

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

SINATRA - Ketel One dirty martini with smoked blue cheese olives	9
MILANO MULE - Tuaca vanilla liquor and ginger beer served in a copper mug with a lime wedge	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	FRANGELICO 7
		BAILEYS 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	2012 BEST EUROPEAN RESTAURANT Grand Rapids Magazine RESTAURANT OF THE YEAR American Culinary Federation - Grand Rapids	2013 TOWNIE AWARD: BEST ITALIAN - GOLD Grand Rapids Press KENT COUNTY FOOD SAFETY AWARD Kent County Health Department Chef Jenna CHEF OF THE YEAR Grand Rapids Press	2014 TOWNIE AWARD: BEST ITALIAN - GOLD Grand Rapids Press TOWNIE AWARD: BEST ITALIAN - GOLD Grand Rapids Press	2016 KENT COUNTY FOOD SAFETY AWARD Kent County Health Department BEST OF THE WEST: BEST ITALIAN Revue Magazine Chef Jenna BEST OF THE WEST: BEST CHEF Revue Magazine BEST OF THE WEST: UPSCALE RESTAURANT Revue Magazine	2017 #3 ITALIAN RESTAURANT IN MICHIGAN MLive BEST OF THE WEST: BEST ITALIAN 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
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NOTICE Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness