

# AUTUNNO

Can't decide? **5 COURSE CHEF'S TASTING MENU** available for **\$28** per person

## ANTIPASTI

<b>SALSICCIA</b> - Sausage stewed with peppers and onions in a rich tomato sauce	<b>11</b>
<b>ANTIPASTO</b> - Cured Italian meat and cheese with olives and marinated vegetables	<b>11</b>
<b>SPECK E BRIE</b> - Cubes of Brie cheese wrapped with smoked prosciutto – grilled and served with crostini	<b>10</b>
<b>ARANCINI</b> - Risotto fritters filled with fontina cheese atop tomato sauce and doused with spinach aioli ( <i>house favorite great to share!</i> )	<b>9</b>
<b>GAMBERETTI</b> - Crunchy shrimp tossed in spicy pink sauce atop cucumbers	<b>10</b>

## INSALATE

<b>FRAGOLE</b> - Mixed greens, strawberries, dates, pecans, goat cheese fritter and blood orange vinaigrette	<b>6/10</b>
<b>CAESARINA</b> - Romaine, croutons, freshly grated Grana Padano, house made Caesar dressing ( <i>anchovies by request</i> )	<b>6/10</b>
<b>BIETOLE</b> - Roasted beets, goat cheese, apples, vanilla balsamic & candied walnuts	<b>6/10</b>
<b>SPECK E MELE</b> - Mixed Greens, local apples, smoked gorgonzola, pistachios, smoked prosciutto, fig balsamic	<b>6/10</b>
<b>MISTA</b> - Mixed greens, cucumbers, tomatoes, balsamic vinaigrette and shredded Grana Padano	<b>3/5</b>

add chicken breast +5 add sautéed shrimp +7

## ZUPPE

**LASAGNA SOUP** **4/6**

**SOUP OF THE DAY** (*always gluten free*) **4/6**

## PRIMI

<b>AMATRICIANA</b> - Smoked pancetta sautéed with onions, tomato sauce, chili pepper flakes, parsley and pecorino cheese tossed with bucatini	<b>17</b>
<b>LASAGNA</b> - Our 13+ layered lasagna with meat sauce, béchamel and cheese	<b>18</b>
<b>PENNE DELLA CASA</b> - Penne tossed with smoked blue cheese sauce and topped with crispy pancetta	<b>17</b>
<b>PESCATORA</b> - Squid ink pasta with mussels, shrimp, clam, calamari and our fresh catch cooked with white wine, tomato sauce, lemon and parsley	<b>21</b>
<b>GNOCCHI</b> - Our hand rolled potato dumplings with choice of tomato, Bolognese, vodka cream, pesto cream or four cheese sauce	<b>17</b>
<b>PAPPARDELLE</b> - Wide flat herb infused pasta with wild boar and porcini mushroom sauce ( <i>yes, WILD BOAR!</i> )	<b>22</b>
<b>INVOLTINI</b> - Thinly sliced breaded eggplant stuffed with four cheese and baked with tomato sauce and mozzarella	<b>17</b>
<b>RAVIOLI DI ZUCCA</b> - Housemade pumpkin ravioli (they are SWEET!) served in a brown butter and sage sauce	<b>17</b>

## PIZZE

<b>CAVOLETTI</b> - Smoked mozzarella, goat cheese, S&S lamb bacon, balsamic onions and brussel sprouts	<b>13</b>
<b>FORMAGGI</b> - 4 cheese pizza with a delicious ball of burrata on top	<b>14</b>
<b>MANGIA FUOCO</b> - Tomato sauce, mozzarella, jalapeno, spicy coppa, spicy sopressata and sausage	<b>13</b>
<b>COTTO E FUNGHI</b> - Tomato sauce, mozzarella, mushrooms, ham and truffle oil	<b>13</b>
<b>VEGETARIANA</b> - Tomato sauce, mozzarella, gorgonzola, goat cheese, mushrooms, peppers, artichokes, olives & pesto	<b>13</b>
<b>FICHI</b> - Homemade fig jam, mozzarella, Grana Padano, gorgonzola and smoked prosciutto ( <i>sweet and savory!</i> )	<b>13</b>
<b>PATATE</b> - Mozzarella, gorgonzola, Grana Padano, potatoes, rosemary and ground sausage	<b>12</b>

make it a **MEATZA!** - crust made from our homemade sausage (*Gluten Free and KETO friendly*) +6

## SECONDI

<b>OSSOBUCO</b> - Pork shank braised in red wine and served over cheesy saffron risotto	<b>26</b>
<b>CONIGLIO</b> - Braised rabbit served with a delicate mushroom Marsala sauce	<b>25</b>
<b>AGNELLO</b> - S&S Lamb patties made with fresh mint, basil, lemon zest and a hint of mustard – grilled and topped with spinach aioli	<b>20</b>
<b>PESCE DEL GIORNO</b> - Chef's choice of fresh fish	<b>MP</b>
<b>POLLO SALTIMBOCCA</b> - Pan seared chicken breast topped with fresh sage and smoked prosciutto ( <i>translates to "jump into your mouth"</i> )	<b>19</b>
<b>POLPETTE DELLA NONNA</b> - 2 eggplant patties, 2 ricotta patties topped with tomato sauce, béchamel & portabella mushrooms ( <i>Nonna's recipe</i> )	<b>17</b>

served with Amore potatoes and fresh vegetable of the day

## BEVANDE

COCA COLA PRODUCTS/ICED TEA (free refills) 2	ITALIAN SODAS 2.5	MILK 2.5
COFFEE/HOT TEA 2.5	ESPRESSO 1.75	CAPPUCCINO 2.5
		BOTTLED ITALIAN WATER 4

