

SPRING 2022



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

SIDES

MASCARPONE POLENTA	Creamy polenta, mascarpone, fresh herbs	5
FRIED YUKON POTATOES	Sea salt, parmesan, fresh herbs	5
SIDE OF FETTUCCHINE	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	29	49

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
MOM'S 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	7
CREAMY LIMONCELLO	7
PISTACHIO [SEASONAL FLAVOR]	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, Rasperry 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 4
- Coors Light 4
- Peroni Italian Lager 6
- Bell's 'Two-Hearted' IPA 6
- Cheboygan Brewing's 'Blood Orange Honey' Ale 6
- Bell's Oberon 7
- Old Nation M-43 IPA 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	10	13		50
White	Moscato	Light	Chicken, Fish, Dessert	Piedmont	Ercole Moscato d'Asti DOCG 2020	9	12		45
White	Grechetto	Light	Chicken, Pork, Fish	Campania	Feudi di San Gregorio Rose'aura 2019	9	12		45
White	Chardonnay	Medium	Shellfish, Fish	Piedmont	La Miraja ‘Cuore di Luna’ 2020	12	15		60
White	Pinot Grigio	Medium	Shellfish, Fish	Venezia Giulia	Jermann Pinot Grigio 2016				65
White	Pinot Grigio	Full	Chicken, Fish	Delle Venezie	13 Celsius Pinot Grigio 2020	10	13		50
White	Verdicchio	Full	Chicken, Fish	Marche	Marchetti Verdicchio dei Castelli di Jesi 2018				50
Red	Pinot Noir	Light	Pasta, Chicken, Pork	Veneto	Due Torri Pinot Noir 2019	10	13		50
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 2017				45
Red	Supertuscan (Sangiovese, Merlot)	Medium	Beef, Roasted Meats, Aged Cheeses	Tuscany	Villa Puccini Tuscan Red 2017	10	13		50
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Pasta, Beef	Tuscany	Argiano ‘Non Confunditur’ 2018				55
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Beef, Pork	Tuscany	Tolaini Al Passo Toscana 2017	12	15		60
Red	Barbera	Full	Duck, Lamb, Beef	Piedmont	Fontanafredda ‘Briccotondo’ Barbera 2019				50
Red	Chianti	Full	Red Meat, Lamb	Tuscany	Giulio Straccali Chianti Classico 2017	11	14		55
Red	Chianti	Full	Red Meat, Pork	Tuscany	Bibbiani ‘Poggio Vignoso’ Chianti 2019	9	12		48
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’ 2017				65
Red	Sangiovese	Medium	Pasta, Grilled Meats	Tuscany	Donna Laura Sangiovese "Ali" 2019	10	13		50
Red	Valpolicello	Full	Pasta, Beef	Veneto	Allegrini della Valpolicella Amarone 2016				110