

Antipasti

Cozze
Mussels
Garlic, fennel, shallot, white wine, arrabbiata 15

Calamari Fritti
Fried Calamari
Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 18

Peperoni Ungherese alla Rustica
Joe’s Sausage and Peppers
Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi, rosemary sliced potatoes 18

Cocktail di Gamberoni
Shrimp Cocktail
Four traditional Old Bay poached shrimp, cocktail sauce, fresh grated horseradish 16

Manzo e Funghi
Beef Tips & Portabella Mushrooms
Beef tips, portabella, signature zip sauce, parsley 21

Polpette Rustica
Andiamo Rustic Style Meatballs
Beef meatballs, Pomodoro sauce, Parmigiano Reggiano 14

Suppli alla Telefono
Chef Aldo’s Roman Style Rice Balls
Creamy rice, Mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano-Reggiano 14

Burrata Caprese
Buffalo Burrata
Cherry tomatoes, basil pesto, balsamic reduction, crostini 18

Bruschetta
Tomato, shallot, garlic, basil, olive oil, Parmesan 14

Soup & Salads

Minestrone
Carrots, onion, celery, white beans, tomato, vegetable stock 7

Zuppa del Giorno
Soup of the Day
Inquire with your server for today’s offerings 7

Burrata Caprese
Burrata
Cherry tomatoes, basil pesto, balsamic reduction, crostini 18

Insalata di Cesare
Caesar Salad
Romaine, shredded Parmesan, creamy caesar dressing, croutons 15

Insalata di Salmone
Michigan Salmon Salad
Salmon, mixed greens, cranberries, almonds, crumbled bleu cheese, apples, raspberry vinaigrette 25

Panzanella
Tuscan Village Salad
Pieces of foccacia bread tossed with olive oil, salt, pepper, Campari tomato, red onion, cucumber, basil 15

Add On:
Chicken 8 - Salmon 13 - Tenderloin Tips 14
Shrimp 5 ea - Italian Sausage 5 ea
Meatballs 4 ea

Beef / Chicken / Pork / Veal

Served with Choice of Soup or Farmers’ Greens Salad

Bistecca alla New York
USDA Prime NY Strip
Char-grilled 14oz New York strip, Italian potatoes, roasted vegetables, signature zip sauce 49

Filetto di Manzo
Filet Mignon
Char-grilled 8oz filet, Italian potatoes, roasted vegetables, signature zip sauce 48

Costine Brasate
Braised Short Rib over Polenta
Red wine-braised short rib, carrots, spinach, charred onion, creamy polenta 39

Costolette di Maiale
Char-Grilled Pork Chop
Marinated bone-in pork chop, sautéed spinach with shallots and garlic, Italian potatoes, Bordelaise sauce 36

Piccata
Olive oil, capers, white wine, lemon, butter, spaghetti
Veal — 38 / Chicken — 26

Marsala
Wild mushrooms, Marsala demi-glace, herbs, butter, spaghetti
Veal — 38 / Chicken — 26

Parmesan
Sicilian bread crumbs, Pomodoro sauce, Mozzarella and Parmesan cheese, spaghetti
Veal — 38 / Chicken — 26 / Eggplant — 24

Olivia
Artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, spaghetti
Veal — 38 / Chicken — 26

Saltimbocca
Prosciutto di Parma, fresh sage, veal jus, spaghetti
Veal — 38 / Chicken — 26

Handcrafted Homemade Pastas

Served with Choice of Soup or Farmers’ Greens Salad

Ravioli di Stagione
Seasonal Ravioli
Cheese ravioli, cacio e pepe sauce, black truffle goat cheese, English pea purée 25

Gnocchi all’Aldo
A Chef Aldo Classic
House specialty, handmade potato dumplings, creamy tomato palmina 24

Lasagna alla Bolognese
Lasagna with Meat Sauce
Handmade pasta, Mozzarella, Parmigiano-Reggiano, Bolognese, ricotta 25

Fettuccine Alfredo
Guernsey cream, Parmigiano-Reggiano, freshly milled pepper, touch of butter 23

Pollo ai Cinque Peperoni
Five Pepper Chicken
Crispy chicken cutlet, al dente angel hair, assorted bell peppers, fresh herbs, pepperoncini cream 30

Tortellini alla Panna
Emilia Romagna Pasta Specialty
Handcrafted with beef, veal and pork by Angelina, Tonya & Anna in a Parmigiano-Reggiano sauce, wild mushrooms, parsley 27

Rigatoni Primavera
Spring vegetables, white wine, pesto, chili flakes, Parmigiano-Reggiano cheese 24

Spaghetti Bolognese
Classic spaghetti tossed with our homemade Bolognese sauce 24

Seafood

Served with Choice of Soup or Farmers’ Greens Salad

Gnocchi con Gamberoni
Hand Crafted Potato Gnocchi with Roasted Shrimp
Sweet shrimp, fresh sage, buttered broth, mushrooms, Parmigiano-Reggiano 36

Branzino Mediterranea
Mediterranean-Style Branzino
Grilled branzino, served with sautéed spinach, olives, tomatoes, and a Calabrian chili salsa verde 47

Salmone Apulia
Salmon Influenced from the Coast of Puglia
Grilled salmon, puttanesca risotto, olive oil, fried glass basil 38

Frutti di Mare
Fruits of the Sea
Regional Italian stew, mussels, shrimp, calamari, fennel, arrabbiata sauce, Sambuca, fettuccine 46

All tables of 6 people or more are subject to an automatic gratuity.

Ask your server about menu items that are cooked to order or served raw.

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Several of our menu items can be prepared Vegetarian or Gluten Free. Please ask your server.