



Italian American Kitchen

### *Antipasti & Charcuterie Bar*

#### **CAPRESE 7**

fresh mozzarella, heirloom tomatoes, basil, aged balsamic

#### **BRUSCHETTA 10**

toasted garlic, michigan goat cheese, heirloom cherry tomatoes

#### **GARLIC KNOTS 8**

garlic shallot butter, mozzarella, baked to order

#### **GARLIC PARMESAN WINGS 9**

wings tossed in garlic and parmesan cheese sauce

#### **ANTIPASTI 12**

italian cheeses and marinated vegetables

#### **CHARCUTERIE AND ANTIPASTI 18**

italian cheeses, marinated vegetables and chef's selection of cured meats

### *Zuppa & Insalate*

add to any salad:

chicken 4 / steak 7 / salmon 7

#### **INSALADA DI CAESAR 8**

parmesan crisp, crumbled crouton, romaine lettuce

#### **ITALIAN CHOPPED SALAD 11**

kale, dried michigan cherries, apples, walnuts, onion, white balsamic dressing

#### **CAPRESE SALAD (GF) 9**

greens, evoo, rucola, heirloom tomatoes, aged balsamic

#### **MINESTRA MARIATA 8**

meatballs, carrot, spinach, reggiano, ancini de pepe

### *Primi*

#### **SILK HANDKERCHIEFS 12 / 15**

thin sheets of housemade pasta, pesto, pecorino

#### **RICCIA CON BOLOGNESE 14 / 17**

classic meat, ragu, aged provolone, fried sage

### *Secondi*

#### **BISTECCA ALLA GRILLIA 28**

grilled, certified black angus ribeye steak, rucola, lemon, reggiano

#### **POLLO PARMIGIANO 19**

pan fried chicken, broccolini, tomato sauce

#### **GRILLED ORGANIC SALMON 22**

potato purée, tomato, chive butter sauce

#### **THE BURGER 14**

mozzarella, tomato, pesto mayonnaise, fresh basil

### *Pizze*

gf crust available upon request +3

**12" | 18"**

#### **QUATRO FORMAGGI 12 | 20**

mozzarella, provolone, gorgonzola, parmesan

#### **SALSICCA PICANTE 15 | 23**

spicy flint made sausage, roasted peppers, olives, fontina, oregano

#### **BIANCA 14 | 22**

pears, gorgonzola, caramelized onion, rucola, aged balsamic

#### **FLINT ASSEMBLY**

#### **STARTING AT**

**12 | 20**

*Build it yourself!*

#### **ADDITIONAL TOPPINGS 1 | 2**

tomato

caramelized onion

arugula

green olives

roasted peppers

mushroom

extra cheese

bacon

chicken

sausage

pepperoni

### *Dolci*

#### **TIRAMISU 8**

mascarpone cream, cocoa nib crunch

#### **SEASONAL GELATO 5**

#### **CANNOLI 2.5**

#### **RICOTTA CHEESECAKE 8**

#### **TIRAMISU FOR TWO COCKTAIL 12**

skyy vanilla vodka, cruzan rum, grand marnier, espresso syrup and heavy cream

Ask your server about menu items that are cooked to order or served raw.

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

## Vino

### WHITE

**J ROGET**  
california | sparkling

**WITHER HILL**  
marlborough, new zealand  
sauvignon blanc

**SYCAMORE LANE**  
california | chardonnay

**HESS SHIRTTAIL RANCHES**  
monterey, ca | chardonnay

**ROSEHAVEN**  
california | rosé

### RED

**IMAGERY**  
california | pinot noir

**ROB MONDAVI RUM BARREL AGED**  
monterey, ca | merlot

**INKBERRY**  
australia | shiraz/cabernet

**SYCAMORE LANE, CA**  
california | cabernet

**ROB MANDAVI BOURBON BARREL AGED**  
monterey, ca | cabernet

### ITALIAN

**LA PERLINA**  
piedmont, italy | moscato

**ZONIN**  
veneto, italy | prosecco

**ZONIN WINEMAKERS**  
veneto, italy | pinot grigio

**LAGARIA**  
veneto, italy | pinot grigio

**COLTIBUONO**  
chianti italy | chianti classico

**MASCIARELLIG**  
d'abruzzo italy | montepulciano

**SASSEO**  
salento, italy | primitivo

**IL MORINO**  
tuscany italy | super tuscan

## Birra

### DRAFT

**BUD LIGHT** 3.5  
**MILLER LITE** 3.5  
**STELLA** 5  
**ALASKAN AMBER** 5  
**BELLS 2 HEARTED** 5

**SIERRA NEVADA HAZY LI'L THING** 5  
**SAMUEL ADAMS** 5  
**PERONI (1/4 BARREL)** 5

**UPGRADE TO A 22oz BEER FOR ONLY \$2**

### BOTTLE

**BELLS SEASONAL** 5  
**SIERRA NEVADA PALE ALE** 5  
**MICHELOB ULTRA** 4  
**BUD LIGHT** 3.5  
**BUDWEISER** 3.5  
**DELERIUM** 9  
**HEINEKEN** 5  
**HEIEKEN 0.0** 4  
**FOUNDERS RUBAES** 5  
**FOUNDERS BREAKFAST STOUT** 5  
**CORONA** 4  
**MILLER LITE** 3.5  
**COORS LIGHT** 3.5  
**BLUE MOON** 4

**MODELO ESPECIAL** 4  
**SAMUEL ADAMS SEASONAL** 4  
**PABST BLUE RIBBON** 2.5  
**M-43 NEW ENGLAND IPA 16OZ CAN** 7  
**VIVANT FARMHAND 16OZ CAN** 7  
**DOGFISHHEAD 60 MIN IPA** 5  
**GUINNESS** 4  
**TRULY ROSE** 5  
**TRULY BLACK CHERRY** 5  
**TRULY GRAPEFRUIT** 5  
**EL CHAVO CIDER** 5  
**ANGRY ORCHARD** 4

## Cocktails

### SEASONAL BELLINI 6

seasonal fruit purée topped with prosecco

### SICILIAN APEROL SPRITZ 8

our signature cocktail. prosecco, blood orange sour and aperol with a splash of san pellegrino

### ITALIAN WEDDING CAKE 8

skyy vodka, cranberry and pineapple juice, topped with amaretto liqueur and crème de cacao

### APERONI 9

a lighter version of a negroni. roku gin and sweet vermouth with a splash of aperol and garnished with orange zest

### ITALIAN GENTLEMAN 10

maker's mark bourbon, campari and lemon juice with a dash of orange bitters

### ARDITI'S COCKTAIL 11

two james smoking gun whiskey, averna amaro, luxardo maraschino liqueur with your choice of seasonal fruit purée

### VERSACE DAIQUIRI 6

cruzan rum, agave, lime juice, cherry liqueur and your choice of seasonal fruit purée

### SICILIAN MULE 7

hanson family organic vodka, blood orange sour and ginger beer

### LIMON CONTENTO 6

limonchello, ginger beer and seasonal fruit purée

