

## BLUE STEEL FOCACCIA

### PUTTANESCA **VN**

tomato, olives, capers, Sicilian olive oil

\$6

### LOMBARDIA **V**

potato, rosemary, Gorgonzola Dolce Latte D.O.P.

\$6

## CRUDI

### CARCIOFI **VN | GF**

shaved and marinated baby artichokes, pine nuts, lovage, Apicius spices

\$12

### KAMPACHI

pickled ramps, olive and pickled green almonds, puffed rye

\$16

### CARPACCIO **GF**

Wagyu beef, Nebbiolo dressing, hazelnuts, capers, Parmigiano

\$14

## ANTIPASTI

### MORTADELLA **GF**

house made mortadella, pistachio "risotto"

\$13

### BARBABIETOLE **V | GF**

salt-roasted baby beets, La Tur triple cream cheese, pistachio, pomegranate

\$14

### FARINATA **VN | GF**

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

\$13

### BURRATA

imported buffalo milk cheese from Puglia, spring peas, pea tendrils, bottarga, saba

\$16

**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

### LINGUINE ALLA SCOGLIO (FARRO PICCOLO)

squid ink linguine, lobster, scallops, fennel, tomato, bottarga gremolata

\$28

### 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, almonds

\$18

### PACCHERI ALL' ARRABBIATA (MICHIGAN RYE)

spicy braised lamb neck ragu, banana peppers, whipped ricotta

\$21

## FINELY MILLED DURUM & EGG PASTA

### PYRAMIDI DI MORTADELLA (BLUE BEARD DURUM) **V**

ricotta and mortadella ravioli, bone broth, pistachios, Parmigiano

\$21

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

love letter ravioli 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

#### CONIGLIO **GF**

prosciutto wrapped rabbit roulade, polenta, guanciale vinaigrette

\$34

#### AGNELLO **GF**

Colorado lamb strip loin, fava beans, ramps, salmoriglio sauce

\$34

#### MANZO **GF**

24 oz bone-in ribeye, cipollini onions, roasted wild mushrooms

\$68

### PESCE

#### CAPELANTE **GF**

grilled scallops, parsnip, apple, brown butter, capers, pickled raisins

\$38

#### IPPOGLOSSO

olive oil poached Alaska halibut, herb crust, artichokes, basil

\$34

#### 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. May 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 for your support!