## COCKTAILS

<b>SINATRA</b> - Ketel One dirty martini with smoked blue cheese olives	9
<b>MILANO MULE</b> - Tuaca vanilla liquor and ginger beer served in a copper mug with a lime wedge	9
<b>NEW FASHIONED</b> - Bourbon, Aperol, Palo Santo syrup, cherry	9
<b>VITA</b> - St Germain elderflower liquor, vodka, prosecco, fresh lemon juice	8
<b>RITA</b> - Tequila, grapefruit soda, homemade limoncello, triple sec and lime juice – served on the rocks	7
<b>GIADA</b> - Grey Goose Cherry Noir, Amaretto di Saronno and blood orange soda martini ( <i>Restaurant Week cocktail winner!</i> )	8
<b>FIGIORELLO</b> - Chocolate Martini served with our house made toffee truffle	8
<b>MINA</b> - Our homemade limoncello, vodka and limonata	8
<b>NEGRONI</b> - Equal parts of Campari, gin and sweet vermouth served with an orange slice	7
<b>ISABELLA</b> - Prosecco with a hint of Chambord raspberry liquor served in a champagne glass	7
<b>TOTO</b> - Whipped Cream vodka, espresso, coffee liquor, hazelnut syrup & a splash of cream ( <i>Restaurant Week cocktail winner!</i> )	8
<b>SOFIA</b> - Spicy bloody mary mix, Absolut Peppar vodka and an antipasto skewer	8
<b>GIOIA</b> - Bacardi Oakheart rum, Blis bourbon maple syrup, Tuaca, local honey – served warm with a cinnamon stick ( <i>Restaurant Week cocktail winner!</i> )	8
<b>BEE-STING</b> - Gin, lime, honey, ginger beer, rose water	9

If you are looking for a special drink, our bartenders are happy to help you

## DOLCI

<b>TIRAMISU</b> - Chef Jenna's recipe made with layers of mascarpone cream, lady fingers dipped in espresso, chocolate and amaretti cookies	9
<b>CANNOLI</b> - sweetened ricotta, cinnamon, chocolate chips, orange zest (served in shells or with pastry chips)	7
<b>GELATO DEL GIORNO</b> - ask our servers about the flavors of the day	5
<b>TARTUFI</b> - 3 handmade chocolate truffles rolled in toffee	4
<b>PANNA COTTA</b> - trio of mini Italian custards : chocolate, vanilla bean and raspberry	7
<b>BISCOTTI LOMONACO</b> - assorted cookies made locally by Lomonaco Sicilian Cookie Company	5
<b>SPUMONI BOMBA</b> - pistachio, cherry and chocolate gelato dipped in dark chocolate	6
<b>FORMAGGI</b> - Chef's cheese course with local jam, nuts, fruit and crackers	11

## DIGESTIVI E AMARI

HOUSEMADE LIMONCELLO 5	HOUSEMADE CIOCCOLACELLO 5	AMARETTO DI SARONNO 7
GRAPPA 10	AMARO 8	ST GERMAINE 7
GALLIANO 7	SAMBUCA 7	FRANGELICO 7
		PISA 7

### LOCAL FARMS AND COMPANIES WE LOVE TO SUPPORT

S & S Lamb, Dunneback and Girls Fruit Farm, Mud Lake Farm, Farm Country Cheese, Mamma Mucci, U.S. Wine Imports  
Lomonaco Sicilian Cookie Company, Ferris Nut, Broken Arrow Ranch, Twin Arcs Farm

We are preparing your food as you order it. We hope you are not in a hurry. We would love for you to savor every single bite. Please write positive reviews online. If you ever have any issues, we -the owners- are always here, please talk to us. Our biggest thrill is when you leave full and happy!

*Grazie Mille* JENNA & MAURIZIO ARCIDIACONO

## PREMI

2010 first in West Michigan to receive the <b>SLOW FOOD SNAIL OF APPROVAL</b> West Michigan's Slow Food Group	2013 <b>TOWNIE AWARD: BEST ITALIAN - GOLD</b> Grand Rapids Press <b>KENT COUNTY FOOD SAFETY AWARD</b> Kent County Health Department <b>Chef Jenna CHEF OF THE YEAR</b> Grand Rapids Press	2014 <b>TOWNIE AWARD: BEST ITALIAN - GOLD</b> Grand Rapids Press 2015 <b>TOWNIE AWARD: BEST ITALIAN - GOLD</b> Grand Rapids Press	2016 <b>KENT COUNTY FOOD SAFETY AWARD</b> Kent County Health Department <b>BEST OF THE WEST: BEST ITALIAN</b> Revue Magazine <b>Chef Jenna BEST OF THE WEST: BEST CHEF</b> Revue Magazine <b>BEST OF THE WEST: UPSCALE RESTAURANT</b> Revue Magazine	2017 <b>#3 ITALIAN RESTAURANT IN MICHIGAN</b> MLive <b>BEST OF THE WEST: BEST ITALIAN</b> Revue Magazine <b>Chef Jenna BEST OF THE WEST: BEST CHEF</b> Revue Magazine <b>Chef Jenna 50 MOST INFLUENTIAL BUSINESS WOMEN IN GRAND RAPIDS</b> Grand Rapids Business Journal	2018 <b>BEST OF THE WEST: BEST ITALIAN</b> Revue Magazine <b>Chef Jenna BEST OF THE WEST: BEST CHEF</b> Revue Magazine
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NOTICE Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness