drinks

HARD = CLASSIC / SOFT = 0 PROOF

APERITIVI

light, pre-dinner

HARD / SOFT

aperol spritz 14 13
prosecco, blood orange cube

lambrusco spritz 12
cocchi rosa, grapefruit, soda

HARD / SOFT

roman holiday 14
carpano antica, averna, lemon, mint

hugo spritz 14 12
st. germain, limoncello, prosecco

COCKTAILS

HARD / SOFT

mani negroni 14
orange infused gin, campari, sweet vermouth

dolce vita 13
gin, blackberry, limoncello, ginger, prosecco

tequila joe 14
espolòn blanco, select aperitivo, rhubarb, strawberry, orange

nights of cabiria 13 13
prairie organic gin, st. germain, cucumber, basil

life is beautiful 13 12
grey goose citron, blueberry, mint

moonstruck 13 12
earl grey infused vodka, lavender, honey, lemon

suspiria 13
ilegal mezcal, aperol, velvet falernum, lime, fuego bitters

HARD / SOFT

the unmentionable 15
bulleit rye, carpano antica, apricot marmellata, black walnut bitters

the boss' sour 13 12
disaronno amaretto, wild turkey 101, lemon, egg white, black walnut bitters

a2 espresso martini 15 14
vanilla infused vodka, roos roast, crème de cassis, cream



red sangria 10 34
brandy, fresh fruit

spiced cider 12
averna, grand marnier, brown butter, orange, cinnamon

BOTTLES + CANS

baladin, leön 10
belgian amber ale, IT 9%

budweiser 5

bud light 5

peroni 6
non-alcoholic lager, IT 0%

good time ipa 6
non-alcoholic ipa, NY, USA <0.5%

DRAFT BEER

peroni, nastro azzurro 7
italian lager, IT 5.1%

new holland, ichabod 7
pumpkin ale, Holland, MI, USA 4.5%

bell's, two hearted 7
american ipa, Comstock, MI, USA 7%

short's, only tourists 7
hazy ipa, Bellaire, MI, USA 4.2%

SOFT

san pellegrino (sparkling) 6

acqua panna (still) 6

housemade ginger beer 5

san pellegrino soda 5
limonata | aranciata | pompelmo

faygo 5
red pop | root beer | rock & rye

sprecher, root beer (on draft) 6

strawberry + mint lemonade 6

housemade focaccia rosemary, sea salt, honey butter **(V)** 10

MAKE IT
salty + sweet
add: burrata, prosciutto, seasonal fruit, olives
+9

ANTIPASTI

pickled tomatoes 16
whipped ricotta, tapenade, crostini **(V)**

isabel's meatballs 19
beef, pork, tomato, pine nut, basil, crostini

baked goat cheese 16
spicy pomodoro, parsley, chive, garlic toast **(V)**

arancini 13
tomato, basil, mozzarella, romesco* **(V)**
***contains almonds**

calamari 17
spicy tomato sauce, lemon aioli, pickled peppers

beef carpaccio 21
arugula, parmesan, horseradish, capers, focaccia

crispy shrimp 16
scallions, calabrian chili aioli, togarashi

wood-fired brussels sprouts 15
calabrian-maple agrodolce, crispy shallot, pine nut **(V)**

wood-fired mushrooms 12
garlic butter, parsley **(V)**

INSALATE

arugula salad 15
button mushroom, crispy shallots, crostini, parmesan, lemon vinaigrette **(V)**
add: artichoke 3 | prosciutto 4

caesar salad 16
housemade croutons, parmesan

mani chop salad 16
ceci bean, pepperoncini, cucumber, tomato, red onion, olive, provolone, red wine vinaigrette **(V)**
add: genoa salami 2 | artichoke 3

V: VEGETARIAN

PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS, AS MENU ITEMS MAY CONTAIN INGREDIENTS THAT ARE NOT LISTED. NOTICE: ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.

18% GRATUITY MAY BE ADDED TO PARTIES OF 7 OR MORE.

WOOD-FIRED PIZZA

arugula + prosciutto 24
mozzarella, ligurian olive oil, sea salt

margherita 20
fior di latte, san marzano tomato, basil **(V)**
add burrata 6

zucca 22
mozzarella, delicata + honeynut squash, chili flake, crispy sage, pumpkin seeds **(V)**

pepperoni 23
mozzarella, oregano, chili flake

Sal Pepe's sausage picante 24
mozzarella, ricotta, red onion, calabrian chili

tartufo 27
fontina, forest mushroom, thyme, black truffle, egg **(V)**

popeye 22
mozzarella, spinach pesto, garlic, chili flake **(V)**
add bacon 3

spicy vodka 24
mozzarella, pepperoni, red onion, jalapeño, basil

supreme 24
mozzarella, sausage, pepperoni, mushroom, green pepper, red onion

red onion + pistachio 23
goat cheese, rosemary, garlic cream, chili flake **(V)**

puttanesca 20
parmesan, garlic cream, calabrian chili, oven roasted tomato, olive, red onion **(V)**

PIZZA ADDITIONS

burrata	6
prosciutto	6
fried egg	3
pepperoni	2
bacon	3
forest mushroom	2
arugula	2



HOUSEMADE PASTA

frutti di mare 35
spaghetti fra diavolo, wood-fired maine lobster tail, calamari, mussels, shrimp, garlic toast

vodka rigatoni 25
pomodoro, calabrian chili **(V)**

pappardelle bolognese 27
basil, breadcrumb

pomodoro gnocchi 24
ricotta, basil pesto, pistachio **(V)**

tagliatelle carbonara 27
pancetta, trumpet mushroom, egg

bucatini cacio e pepe 22
garlic cream, pecorino **(V)**

shrimp scampi linguine 25
calabrian chili, white wine, garlic, lemon

> ADD BURRATA 5 <

PIATTI

wood-fired branzino 40
potato, salsa verde

chianti braised short rib 34
creamy polenta, fresh horseradish, chive

chicken parm 28
mozzarella, pasta messy

eggplant parm 28
spicy pasta messy, mozzarella, basil, giardiniera **(V)**

D&L'S CHICKEN SCALLOPINI 28

« —— you pick —— »

milanese
arugula salad, parmesan, lemon

marsala
marsala wine, sherry, forest mushroom, crispy potatoes

piccata
lemon, caper, garlic, crispy potatoes