

BLUE STEEL FOCACCIA

NONNA

caramelized onions, Provolone Picante, anchovy, Sicilian olive oil

\$6

LOMBARDIA V

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

\$6

CRUDI

CITRUS VN | GF

assorted Florida and Georgia citrus, fennel, Apicius spice, olives

\$12

PESCE CRUDI GF | N

thinly sliced Wild King Salmon, carrots, pistachios, yogurt, poppy seeds

\$14

CARPACCIO GF | N

Wagyu beef, Nebbiolo dressing, hazelnuts, capers, Parmigiano Reggiano

\$14

ANTIPASTI

POLPO N | GF

grilled octopus, basil pesto, Michigan white beans, 'Nduja vinaigrette

\$14

ZUCCA VN | N | GF

roasted seasonal squash, dukkah, housemade tahini, Michigan maple syrup

\$14

FARINATA VN | N | GF

chickpea pancake, charred broccoli, radicchio hazelnut romesco

\$13

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

V VEGETARIAN VN VEGAN GF GLUTEN FREE N NUTS

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

PASTIFICIO

(PASTA FACTORY)

All of the flour used to make our fresh pasta is made from organic grains, sourced mostly from Michigan, and milled right here in our glass enclosed "Pastificio"

GEMELLI ALLA TRAPANESE (MICHIGAN SPELT) N

pesto Trapanese with almonds and tomatoes, shrimp, basil, bottarga

\$24

NIDI DI RONDINE (MICHIGAN HARD RED)

baked stuffed pasta filled with sausage and mushroom, Taleggio

\$19

SCARPINOCC DI PATATE (BLUE BEARD DURUM) V

Yukon potato filled ravioli, Taleggio, rosemary, preserved peppers

\$21

PACCHERI ALL' ARRABBIATA (MICHIGAN RYE)

spicy lamb neck ragu, banana peppers, whipped ricotta

\$19

SECONDI

QUAGLIA GF*

marinated and grilled quail, creamy corn polenta, pomegranate, chicory

\$32

MANZO GF

24 oz Prime bone-in ribeye, cippollini onions, mushrooms, Marsala sauce

\$69

ACQUA PAZZA GF

wild Red Snapper, spicy tomato broth, buckwheat, olives

\$29

CAPELANTE GF

grilled scallops, brown butter celery root puree, apples, raisins

\$38

ORATA GF

whole-roasted Mediterranean Sea Bream, braised greens, roasted fennel

\$42

CONTORNI DI VERDURE

FAGIOLI V | GF

Michigan white beans, braised greens, Parmigiano

\$9

POLENTA V | N | GF*

house milled Organic Michigan corn, cauliflower sugo

\$9

CAPONATA ALLA SICILIANA VN | N | GF

sweet & sour eggplant, pine nuts, raisins, olives

\$9

A portion of the proceeds from your meal tonight will be donated to help the community around us.

February we will be donating to the Detroit Kitchen Terminal.

Grazie for your support!