



OUR MENU IS DESIGNED FOR OUR GUESTS TO TRY A VARIETY OF DISHES TO PASS AROUND THE TABLE AND SHARE. **ENJOY!**

STARTERS

GARLIC BREAD	Garlic butter, parmesan cheese, Italian parsley	8
HEIRLOOM TOMATO POMODORI	Basil, cucumber, pine nuts, ancient Roman spices	10
ROASTED GARLIC	Roasted garlic, balsamic reduction, tomatoes, ciabatta	11
MEATBALLS	Marinara sauce, house ricotta, basil	12
CRISPY FRESH MOZZARELLA	Red sauce, fresh basil pesto	12
ARANCINI	Fresh mozzarella, saffron risotto	13
SAUSAGE AND PEPPERS	Italian sausage, peppers, onions, marinara, herbs, house ricotta	13

SALADS

		SMALL	LARGE
ARUGULA SALAD	Roasted tomatoes, goat cheese, pickled onions, limoncello vinaigrette	7	13
CAESAR SALAD	Chopped romaine, anchovy breadcrumbs, pecorino, Caesar vinaigrette	7	13
CELLO SALAD	Romaine, red wine vinaigrette, cucumber, tomato, pecorino, red onions, pepperoncini	8	14

*Ask your server about menu items that are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.

PASTA

Made fresh daily!
Gluten free pasta available Small \$2/ Large \$4

ANGEL HAIR MARINARA

Marinara, fresh basil
ADD Meatballs \$4 Each

SMALL 10
LARGE 18

ALFREDO

Fettuccine, parmesan garlic cream sauce, fresh herbs
ADD Roasted Chicken Small \$4/Large \$8
ADD Crispy Chicken \$6

11 19

LEMON SPAGHETTI

Lemon and mascarpone cream, fresh basil, crispy capers
ADD Gulf Shrimp \$2 Each

12 20

CHEESE RAVIOLI

Marinara, ricotta and parmesan filling, fresh basil

12 20

ROSIE'S BAKED ZITI

Marinara, melted mozzarella and provolone

13 24

TORTELLONI

Spinach and ricotta filling, crispy Tuscan kale, vodka sauce

13 24

CARBONARA

Bucatini, black pepper cream sauce, pancetta, peas, roasted cipollini onions, egg yolk

14 26

WILD MUSHROOM GNOCCHI

Hand cut ricotta gnocchi, cream sauce, wild mushrooms

16 29

SPAGHETTI AND MEATBALLS

House red sauce

16 29

SHRIMP AND SCALLOP ARRABIATA

Fettuccine, capers, anchovy breadcrumbs, basil, chili flakes

20 36

SIDES

MASCARPONE POLENTA

Creamy polenta, mascarpone, fresh herbs

6

FRIED YUKON POTATOES

Sea salt, parmesan, fresh herbs

6

SIDE OF FETTUCINE

Marinara or parmesan garlic cream sauce

8

CRISPY BRUSSELS SPROUTS

Balsamic glaze, pecorino

8

SPECIALTIES

CHICKEN LIMONCELLO

Crispy herb crust, arugula, pecorino, pickled red onion, lemon herb vinaigrette

SMALL 17
LARGE 29

SALMON

Arugula, grapefruit, red onion, Blood orange marmalade

20 35

SCALLOPS

Saffron risotto, herbed white truffle oil, roasted tomatoes, Pecorino Romano

23 39

BEEF TENDERLOIN MEDALLIONS

Sun-dried tomatoes, roasted cipollini, Chianti cream sauce

32 56

SPECIALTIES WITH PASTA

ALL INCLUDE ANGEL HAIR PASTA

EGGPLANT PARMESAN

Red sauce, fresh mozzarella, basil pesto

SMALL 17
LARGE 29

CHICKEN PARMESAN

Marinara, whole milk mozzarella

18 32

SHRIMP SCAMPI

Roasted garlic, tomato, parsley, lemon butter

18 32

DESSERT

ITALIAN GELATO

Choice of chocolate, spumoni or seasonal. Served with pizzelle cookie

6

LIMONCELLO CRÈME BRULEE

Madagascar vanilla bean, blueberry compote

9

TIRAMISU

Espresso soaked lady fingers, mascarpone, Amaretto

10

MOM'S FAMOUS CARROT CAKE

Served warm, cream cheese icing frosted to order

11

CAFE

ILLY® ITALIAN ESPRESSO

Imported from Italy

4

CAPPUCCINO

Illy® espresso, steamed milk

5

LIMONCELLO

👉 ENJOY BEFORE, DURING OR AFTER 👈

Takes 2 months to make. All made in house.

