

FALL 2021



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	7
ROASTED GARLIC	Roasted garlic, balsamic reduction, tomatoes, ciabatta	9
HEIRLOOM TOMATO POMODORI	Basil, cucumber, pine nuts, ancient Roman spices	9
CRISPY FRESH MOZZARELLA	Red sauce, fresh basil pesto	10
ARANCINI	Fresh mozzarella, saffron risotto	11
MEATBALLS	Marinara sauce, house ricotta, basil	11
SAUSAGE AND PEPPERS	Italian sausage, peppers, onions, marinara, herbs, house ricotta	12

SALADS

		SMALL	LARGE
CELLO SALAD	Romaine, red wine vinaigrette, cucumber, tomato, pecorino, red onions, pepperoncini	6	10
ARUGULA SALAD	Roasted tomatoes, goat cheese, pickled onions, limoncello vinaigrette	6	10
CAESAR SALAD	Chopped romaine, anchovy breadcrumbs, pecorino, Caesar vinaigrette	6	10

*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

	SMALL	LARGE
ANGEL HAIR MARINARA Marinara, fresh basil ADD Meatballs \$3 Each	9	15
LEMON SPAGHETTI Lemon and mascarpone cream, fresh basil, crispy capers ADD Gulf Shrimp \$2 Each	10	15
CHEESE RAVIOLI Marinara, ricotta and parmesan filling, fresh basil	10	16
ALFREDO Fettuccine, parmesan garlic cream sauce, fresh herbs ADD Roasted Chicken Small \$4/Large \$8 ADD Crispy Chicken \$6	10	18
ROSIE'S BAKED ZITI Marinara, melted mozzarella and provolone	11	20
TORTELLONI Spinach and ricotta filling, crispy Tuscan kale, vodka sauce	11	20
CARBONARA Bucatini, black pepper cream sauce, pancetta, peas, roasted cipollini onions, egg yolk	12	22
WILD MUSHROOM GNOCCHI Hand cut ricotta gnocchi, cream sauce, wild mushrooms	14	26
SPAGHETTI AND MEATBALLS House red sauce	15	27
SHRIMP AND SCALLOP ARRABIATA Fettuccine, capers, anchovy breadcrumbs, basil, chili flakes	16	29

SIDES

MASCARPONE POLENTA Creamy polenta, mascarpone, fresh herbs	5
FRIED YUKON POTATOES Sea salt, parmesan, fresh herbs	5
SIDE OF FETTUCCINE Marinara or parmesan garlic cream sauce	6
CRISPY BRUSSELS SPROUTS Balsamic glaze, pecorino	7

SPECIALTIES

	SMALL	LARGE
CHICKEN LIMONCELLO Crispy herb crust, arugula, pecorino, pickled red onion, lemon herb vinaigrette	16	28
SALMON Arugula, grapefruit, red onion, Blood orange marmalade	17	29
SCALLOPS Saffron risotto, herbed white truffle oil, roasted tomatoes, Pecorino Romano	20	35
BEEF TENDERLOIN MEDALLIONS Sun-dried tomatoes, roasted cipollini, Chianti cream sauce	25	43

SPECIALTIES WITH PASTA

ALL INCLUDE ANGEL HAIR PASTA		
	SMALL	LARGE
EGGPLANT PARMESAN Red sauce, fresh mozzarella, basil pesto	16	28
CHICKEN PARMESAN Marinara, whole milk mozzarella	17	29
SHRIMP SCAMPI Roasted garlic, tomato, parsley, lemon butter	17	30

DESSERT

ITALIAN GELATO Choice of chocolate, spumoni or seasonal. Served with pizzelle cookie	4
LIMONCELLO CRÈME BRULEE Madagascar vanilla bean, blueberry compote	7
TIRAMISU Espresso soaked lady fingers, mascarpone, Amaretto	8
DIAMONDS 'WORLD FAMOUS' CARROT CAKE Served warm, cream cheese icing frosted to order	10

CAFE

ILLY® ITALIAN ESPRESSO Imported from Italy	3
CAPPUCCINO Illy® espresso, steamed milk	4

LIMONCELLO

👉 ENJOY BEFORE, DURING OR AFTER 👈

Takes 2 months to make. All made in house.

