



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>10</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, Absolut 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	3.50	6.75	9.50	45
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Gardiz Prosecco	8 Flute			35
White	Sauvignon Blanc	Light	Fish, Shellfish, Salads	Friuli	Ca Bolani Sauvignon Blanc 2017	3.50	6.75	9.50	35
White	Moscato	Light	Chicken, Fish, Dessert	Piedmont	Bricco Riella Moscato d'Asti DOCG 2010	3.50	6.75	9.50	35
White	Grechetto	Light	Chicken, Pork, Fish	Colli Martani	Arnaldo Caprai Greccante 2016				43
White	Chardonnay	Medium	Shellfish, Fish	Puglia	Tormaresca Chardonnay 2016	3.50	6.75	9.50	35
White	Chardonnay	Medium	Shellfish, Fish	Piedmont	Pio Cesare L'Altro Chardonnay 2016				48
White	Pinot Grigio	Full	Chicken, Fish	Sicily	Stemmari Pinot Grigio 2015	3.50	6.75	9.50	35
Red	Pinot Noir	Light	Pasta, Chicken, Scallops	Veneto	Due Torre Pinot Noir 2017	3.50	6.75	9.50	35
Red	Frappato	Medium	Veal, Pork, Whitefish	Sicily	Tami Frappato 2016				45
Red	Montepulciano	Medium	Pasta, Meats	Abruzzo	Capostrano Montepulciano d'Abruzzo "Tritano" 2015				39
Red	Red Blend (Sangiovese, Cabernet, Merlot)	Medium	Pasta, Chicken	Puglia	Available Red Blend 2015	3.50	6.75	9.50	35
Red	Sangiovese	Medium	Beef, Pasta, Chicken	Tuscany	Fratricidal La Tancia Sangiovese 2015	3.50	6.75	9.50	35
Red	Supertuscan (Sangiovese, Cabernet Sauvignon and Merlot)	Medium	Pasta, Meat Sauce	Tuscany	Querciabella "Mongrana" 2015				45
Red	Cabernet, Merlot, Petit Verdot, Syrah, Sangiovese, Grenache	Full	Braised Meats, Aged Cheeses	Tuscany	Tenuta La Badiola "642" Maremma Toscana 2016	3.50	6.75	9.50	35
Red	Chianti	Full	Red Meat, Lamb	Tuscany	Il Vescovado Chianti 2016	3.50	6.75	9.50	35
Red	Chianti	Full	Red Meat, Pork	Tuscany	Carpinetto Chianti Classico 2016	3.50	6.75	9.50	45
Red	Barbera	Full	Chicken, Pork, Fish	Piedmont	Bricco dei Tati Cortese Barbera 2014	3.50	6.75	9.50	35
Red	Brachetto	Full	Chocolate, Cheeses	Piedmont	Braida Brachetto D'Acqui 2017	3.50	6.75	9.50	45
Red	Merlot/ Cabernet Sauvignon	Full	Red Meat, Cheeses	Veneto	Colle Vincenti Meret Rosso 2013				50
Red	Nero d'Avola	Full	Lamb, Beef	Sicily	Villa Pozzi Nero d'Avola 2017	3.50	6.75	9.50	35
Red	Nebbiolo	Full	Complex Meat Dishes & Aged Cheeses	Piedmont	Tenuta Arbata Barolo 2011				65
Red	Red Blend (Shiraz/Syrah, Cabernet Sauvignon, Merlot, Corvina, Rondinella)	Full	Red Meat, Pasta	Veneto	Luigi Righetti "Sol" Rosso NV				50
Red	Valpolicella	Full	Beef, Cheese	Verona	Marchesi Biscardo Valpolicella Ripasso 2014				48
Red	Valpolicella	Full	Red Meat, Cheese	Veneto	Villa Ervice Amarone della Valpolicella "Tremenel" 2010				110
Red	Zinfandel	Full	Red Meat, Lamb	Puglia	Altemura Primitivo 2014				38