

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

ORA KING SALMON

pickled ramps, olives and pickled green almonds, puffed rye

\$16

CARPACCIO **GF**

Wagyu beef, Nebbiolo dressing, hazelnuts, capers, Parmigiano

\$14

ANTIPASTI

MORTADELLA **GF**

housemade 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 **GF**

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

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LA GRICIA

rigatoni, guanciale, Pecorino, peppercorns

\$17

+

TOMATO & ONION

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AMATRICIANA

tonnarelli, white wine, organic San Marzano tomatoes, guanciale

\$18

+

EGG

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CARBONARA

rigatoni, Pecorino zabaglione, guanciale, peppercorns

\$18

WHOLE WHEAT EXTRUDED PASTA

LINGUINE DI MARE (FARRO PICCOLO)

squid ink pasta, sea urchin, Manila clams, tomato, gremolata

\$21

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

AGNOLOTTI DEL PLIN (BLUE BEARD DURUM)

braised oxtail and ricotta ravioli, bone broth, 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**

rabbit roulade, polenta, guanciale vinaigrette

\$29

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, morel mushrooms, soffritto, sherry gastrique

\$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

ASPARAGI

grilled Michigan asparagus, zabaglione, guanciale, gremolata

\$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. June 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://beyondbasics.org) and look for them on social media.

Grazie for your support!