



HARD = CLASSIC / SOFT = 0 PROOF

APERITIVI

light, pre-dinner drinks

	HARD / SOFT		HARD / SOFT
aperol spritz	14 13	roman holiday	14
prosecco, blood orange cube		carpano antica, averna, lemon, mint	
amalfi spritz	12	hugo spritz	13 12
limoncello, rosemary, prosecco		st. germain, limoncello, prosecco	

COCKTAILS

	HARD / SOFT		HARD / SOFT
mani negroni	12	the unmentionable	15
orange infused gin, campari, sweet vermouth		bulleit rye, carpano antica, apricot marmellata, black walnut bitters	
dolce vita	13	the boss' sour	13 12
gin, blackberry, limoncello, ginger, prosecco		disaronno amaretto, wild turkey 101, lemon, egg white, black walnut bitters	
isalita margarita	14 13	a2 espresso martini	15 14
100% agave blanco tequila, orange, lime		vanilla infused vodka, roos roast, spaulding's coffee liqueur, cream	
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		
ilegal mezcal, aperol, velvet falernum, lime, fuego bitters			

red sangria	brandy, fresh fruit.....	10	34
mulled wine	white wine, apricot brandy, ginger, cinnamon.....	10	

BOTTLES + CANS

run the jewels, juice runners	14
mezcal paloma remix, NY, USA 5.9%	
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%	
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%	

SOFT

san pellegrino (sparkling)	6	faygo	5
acqua panna (still)	6	red pop root beer rock & rye	
housemade ginger beer	5	sprecher, root beer (on draft)	6
san pellegrino soda	5	strawberry + mint lemonade	6
limonata aranciata pompelmo			

SPUNTINI + PANE

sweet + salty burrata 17
prosciutto, red wine poached michigan pears,
extra virgin olive oil, crostini

crispy polenta fries 12
roasted red pepper pesto, calabrian chili aioli (v)

housemade focaccia 9
rosemary, sea salt, honey butter (v)

arancini 12
tomato, basil, mozzarella, romesco* (v)
*contains almonds

ANTIPASTI

pickled tomatoes 15
whipped ricotta, tapenade, crostini (v)

isabel's meatballs 18
beef, pork, tomato, pine nut, basil, crostini

baked goat cheese 14
spicy pomodoro, parsley, chive, garlic toast (v)

calamari 16
spicy tomato sauce, lemon aioli, pickled peppers

shrimp fritti 18
crispy scallions, calabrian chili aioli, togarashi

ribs napoletana 17
sunday ragu, ricotta, breadcrumbs, basil

chicken meatballs 16
creamy polenta, beech mushrooms,
caramelized onion, thyme

wood-fired brussels sprouts 14
maple vinaigrette, garlic confit, toasted almond (v)

cauliflower gratinata 12
fontina, thyme, garlic breadcrumbs (v)

ZUPPE + INSALATE

chicken pastina soup 12
carrot, dill

arugula salad 15
mushroom, crispy shallot, parmesan,
lemon vinaigrette (v)
add: artichoke 3 | prosciutto 4

caesar salad 16
housemade croutons, parmesan

kale salad 17
goat cheese, fregola, roasted mushroom, red onion,
toasted almond, balsamic vinaigrette (v)

mani chop salad 16
ceci bean, pepperoncini, cucumber, tomato,
red onion, olive, provolone, red wine vinaigrette (v)
add: genoa salami 2

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

WOOD-FIRED PIZZA

margherita	19
fior di latte, san marzano tomato, basil (v)	
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 (v)	
red onion + pistachio	23
goat cheese, rosemary, garlic cream, chili flake (v)	
quattro formaggi	20
smoked mozzarella, provolone, ricotta, grana padano, tomato conserva, basil (v)	
cipollini	21
provolone, onion, roasted arugula, bacon, balsamic, chili flake	
pepperoni	21
mozzarella, oregano, chili flake	
double pepp 2	
puttanesca	19
parmesan, garlic cream, calabrian chili, oven roasted tomato, olive, red onion (v)	
sausage picante	23
provolone, red onion, oregano, chili flake	
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

frutti di mare	33
spaghetti fra diavolo, wood-fired maine lobster tail, calamari, mussels, shrimp, garlic toast	
pappardelle bolognese	25
basil, breadcrumb	
vodka rigatoni	24
pomodoro, calabrian chili (v)	
pomodoro ravioli	22
ricotta, basil pesto, pistachio (v)	
tagliatelle carbonara	25
pancetta, trumpet mushroom, egg	
bucatini cacio e pepe	23
garlic cream, pecorino (v)	
truffled malfatti	22
beurre blanc, black truffle, pecorino	
shrimp scampi linguine	23
calabrian chili, white wine, garlic, lemon	

> ADD BURRATA 5 <

PIATTI

branzino piccata	30
fregola, artichoke, herb salad	
D&L's chicken	24
san marzano tomato, red onion, bell pepper, button mushroom, olive, basil, crostini	
chianti braised short rib	32
creamy polenta, fresh horseradish, chive	
eggplant parm	26
spicy pasta messy, mozzarella, basil, giardiniera relish (v)	
chicken parm	28
mozzarella, pasta messy	