

SUMMER 2020



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	6
VEGETABLE CARPACCIO	Zucchini, yellow squash, red onion, radish, basil, parmesan	7
HEIRLOOM TOMATO POMODORI	Basil, cucumber, pine nuts, ancient Roman spices	8
CRISPY FRESH MOZZARELLA	Red sauce, fresh basil pesto	9
ARANCINI	Fresh mozzarella, saffron risotto	10
MEATBALLS	Marinara sauce, house ricotta, basil	10
SAUSAGE AND PEPPERS	Italian sausage, peppers, onions, marinara, herbs, house ricotta	11

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 penne pasta available upon request.

	SMALL	LARGE
ANGEL HAIR MARINARA Marinara, fresh basil ADD Meatballs \$3 Each	8	14
LEMON SPAGHETTI Lemon and mascarpone cream, fresh basil, crispy capers ADD Gulf Shrimp \$2 Each	9	14
CHEESE RAVIOLI Marinara, ricotta and parmesan filling, fresh basil	9	15
ALFREDO Fettuccine, parmesan garlic cream sauce, fresh herbs ADD Chicken - Roasted \$4 or Crispy \$6	9	17
ROSIE'S BAKED ZITI Marinara, melted mozzarella and provolone	10	19
TORTELLONI Spinach and ricotta filling, crispy Tuscan kale, vodka sauce	10	19
CARBONARA Bucatini, black pepper cream sauce, pancetta, peas, roasted cipollini onions, egg yolk	11	21
WILD MUSHROOM GNOCCHI Hand cut ricotta gnocchi, cream sauce, wild mushrooms	13	25
SPAGHETTI AND MEATBALLS House red sauce	14	26
SHRIMP AND SCALLOP ARRABIATA Fettuccine, capers, anchovy breadcrumbs, basil, chili flakes	15	28

SIDES

MASCARPONE POLENTA	Creamy polenta, mascarpone, fresh herbs	4
FRIED YUKON POTATOES	Sea salt, parmesan, fresh herbs	4
SIDE OF FETTUCCINE	Marinara or parmesan garlic cream sauce	5
CRISPY BRUSSELS SPROUTS	Balsamic glaze, pecorino	6

SPECIALTIES

		SMALL	LARGE
CHICKEN LIMONCELLO	Crispy herb crust, arugula, pecorino, red onion, lemon herb vinaigrette	15	27
SALMON	Arugula, grapefruit, red onion, Blood orange marmalade	16	28
SCALLOPS	Saffron risotto, herbed white truffle oil, roasted tomatoes, Pecorino Romano	19	34
BEEF TENDERLOIN MEDALLIONS	Sun-dried tomatoes, roasted cipollini, Chianti cream sauce	24	42

SPECIALTIES WITH PASTA

ALL INCLUDE ANGEL HAIR PASTA		SMALL	LARGE
CHICKEN PARMESAN	Marinara, whole milk mozzarella	14	25
EGGPLANT PARMESAN	Red sauce, fresh mozzarella, basil pesto	15	27
SHRIMP SCAMPI	Roasted garlic, tomato, parsley, lemon butter	16	29

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
CHOCOLATE PEANUT BUTTER DREAM	14 layer cake, toasted hazelnuts, whipped mascarpone	9
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
PISTACHIO [SEASONAL FLAVOR]	6

COCKTAILS 10 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

Greyling Gin, Aperol, Lillet Blanc, Orange

BOTTLED BEERS

- Bud Light 4
- Coors Light 4
- Peroni Italian Lager 6
- Bells 'Two-Hearted' IPA 6
- New Holland Hoptronix Double IPA 6
- Cheboygan Brewing's 'Blood Orange Honey' Ale 6

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 2018		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 2017		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 2013		8 11 40
White	Verdicchio	Full	Chicken, Fish	Marche	Marchetti Verdicchio dei Castelli di Jesi 2016		50
Red	Nero d'Avola	Light	Pasta, Chicken, Pork	Trentino Alto-Adige	Lechthaler Pinot Nero 2017		9 12 45
Red	Baby Brunello	Medium	Pasta, Meat Sauce	Tuscany	Il Poggione Rosso di Montalcino 2016		60
Red	Montepulciano	Medium	Pasta, Meat Sauce	Capostrano	Capostrano 'Tritano' Montepulciano d'Abruzzo 2016		45
Red	Primitivo	Medium	Pasta, Meat Sauce	Puglia	Cantele Primitivo 2015		45
Red	Red Blend (Cabernet Sauvignon, Merlot, Petit Verdot, Syrah, Sangiovese, Grenache)	Medium	Beef, Roasted Meats, Aged Cheeses	Tuscany	Tenuta La Badiola '642'		8 11 40
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	Famiglia Castellani Rosso 2015		8 11 40
Red	Barbera	Full	Duck, Lamb, Beef	Piedmont	Fontanafredda 'Briccotondo' Barbera 2016		50
Red	Cabernet Sauvignon	Full	Complex Meat Dishes & Aged Cheeses	Sicily	Planeta 'Burdese' Cabernet Sauvignon 2014		80
Red	Chianti	Full	Red Meat, Lamb	Tuscany	Giulio Straccali Chianti 2015		10 13 50
Red	Chianti	Full	Red Meat, Pork	Tuscany	Bibbiani 'Poggio Vignoso' Chianti 2017		8 11 40
Red	Nero d'Avola	Full	Lamb, Beef	Langhe	Renato Ratti 'Ochetti' Langhe Nebbiolo d'Alba 2017		60
Red	Supervenietan	Full	Pasta, Meats	Veneto	Masi 'Campofiorin' (Baby Amarone) 2016		60
Red	Supervenietan (Corvina Veronese 90%, Oseleta 10%)	Full	Red Meat, Lamb, Aged Cheeses	Veneto	Allegrini 'La Grola' 2015		65
Red	Red Blend (Nero d'Avola, Merlot, Syrah, Cabernet Franc)	Full	Lamb, Beef	Sicily	Planeta 'La Segreta' Nero d'Avola 2016		55
Red	Sangiovese	Medium	Pasta, Grilled Meats	Tuscany	Donna Laura Sangiovese 'Ali' 2016		9 12 45
Red	Valpolicello	Full	Pasta, Beef	Veneto	Allegrini della Valpolicella Amarone 2014		110