

Appetizer Options

- Arancini - Risotto Fritters stuffed with fontina cheese atop our tomato sauce with spinach aioli
- 4 Cheese Artichoke Dip – Hot artichoke dip with spinach and four cheese blend -GF
- Funghi – Mushrooms stuffed with our homemade sausage-GF
- Antipasto Platter – with assorted cured Italian meats, cheese, and olives
- Cozze – Mussels cooked in a white wine and tomato sauce with garlic and a touch of anisette-GF

Salad Options

- Caesar Salad – Romaine, Croutons, Parmesan Cheese and house made Caesar dressing
- Mista – Mixed greens, tomato, red onion, cucumber and balsamic vinaigrette
- Speck & Mele – Greens, Apples, gorgonzola, prosciutto, pistachios and fig balsamic
- Bietole – Beet and apple salad atop fresh spinach with a vanilla balsamic
- Forte –mixed greens, Michigan dried cherries, goat cheese, honey mustard dressing

Pasta Options

- Lasagna Bolognese (meat lasagna)
- Vegetarian Lasagna
- Pasta Primavera (penne with vegetables) – tomato sauce, pesto cream or garlic cream
- Pasta con Pollo – Penne with chicken, sun dried tomatoes and spinach
- Pasta ai funghi – Penne with sausage in a mushroom cream sauce
- Pasta con Piselli – Penne with chicken, mushrooms, ham and peas
- Pasta alla Vodka – Penne in a vodka cream sauce
- Penne alla Bolognese – Penne with meat sauce
- Manicotti – large pasta tubes filled with veggies, ricotta cheese, and parmesan- baked with tomato sauce and bechamel
- Cannelloni – large pasta tubes with ricotta cheese, sausage and parmesan – baked with tomato sauce and bechamel

Entree Options

- Italian sausage with peppers and onions
- Chicken Marsala
- Meatballs in a vodka cream sauce
- Chicken Saltimbocca

*Vegetarian and Vegan Entrees available on request