

# Antipasto | APPETIZERS

Warm bread basket available +\$3

## CHARCUTERIE BOARD | \$26

Mixed cured meats and cheeses with chef's selection of accompaniments.

## FRITTO MISTO | \$22

Crispy fried calamari, shrimp, black and green olives, cherry tomato over tomato fennel fondue.

## TRUFFLE FRIES | \$12

Served with a side of Parmesan lime aioli sauce.

## GARLIC BUTTER STEAK BITES | \$19

Cooked to your choice of temperature, served with bread and garlic butter.

## PROSCIUTTO BITES | \$20 (4 PIECES)

Prosciutto, arugula, sundried tomato, oregano, burrata, balsamic glaze.

## WAGYU SLIDERS (3 PCS) | \$24

Spicy mayo, grilled onions, pepper jack cheese.

## AHI TUNA NACHOS | \$20

Crispy wontons, avocado, jalapeño, green onion, watermelon radish, spicy mayo.

## BURRATA AL PESTO | \$19

Burrata, cherry tomato, crostini, pesto, fresh basil.

## APPLE WALNUT SALAD | \$18

Mixed romaine, spinach, and arugula topped with fresh apple, walnuts, dried cranberries, feta, red onion, cherry tomatoes and maple vinaigrette.

Add-ons: Organic chicken \$8 | Salmon \$12

## BLACKENED CAESAR | \$19

Romaine, homemade Caesar dressing, Cajun wontons, cherry tomatoes, blackened organic chicken, Parmigiano-Reggiano.

## STELLA | \$21

Mixed romaine, arugula, olives, prosciutto, calabrese salami, Persian cucumber, cherry tomatoes, red onion, topped with fresh burrata and basil vinaigrette.

# Insalate | SALAD

## TAGLIATELLE BOLOGNESE | \$28

House-made veal & beef bolognese sauce.

## VODKA & BURRATA | \$28

Mezzo rigatoni with creamy vodka sauce topped with burrata.

## TUSCAN CHICKEN | \$28

Linguine pasta tossed in a creamy garlic Parmesan sauce with tomato, spinach, grilled chicken finished with Italian herbs and a touch of crushed pepper.

## CACIO E PEPE | \$28

Pecorino romano and freshly cracked black pepper.

## SPAGHETTI ALLA CARBONARA | \$30

Tossed in a silky sauce of eggs, pecorino romano, cracked black pepper and crispy guanciale.

## FRUTTI DI MARE | \$34

Linguine pasta tossed with shrimp, mussels, calamari, fresh herbs and E.V.O.O.

# Pasta

Freshly made in-house

## PROSCIUTTO & ARUGULA | \$18

Prosciutto, minced garlic, fresh mozzarella topped with arugula.

## MORTADELLA & BURRATA | \$21

Slices of Italian mortadella, creamy burrata, pistachio pesto, finished with lemon zest and arugula.

## SPICY PEPPERONI | \$18

Fresh mozzarella, crushed pepper & E.V.O.O.

## MARGHERITA | \$15

San marzano tomato, fresh mozzarella, fresh basil, E.V.O.O.

## SALSICCIA AL TARTUFO | \$22

Italian sausage, wild mushroom, fresh mozzarella, white truffle oil.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.

Designed by @Detroit.DesignHouse • Published October 28, 2025

# A5 WAGYU BURGERS

A5 Wagyu Burgers served with French Fries or Truffle Fries \$5

## TRUFFLE MUSHROOM | \$28

Garlic aioli, Havarti cheese, arugula, spinach, grilled truffle mushroom.

## PEACH BURRATA CAPRESE | \$30

Avocado, pesto, balsamic glaze, burrata, grilled peaches.

## PICCANTE | \$26

Spicy mayo, grilled onion, grilled jalapeño, pepper jack cheese, fried egg.

# Carne | MEAT

## AUSTRALIAN LAMB CHOPS | \$42

Garlic butter or bourbon glaze, served with roasted potatoes.

## LEMON CHICKEN | \$30

Sautéed organic chicken, lemon, caper, artichoke and creamy white wine sauce, served over mashed potato.

## LAMB SHANK | \$52

Served over mashed potatoes with savory jus.

## CHICKEN MARSALA | \$30

Sautéed organic chicken with wild mushrooms in a savory marsala wine sauce, served over mashed potato.

# Mare | SEAFOOD

## WHITE FISH SCAMPI | \$36

Baked Lake Superior white fish, scampi sauce & cherry tomatoes.

## FAROE ISLANDS SALMON | \$38

Pan seared salmon, served over mashed potato and broccolini choice of sauce lemon honey glaze or garlic honey glaze.

## BRANZINO | \$39

Sautéed mediterranean sea bass, with herbed lemon-olive oil sauce served with broccolini.

# Bistecca | STEAK

USDA Prime Cuts | Served à la carte.

All steaks served sizzling with Detroit's original zip sauce.

## FILET MIGNON 8oz | \$56

## NEW YORK STRIP 12oz | \$38

## RIBEYE 12oz | \$36

CHOICE OF SAUCE: Peppercorn Sauce \$5 | Truffle Butter \$4 | Chimichurri \$3 | Garlic Herb Butter \$2

# Contorni | SIDES

## SOUP OF THE DAY | \$8

## SIDE CAESAR SALAD | \$8

## HOUSE SALAD | \$8

## RISOTTO | \$12

## CREAMY LEMON ORZO | \$12

## ROASTED POTATOES | \$12

## ASPARAGUS | \$8

Seasoned asparagus topped with Parmigiano-Reggiano.

## BRUSSELS SPROUTS | \$12

Crisp Brussels sprouts, bacon, balsamic glaze, Parmigiano-Reggiano.

## HONEYCRISP CARROTS | \$10

Balsamic honey glaze and Parmigiano-Reggiano.

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Designed by @Detroit.DesignHouse • Published November 17, 2025