LIMONCELLO	7
CREAMY LIMONCELLO	7
CARAMEL APPLE <small>[SEASONAL FLAVOR]</small>	7

COCKTAILS

PEAR BELLINI 12

Pear Nectar, Prosecco

VENETIAN DAIQUIRI 12

Captain Morgan White Rum, Cachaca, Velvet Falernum, Lime, Simple

MILAN MOJITO 12

Captain Morgan White Rum, Mint, Lime, Simple Syrup, Aperol, Prosecco

THE BELLAGIO ALMOND SOUR 13

Disaronno Amaretto, Strawberries, Lemon, Simple Syrup, Egg White

SORRENTO MARGARITA 13

Altos Plata Tequila, Housemade Limoncello, Campari, Lime, Simple

BAMBINO SORBETTO 13

Housemade Limoncello, Prosecco, Raspberry Sorbet

SISTINE SPRITZER 14

St. Germain, Prosecco, Lemon, Lime, Mint

GET ME AN UBER 14

Grappa Piave, Cointreau, Lemon, Orange

THE CORLEONE NEGRONI 14

Tanqueray Gin, Aperol, Lillet Blanc, Orange

BOTTLED BEERS

- Labatt N/A 4
- Bud Light 5
- Coors Light 5
- Peroni Italian Lager 6
- Bell's 'Two-Hearted' IPA 6
- Bell's Oberon Eclipse IPA 6
- Menabrea Ambrata Lager 7
- Cheboygan Brewing's 'Blood Orange Honey' Ale 6
- Cheboygan Brewing's Lighthouse Amber 6

100% ITALIAN WINE



COLOR	CATEGORY	PAIRING	REGION	WINERY/WINE	4OZ.	6OZ.	750ML
Red Sparkling	Lambrusco	Light	Dessert	Emilia Romagna	Concerto Lambrusco 2017		10 Flute / 40
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Ruggeri Prosecco 2020		10 Flute / 40
White	Moscato	Light	Chicken, Fish, Dessert	Piedmont	9	12	45
White	Rosé	Light	Chicken, Pork, Fish	Emilia Romagna	9	12	45
White	Sauvignon Blanc	Light	Seafood, Salad, Chicken	Trentino	10	13	50
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Ruggeri 'Giustino B.' Prosecco 2020		70
White	Chardonnay	Medium	Shellfish, Fish	Sicily	12	15	60
White	Pinot Grigio	Medium	Shellfish, Fish	Venezia Giulia	Jermann Pinot Grigio 2021		65
White	Pinot Grigio	Full	Chicken, Fish	Delle Venezie	10	13	50
White	Verdicchio	Full	Chicken, Fish	Marche	Marchetti Verdicchio dei Castelli di Jesi 2020		50
Red	Pinot Noir	Light	Pasta, Chicken, Pork	Piedmont	10	13	50
Red	Supertuscan (Sangiovese, Merlot)	Medium	Beef, Roasted Meats, Aged Cheeses	Tuscany	10	13	50
Red	Sangiovese	Medium	Pasta, Grilled Meats	Tuscany	10	13	50
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Pasta, Beef	Tuscany	Argiano 'Non Confunditur' 2020		55
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Beef, Pork	Tuscany	12	15	60
Red	Baby Brunello	Medium	Pasta, Meat Sauce	Tuscany	Il Poggione Rosso di Montalcino 2018		60
Red	Sangiovese	Full	Pasta, Meats	Tuscany	9	12	45
Red	Chianti	Full	Red Meat, Pork	Tuscany	9	12	48
Red	Chianti	Full	Red Meat, Lamb	Tuscany	11	14	55
Red	Barbera	Full	Duck, Lamb, Beef	Piedmont	Fontanafredda 'Bricotondo' Barbera 2020		55
Red	Nero d'Avola	Full	Lamb, Beef	Langhe	Renato Ratti 'Ochetti' Langhe Nebbiolo d'Alba 2021		60
Red	Supervenietian	Full	Pasta, Meats	Veneto	Masi 'Campofiorin' (Baby Amarone) 2018		65
Red	Supervenietian (Corvina Veronese 90%, Oseleta 10%)	Full	Red Meat, Lamb, Aged Cheeses	Veneto	Allegrini 'La Grola' 2019		65
Red	Valpolicello	Full	Pasta, Beef	Veneto	Allegrini della Valpolicella Amarone 2018		110
Red	Brunello	Full	Red Meat, Meat Sauce	Tuscany	Corte Alla Flora Brunello Di Montalcino 2016 DOCG		115
Red	Barolo	Full	Red Meat, Truffles, Pasta, Aged Cheeses	Piedmont	Roccheviberti 'Rocche di Castiglione' Barolo 2016 DOCG		135
Red	Barbaresco	Full	Red Meat, Lamb, Pasta	Piedmont	Pio Cesare Barbaresco 2017 DOCG		145