

INVERNO

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

ANTIPASTI

FUNGHI - Button mushrooms filled with our homemade pork sausage drizzled with vodka sauce	9
ANTIPASTO - Cured Italian meat and cheese with olives and marinated vegetables	11
SPECK E BRIE - Cubes of Brie cheese wrapped with smoked prosciutto – grilled and served with crostini	10
ARANCINI - Risotto fritters filled with fontina cheese atop tomato sauce and doused with spinach aioli (<i>house favorite great to share!</i>)	9
GAMBERETTI - Crunchy shrimp tossed in spicy pink sauce atop cucumbers	10

INSALATE

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

add chicken breast +5 add sautéed shrimp +7

ZUPPE

LASAGNA SOUP **4/6**

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

PRIMI

AMATRICIANA - Smoked pancetta sautéed with onions, tomato sauce, chili pepper flakes, parsley and pecorino cheese tossed with bucatini	17
LASAGNA - Our 13+ layered lasagna with meat sauce, béchamel and cheese	18
TORTELLONI - Cheese tortelloni in a Parmigiano cream sauce with ham and peas	18
PESCATORA - Squid ink pasta with mussels, shrimp, clams, calamari and our fresh catch cooked with white wine, tomato sauce, lemon and parsley	21
GNOCCHI - Our hand rolled potato dumplings with choice of tomato, Bolognese, vodka cream, pesto cream or four cheese sauce	17
PAPPARDELLE - Wide flat herb infused pasta with wild boar and porcini mushroom sauce (<i>yes, WILD BOAR!</i>)	22
INVOLTINI - Thinly sliced breaded eggplant stuffed with four cheese and baked with tomato sauce and mozzarella	17
RISOTTO DEL GIORNO - Chef's choice of risotto	MP

PIZZE

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

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

SECONDI

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

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

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

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

DOLCI

TIRAMISU - Chef Jenna's recipe made with layers of mascarpone cream, lady fingers dipped in espresso, chocolate and amaretti cookies	9
CANNOLI - sweetened ricotta, cinnamon, chocolate chips, orange zest (served in shells or with pastry chips)	7
GELATO DEL GIORNO - ask our servers about the flavors of the day	5
TARTUFI - 3 handmade chocolate truffles rolled in toffee	4
PANNA COTTA - trio of mini Italian custards : chocolate, vanilla bean and raspberry	7
BISCOTTI LOMONACO - assorted cookies made locally by Lomonaco Sicilian Cookie Company	5
SPUMONI BOMBA - pistachio, cherry and chocolate gelato dipped in dark chocolate	6
FORMAGGI - 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	BAILEYS 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 SLOW FOOD SNAIL OF APPROVAL West Michigan's Slow Food Group	2013 TOWNIE AWARD: BEST ITALIAN - GOLD Grand Rapids Press	2014 TOWNIE AWARD: BEST ITALIAN - GOLD Grand Rapids Press	2016 KENT COUNTY FOOD SAFETY AWARD Kent County Health Department	2017 #3 ITALIAN RESTAURANT IN MICHIGAN MLive	2018 BEST OF THE WEST: BEST ITALIAN Revue Magazine
2011 BEST NEW RESTAURANT Grand Rapids Magazine	KENT COUNTY FOOD SAFETY AWARD Kent County Health Department	2015 TOWNIE AWARD: BEST ITALIAN - GOLD Grand Rapids Press	BEST OF THE WEST: BEST ITALIAN Revue Magazine	BEST OF THE WEST: BEST ITALIAN Revue Magazine	BEST OF THE WEST: BEST CHEF Revue Magazine
2012 BEST EUROPEAN RESTAURANT Grand Rapids Magazine	Chef Jenna CHEF OF THE YEAR Grand Rapids Press		Chef Jenna BEST OF THE WEST: BEST CHEF Revue Magazine	Chef Jenna BEST OF THE WEST: BEST CHEF Revue Magazine	Chef Jenna 50 MOST INFLUENTIAL BUSINESS WOMEN IN GRAND RAPIDS Grand Rapids Business Journal
RESTAURANT OF THE YEAR American Culinary Federation -Grand Rapids			BEST OF THE WEST: UPSCALE RESTAURANT Revue Magazine		

NOTICE Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness