



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

## STARTERS

<b>GARLIC BREAD</b>	Garlic butter, parmesan cheese, Italian parsley	<b>6</b>
<b>CRISPY ZUCCHINI</b>	Lemon-herb Greek yogurt, local honey	<b>7</b>
<b>ROASTED GARLIC</b>	Roasted garlic, balsamic reduction, tomatoes, ciabatta	<b>8</b>
<b>TOMATO BRUSCHETTA</b>	Crostini, diced tomato, red onion, basil	<b>8</b>
<b>ARANCINI</b>	Fresh mozzarella, saffron risotto	<b>9</b>
<b>CRISPY FRESH MOZZARELLA</b>	Red sauce, fresh basil pesto	<b>9</b>
<b>ROASTED OLIVES</b>	Warm Mediterranean olives, roasted celery and fennel, lemon wheels	<b>9</b>
<b>MEATBALLS</b>	Marinara sauce, house ricotta, basil	<b>10</b>
<b>SAUSAGE AND PEPPERS</b>	Italian sausage, peppers, onions, marinara, herbs, house ricotta	<b>11</b>

## SALADS

		SMALL	LARGE
<b>CELERY + FENNEL SALAD</b>	Marcona almonds, sliced dates, lemon herb vinaigrette	<b>5</b>	<b>9</b>
<b>ARUGULA SALAD</b>	Roasted tomatoes, goat cheese, pickled onions, limoncello vinaigrette	<b>5</b>	<b>9</b>
<b>CAESAR SALAD</b>	Chopped romaine, anchovy breadcrumbs, pecorino, Caesar vinaigrette	<b>5</b>	<b>9</b>

## PASTA

Made fresh daily. Gluten free penne pasta available upon request.

	SMALL	LARGE
<b>GNOCCHI MARINARA</b> Hand cut potato gnocchi, marinara, fresh basil	<b>7</b>	<b>14</b>
<b>LEMON SPAGHETTI</b> Lemon and mascarpone cream, fresh basil, crispy capers ADD Gulf Shrimp 6/10	<b>8</b>	<b>14</b>
<b>CHEESE RAVIOLI</b> Marinara, ricotta and parmesan filling, fresh basil	<b>8</b>	<b>15</b>
<b>ALFREDO</b> Fettuccine, parmesan garlic cream sauce, fresh herbs ADD Chicken 4/7	<b>9</b>	<b>17</b>
<b>CARBONARA</b> Bucatini, black pepper cream sauce, pancetta, peas, roasted cipollini onions, egg yolk	<b>10</b>	<b>19</b>
<b>TORTELLONI</b> Spinach and ricotta filling, crispy Tuscan kale, vodka sauce	<b>10</b>	<b>19</b>
<b>ROSIE'S BAKED ZITI</b> Marinara, melted mozzarella and provolone	<b>10</b>	<b>19</b>
<b>ROASTED CHICKEN CAVATELLI</b> Roasted carrots, sun-dried tomatoes, pesto cream sauce	<b>12</b>	<b>23</b>
<b>WILD MUSHROOM GNOCCHI</b> Hand cut ricotta gnocchi, cream sauce, wild mushrooms	<b>12</b>	<b>23</b>
<b>LAMB BOLOGNESE</b> Cavatelli, braised lamb shank, rich Barolo red sauce, mint mascarpone	<b>13</b>	<b>25</b>
<b>WHITE CLAM</b> Bucatini, littleneck clams, white wine, garlic butter, fresh herbs	<b>13</b>	<b>25</b>

## SIDES

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

## SPECIALTIES

		SMALL	LARGE
<b>CHICKEN PARMESAN</b>	Marinara, whole milk mozzarella	<b>10</b>	<b>19</b>
<b>CHICKEN LIMONCELLO</b>	Crispy herb crust, arugula, pecorino, red onion, lemon herb vinaigrette	<b>10</b>	<b>19</b>
<b>EGGPLANT PARMESAN</b>	Red sauce, fresh mozzarella, basil pesto	<b>11</b>	<b>21</b>
<b>PORK TENDERLOIN</b>	Rich amaretto cream, roasted cipollini onions, dried Michigan cherries	<b>12</b>	<b>23</b>
<b>SALMON</b>	Garlic crusted, Prosecco cream sauce, Italian parsley	<b>14</b>	<b>27</b>
<b>SIRLOIN</b>	Sun-dried tomatoes, roasted cipollini, Chianti cream	<b>14</b>	<b>27</b>
<b>GULF SHRIMP SCAMPI</b>	Herbed roasted tomatoes, arugula, garlic butter, lemon wheels	<b>14</b>	<b>27</b>
<b>SCALLOPS</b>	Saffron risotto, herbed white truffle oil, roasted tomatoes, Pecorino Romano	<b>17</b>	<b>29</b>
<b>VEAL PICATTA</b>	White wine butter reduction, capers, lemon wheels, Italian parsley	<b>17</b>	<b>29</b>

## CAFE/DESSERT

<b>ILLY® ESPRESSO</b>	Imported from Italy	<b>3</b>
<b>CAPPUCCINO</b>	Illy® espresso, steamed milk	<b>3</b>
<b>ITALIAN GELATO</b>	Choice of chocolate, vanilla, or spumoni. Served with pizzelle cookie	<b>4</b>
<b>CRISPY CHOCOLATE RAVIOLI</b>	Nutella-mascarpone filling, hazelnuts, raspberry coulis	<b>6</b>
<b>LIMONCELLO CRÈME BRULEE</b>	Madagascar vanilla bean, blueberry compote	<b>7</b>
<b>TIRAMISU</b>	Espresso soaked lady fingers, mascarpone, Amaretto	<b>8</b>
<b>DIAMONDS 'WORLD FAMOUS' CARROT CAKE</b>	Served warm, cream cheese icing frosted to order	<b>9</b>

\*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.

# LIMONCELLO

👉 ENJOY BEFORE, DURING OR AFTER 👈

Takes 2 months to make. All made in house.

<b>LIMONCELLO</b>	6
<b>CREAMY LIMONCELLO</b>	6
<b>CARAMEL APPLE [SEASONAL FLAVOR]</b>	6

## COCKTAILS 10 Each

### PEAR BELLINI

Pear Nectar, Prosecco

### THE SOPHIA LOREN

Espresso, Stoli Vanilla, Godiva, Buttershots

### MILAN MOJITO

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

### THE BELLAGIO ALMOND SOUR

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

### TUSCAN MARGARITA

Grappa Nebbiolo, Disarrono Amaretto, Lemon, Simple Syrup

### SISTINE SPRITZER

St. Germain, Prosecco, Lemon, Lime, Mint

### GET ME AN UBER

Grappa Piave, Cointreau, Lemon, Orange

### PALERMO PEACH

Bulleit Rye, Peach Nectar, Aperol, Lemon, Simple Syrup

### THE CORLEONE NEGRONI

Greyling Gin, Aperol, Lillet Blanc, Orange

## BOTTLED BEERS

### DOMESTIC

- Bud Light
- Michelob Ultra

- Miller Lite
- Coors Light
- Labatt Blue

- Labatt Blue Non-Alcoholic
- Sams Adams Boston Lager

### SPECIALTY/IMPORTED

- Atwater 'Vanilla Java Porter'
- Bavik 'Super Pils' Belgain Pilsner

- Bells 'Two-Hearted' IPA
- Cheboygan Brewing's 'Blood Orange Honey' Ale
- Founder's 'All-Day' IPA

- New Holland's 'The Poet' Oatmeal Stout
- Original Sin 'Pear Hard Cider'

- Birra Moretti L'Autentica Italian Lager
- Wittekerke Belgian Wit Beer

# 100% ITALIAN WINE



COLOR	CATEGORY	PAIRING	REGION	WINERY/WINE	2oz.	4oz.	6oz.	750ML
Pink	Barbera D'Asti	Light	Chicken, Pork, Shellfish	Piedmont	Pico Maccario Rosato 2016			
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	8 Flute			35
White	Sauvignon Blanc	Light	Fish, Shellfish, Salads	Friuli	3.50	6.75	9.50	35
White	Moscato	Light	Chicken, Fish, Dessert	Piedmont	3.50	6.75	9.50	35
White	Grechetto	Light	Chicken, Pork, Fish	Colli Martani				43
White	Chardonnay	Medium	Shellfish, Fish	Puglia	3.50	6.75	9.50	35
White	Chardonnay	Medium	Shellfish, Fish	Piedmont				48
White	Pinot Grigio	Full	Chicken, Fish	Sicily	3.50	6.75	9.50	35
Red	Pinot Noir	Light	Pasta, Chicken, Scallops	Veneto	3.50	6.75	9.50	35
Red	Frappato	Medium	Veal, Pork, Whitefish	Sicily				45
Red	Montepulciano	Medium	Pasta, Meats	Abruzzo				39
Red	Red Blend (Sangiovese, Cabernet, Merlot)	Medium	Pasta, Chicken	Puglia	3.50	6.75	9.50	35
Red	Sangiovese	Medium	Beef, Pasta, Chicken	Tuscany	3.50	6.75	9.50	35
Red	Supertuscan (Sangiovese, Cabernet Sauvignon and Merlot)	Medium	Pasta, Meat Sauce	Tuscany				45
Red	Cabernet, Merlot, Petit Verdot, Syrah, Sangiovese, Grenache	Full	Braised Meats, Aged Cheeses	Tuscany	3.50	6.75	9.50	35
Red	Chianti	Full	Red Meat, Lamb	Tuscany	3.50	6.75	9.50	35
Red	Chianti	Full	Red Meat, Pork	Tuscany	3.50	6.75	9.50	45
Red	Barbera	Full	Chicken, Pork, Fish	Piedmont	3.50	6.75	9.50	35
Red	Brachetto	Full	Chocolate, Cheeses	Piedmont	3.50	6.75	9.50	45
Red	Merlot/ Cabernet Sauvignon	Full	Red Meat, Cheeses	Veneto				50
Red	Nero d'Avola	Full	Lamb, Beef	Sicily	3.50	6.75	9.50	35
Red	Nebbiolo	Full	Complex Meat Dishes & Aged Cheeses	Piedmont				65
Red	Red Blend (Shiraz/Syrah, Cabernet Sauvignon, Merlot, Corvina, Rondinella)	Full	Red Meat, Pasta	Veneto				50
Red	Valpolicella	Full	Beef, Cheese	Verona				48
Red	Valpolicella	Full	Red Meat, Cheese	Veneto				110
Red	Zinfandel	Full	Red Meat, Lamb	Puglia				38