, white balsamic romesco  
\$12

### GORGONZOLA E PERA **GF | V**

Castelfranco and Treviso radicchio, D'Anjou pears, walnuts, Gorgonzola Dolce Latte D.O.P.  
\$13

## 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 BABBALUCCI (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, mushrooms, pickled green strawberries, saba  
\$18

### PACCHERI ALL' ARRABBIATA (MICHIGAN RYE)

spicy braised lamb neck ragu, banana peppers, whipped ricotta  
\$21

## FINELY MILLED DURUM & EGG PASTA

### PYRAMIDI (BLUE BEARD DURUM)

pyramid shaped raviolis filled with oxtail, ricotta and pecorino, bone broth, braised greens  
\$22

### BUSTINE D' AMORE (GOLDEN DURUM) **V**

love letter raviolis filled with english peas and ricotta, Pecorino Sardo, preserved lemon  
\$21

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

## SECONDI

### CARNE

#### ANATRA

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

#### AGNELLO **GF**

Colorado lamb strip loin, fava beans, ramps, salmoriglio sauce  
\$34

#### 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

#### PATATE **GF**

marble potatoes seared in Wagyu fat, bagna cauda, amaranth  
\$9

#### CAPONATA ALLA SICILIANA **VN**

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

A portion of the proceeds from your meal tonight is donated to help the community around us. April we will be donating to Beyond Basics, a non-profit that fights illiteracy by using 1 on 1 tutoring. Check out all their good work at [Beyondbasics.org](https://www.beyondbasics.org) and look for them on social media. 

Grazie!!

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