

Lunch

TUESDAY THRU SATURDAY 11:00AM TO 3:00PM

Antipasto

APPETIZERS

SPINACH DIP | \$12

Served with paprika pita chips.

NAKED WINGS (8 PCS) | \$12

Served with hot honey sauce.

TRUFFLE FRIES | \$10

Served with lime aioli.

STEAK BITES (6 PCS) | \$12

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

CRISPY BRUSSELS | \$10

Smoked bacon, Parmigiano-Reggiano, balsamic glaze.

TACOS (2 PCS) | \$12

Blackened shrimp, pico de gallo, spicy mayo, mix cabbage, guacamole, queso fresco.

~Or~

Seasoned steak, pico de gallo, guacamole, queso fresco, salsa verde.

Pizza

PIE

CHEESE PIZZA | \$10

Fresh mozzarella, Parmigiano-Reggiano, E.V.O.O.

PEPPERONI PIZZA | \$12

Fresh mozzarella, crushed pepper, Parmigiano-Reggiano.

Insalate

SALAD

CAESAR SALAD | \$12

Fresh romaine, crispy wontons, cherry tomatoes, house Caesar dressing and Parmigiano-Reggiano.

Add-Ons: Organic Chicken \$8, Salmon \$12

AHI TUNA SALAD | \$17

Spinach and arugula, crispy wontons, avocado, cherry tomatoes, cucumber, sesame vinaigrette.

SALMON AVOCADO SALAD | \$17

Cucumber, red onion, cherry tomatoes, avocado, lemon vinaigrette.

WEDGE SALAD | \$12

Crispy iceberg, crumbled blue cheese, smoked bacon, green onions, blue cheese dressing.

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 29, 2025

Lunch

TUESDAY THRU SATURDAY 11:00AM TO 3:00PM

Panini

SANDWICHES

Served with home-made chips

PROSCIUTTO BRUSCHETTA | \$17

Nonnas tomatoes (salt, pepper, E.V.O.O.)
prosciutto, fresh mozzarella, arugula, basil.

AHI TUNA BRUSCHETTA | \$17

Avocado, pesto, arugula, crispy leek, sesame sauce.

CHICKEN BRUSCHETTA | \$16

Pesto, onion, tomato, fresh mozzarella,
spinach, arugula, balsamic glaze.

CRISPY CHICKEN MELT | \$19

Crispy chicken, prosciutto, havarti cheese,
sun-dried tomato, arugula, Parmigiano-Reggiano.

BURRATA & MORTADELLA CAPRESE SANDWICH | \$18

Burrata, mortadella, pesto, arugula, tomato confit.

WAGYU MELT | \$22

Melted havarti cheese,
seared onion, spicy mayo.

Maccheroni

PASTA

Freshly made in-house

FETTUCCINE ALFREDO | \$22

Cream, butter, Parmigiano-Reggiano, garlic, mascarpone. Add chicken \$4

TAGLIATELLE BOLOGNESE | \$28

House made veal & beef bolognese.

Contorni

SIDES

SOUP OF THE DAY | \$8

HOUSE SALAD | \$8

FRENCH FRIES | \$6

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