

drinks

HARD = CLASSIC / SOFT = O PROOF

APERITIVI

light, pre-dinner drinks

aperol spritz 14 13
prosecco, blood orange cube

amalfi spritz 12
limoncello, rosemary, prosecco

HARD / SOFT

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roman holiday 14

carpano antica, averna, lemon, mint

hugo spritz 13 12
st. germain, limoncello, prosecco

COCKTAILS

HARD / SOFT

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mani negroni 12
orange infused gin, campari, sweet vermouth

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

isalita margarita 14 13
100% agave blanco tequila, orange, lime

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

life is beautiful 13 11
grey goose citron, blueberry, mint

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

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

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,
spaulding's coffee liqueur, cream



red sangria brandy, fresh fruit 10 34

white sangria apricot brandy, grapefruit 10 34

BEER

tre fontane, tripel 10

birra trappista, IT 8.5%

budweiser 5

bud light 5

peroni 6

non-alcoholic lager, IT 0%

good time ipa 6

non-alcoholic ipa, NY, USA <0.5%

peroni, nastro azzurro 7

italian lager, IT 5.1%

bell's, oberon eclipse 7

raspberry wheat ale, Comstock, MI, USA 5.8%

bell's, two hearted 7

american ipa, Comstock, MI, USA 7%

short's, only tourists 7

hazy ipa, Bellaire, MI, USA 4.2%

BOTTLE DRAFT

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

SPUNTINI + PANE

sweet + salty burrata	17
prosciutto, michigan pear mostarda, extra virgin olive oil, crostini	
crispy polenta fries	12
truffle fondua, mushroom pesto	

ANTIPASTI

pickled tomatoes	15
whipped ricotta, tapenade, crostini	
isabel's meatballs	18
beef, pork, tomato, pine nut, basil, crostini	
baked goat cheese	14
spicy pomorodo, parsley, chive, garlic toast	
calamari	16
spicy tomato sauce, lemon aioli, pickled peppers	
creamy polenta	15
chicken meatballs, caramelized onion, thyme	
wood-fired brussels sprouts	14
maple vinaigrette, garlic confit, toasted almond	

INSALATE

arugula salad	16
mushroom, crispy shallot, parmesan, lemon vinaigrette	
add: artichoke 3 prosciutto 4	
beet + fennel salad	17
seasonal citrus, pistachio, lemon yogurt	
caesar salad	16
romaine, housemade crouton, parmesan	
mani chop salad	16
mixed greens, ceci bean, pepperoncini, cucumber, tomato, red onion, kalamata olive, provolone, red wine vinaigrette	
add: genoa salami 2	

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% GRATUTITY MAY BE ADDED TO PARTIES OF 7 OR MORE.

WOOD-FIRED PIZZA

margherita	19
fior di latte, san marzano tomato, basil	
WITH: burrata	6
supreme	24
mozzarella, sausage, pepperoni, mushroom, green pepper, red onion	
arugula + prosciutto	24
mozzarella, ligurian olive oil, sea salt	
tartufo	26
fontina, forest mushroom, thyme, black truffle, egg	
red onion + pistachio	23
goat cheese, rosemary, garlic cream, chili flake	
quattro formaggi	20
smoked mozzarella, provolone, ricotta, grana padano, tomato conserva, basil	
cipollini	21
provolone, roasted arugula, bacon, balsamic, chili flake	
spinach + feta	22
mozzarella, fondua, leek, chili flake, garlic breadcrumb	

pepperoni	21
mozzarella, oregano, chili flake	
double pepp	2
puttanesca	19
parmesan, garlic cream, calabrian chili, oven roasted tomato, olive, red onion	
sausage picante	23
provolone, red onion, oregano, chili flake	
ham + mushroom	22
fior di latte, pecorino, chive	
pear + gorgonzola	23
fontina, caramelized onion, bacon, chili flake, thyme	

PIZZA ADDITIONS

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



HOUSEMADE PASTA

seafood ravioli	25
shrimp, cherry tomato, togarashi, saffron butter	
pappardelle bolognese	24
basil, breadcrumb	
tagliatelle carbonara	24
pancetta, trumpet mushroom, egg	
pesto gnocchi	22
oven roasted tomato, pine nut	

> ADD BURRATA 5 <

PIATTI

branzino piccata	30
fregola, artichoke, herb salad	
D&L's roasted chicken	27
marsala, mushroom, cipollini, broccolini	
duck confit	21
brothy beans + bacon, duck prosciutto, frisée, orange	

chianti braised short rib	29
creamy polenta, fresh horseradish, chive	
eggplant milanese	26
lemon yogurt, ricotta salata, summer salad	
chicken parm	28
mozzarella, pasta messy	