LIMONCELLO	6
CREAMY LIMONCELLO	6
BLUEBERRY LAVENDER [SEASONAL FLAVOR]	6

COCKTAILS 11 Each

PEAR BELLINI

Pear Nectar, Prosecco

VENETIAN DAIQUIRI

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

MILAN MOJITO

Bacardi, Mint, Lime, Simple Syrup, Aperol, Prosecco

THE BELLAGIO ALMOND SOUR

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

SORRENTO MARGARITA

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

SISTINE SPRITZER

St. Germain, Prosecco, Lemon, Lime, Mint

GET ME AN UBER

Grappa Piave, Cointreau, Lemon, Orange

BAMBINO SORBETTO

Housemade Limoncello, Prosecco, Raspberry Sorbet

THE CORLEONE NEGRONI

Tanqueray Gin, Aperol, Lillet Blanc, Orange

BOTTLED BEERS

- Bud Light 4
- Coors Light 4
- Peroni Italian Lager 6
- Bell's 'Two-Hearted' IPA 6
- Cheboygan Brewing's 'Blood Orange Honey' Ale 6
- Old Nation M-43 IPA 7
- Bell's Oberon 7

100% ITALIAN WINE



COLOR	CATEGORY	PAIRING	REGION	WINERY/WINE	4oz.	6oz.	750ML
Red Sparkling	Lambrusco	Light	Dessert	Colline Trevigiane	Medici Ermete Lambrusco 'Dolce'		10 Flute 40
White Sparkling	Prosecco	Light	Cheese, All Meats	Emilia Romagna	Ruggeri Prosecco		10 Flute 40
White	Sauvignon Blanc	Light	Seafood, Salad, Chicken	Trentino	Dipinti Sauvignon Blanc 2019		8 11 40
White	Moscato	Light	Chicken, Fish, Dessert	Piedmont	Ruffino Moscato d'Asti		9 12 45
White	Grechetto	Light	Chicken, Pork, Fish	Campania	Feudi di San Gregorio Rose'aura 2018		9 12 45
White	Chardonnay	Medium	Shellfish, Fish	Tuscany	Terre Di Chieti Citra Chardonnay 2018		9 12 48
White	Chardonnay	Medium	Shellfish, Fish	Venezia Giulia	Jermann Chardonnay 2016		65
White	Pinot Grigio	Full	Chicken, Fish	Delle Venezie	13 Celsius Pinot Grigio 2019		8 11 40
White	Verdicchio	Full	Chicken, Fish	Marche	Marchetti Verdicchio dei Castelli di Jesi 2018		50
Red	Nero d'Avola	Light	Pasta, Chicken, Pork	Trentino Alto-Adige	Lechthaler Pinot Nero 2018		9 12 45
Red	Baby Brunello	Medium	Pasta, Meat Sauce	Tuscany	Il Poggione Rosso di Montalcino 2018		60
Red	Montepulciano	Medium	Pasta, Meat Sauce	Capostrano	Capostrano 'Tritano' Montepulciano d'Abruzzo 2016		45
Red	Primitivo	Medium	Pasta, Meat Sauce	Puglia	Cantele Primitivo 2016		45
Red	Supertuscan (Sangiovese, Merlot)	Medium	Beef, Roasted Meats, Aged Cheeses	Tuscany	Villa Puccini Tuscan Red		10 13 50
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Pasta, Beef	Tuscany	Argiano 'Non Confunditur' 2017		55
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Beef, Pork	Tuscany	Tolaini Al Passo Toscana 2017		11 14 55
Red	Barbera	Full	Duck, Lamb, Beef	Piedmont	Fontanafredda 'Briccotondo' Barbera 2018		50
Red	Cabernet Sauvignon	Full	Complex Meat Dishes & Aged Cheeses	Sicily	Planeta 'Burdese' Cabernet Sauvignon 2015		80
Red	Chianti	Full	Red Meat, Lamb	Tuscany	Giulio Straccali Chianti Classico 2017		10 13 50
Red	Chianti	Full	Red Meat, Pork	Tuscany	Bibbiani 'Poggio Vignoso' Chianti 2019		8 11 40
Red	Nero d'Avola	Full	Lamb, Beef	Langhe	Renato Ratti 'Ochetti' Langhe Nebbiolo d'Alba 2018		60
Red	Supervenietan	Full	Pasta, Meats	Veneto	Masi 'Campofiorin' (Baby Amarone) 2017		60
Red	Supervenietan (Corvina Veronese 90%, Oseleta 10%)	Full	Red Meat, Lamb, Aged Cheeses	Veneto	Allegrini 'La Grola' 2014		65
Red	Red Blend (Nero d'Avola, Merlot, Syrah, Cabernet Franc)	Full	Lamb, Beef	Sicily	Planeta 'La Segreta' Nero d'Avola 2017		55
Red	Sangiovese	Medium	Pasta, Grilled Meats	Tuscany	Donna Laura Sangiovese "Ali" 2019		9 12 45
Red	Valpolicello	Full	Pasta, Beef	Veneto	Allegrini della Valpolicella Amarone 2015		110