

FALL/WINTER 2024



OUR MENU IS DESIGNED FOR OUR GUESTS TO TRY A VARIETY OF DISHES TO PASS AROUND THE TABLE AND SHARE. **ENJOY!**

STARTERS

GARLIC BREAD	Garlic butter, parmesan cheese, Italian parsley	9
HEIRLOOM TOMATO POMODORI	Basil, cucumber, pine nuts, ancient Roman spices	10
ROASTED GARLIC	Roasted garlic, balsamic reduction, tomatoes, ciabatta	12
MEATBALLS	Marinara sauce, house ricotta, basil	13
CRISPY FRESH MOZZARELLA	Red sauce, fresh basil pesto	14
ARANCINI	Fresh mozzarella, saffron risotto	14
SAUSAGE AND PEPPERS	Italian sausage, peppers, onions, marinara, herbs, house ricotta	15

SALADS

		SMALL	LARGE
ARUGULA SALAD	Roasted tomatoes, goat cheese, pickled onions, limoncello vinaigrette	8	14
CAESAR SALAD	Chopped romaine, anchovy breadcrumbs, pecorino, Caesar vinaigrette	8	14
CELLO SALAD	Romaine, red wine vinaigrette, cucumber, tomato, pecorino, red onions, pepperoncini	9	15

*Ask your server about menu items that are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.

PASTA

Made fresh daily!
Gluten free pasta available Small \$3/ Large \$6

	SMALL	LARGE
ANGEL HAIR MARINARA Marinara, fresh basil - ADD Meatballs \$4 Each	11	19
ALFREDO Fettuccine, parmesan garlic cream sauce, fresh herbs ADD Roasted Chicken Small \$5/Large \$10 - ADD Crispy Chicken \$8	12	20
LEMON SPAGHETTI Lemon and mascarpone cream, fresh basil, crispy capers ADD Gulf Shrimp \$2 Each	14	26
CHEESE RAVIOLI Marinara, ricotta and parmesan filling, fresh basil	12	20
ROSIE'S BAKED ZITI Marinara, melted mozzarella and provolone	15	28
TORTELLONI Spinach and ricotta filling, crispy Tuscan kale, vodka sauce	15	28
CARBONARA Bucatini, black pepper cream sauce, pancetta, peas, roasted cipollini onions, egg yolk	16	29
WILD MUSHROOM GNOCCHI Hand cut ricotta gnocchi, cream sauce, wild mushrooms	18	32
SPAGHETTI AND MEATBALLS House red sauce	18	32
SHRIMP AND SCALLOP ARRABIATA Fettuccine, capers, anchovy breadcrumbs, basil, chili flakes	23	39

SIDES

MASCARPONE POLENTA Creamy polenta, mascarpone, fresh herbs	6
FRIED YUKON POTATOES Sea salt, parmesan, fresh herbs	7
SIDE OF FETTUCCINE Marinara or parmesan garlic cream sauce	8
CRISPY BRUSSELS SPROUTS Balsamic glaze, pecorino	9

SPECIALTIES

	SMALL	LARGE
CHICKEN LIMONCELLO Crispy herb crust, arugula, pecorino, pickled red onion, lemon herb vinaigrette	18	32
SALMON Arugula, grapefruit, red onion, Blood orange marmalade	23	39
SCALLOPS Saffron risotto, herbed white truffle oil, roasted tomatoes, Pecorino Romano	25	43
BEEF TENDERLOIN MEDALLIONS Sun-dried tomatoes, roasted cipollini, Chianti cream sauce	34	60

SPECIALTIES WITH PASTA

	ALL INCLUDE ANGEL HAIR PASTA	
	SMALL	LARGE
EGGPLANT PARMESAN Red sauce, fresh mozzarella, basil pesto	19	34
CHICKEN PARMESAN Marinara, whole milk mozzarella	20	35
SHRIMP SCAMPI Roasted garlic, tomato, parsley, lemon butter	19	34

DESSERT

ITALIAN GELATO Choice of chocolate, spumoni or seasonal. Served with pizzelle cookie	6
LIMONCELLO CRÈME BRULEE Madagascar vanilla bean, blueberry compote	10
TIRAMISU Espresso soaked lady fingers, mascarpone, Amaretto	12
MOM'S FAMOUS CARROT CAKE Served warm, cream cheese icing frosted to order	11

CAFE

ILLY® ITALIAN ESPRESSO Imported from Italy	5
CAPPUCCINO Illy® espresso, steamed milk	6

LIMONCELLO

👉 ENJOY BEFORE, DURING OR AFTER 👈

Takes 2 months to make. All made in house.

LIMONCELLO	8
CREAMY LIMONCELLO	8
S'MORES <small>[SEASONAL FLAVOR]</small>	9

COCKTAILS

PEAR BELLINI 12

Pear Nectar, Prosecco

MILAN MOJITO 12

Captain Morgan White Rum, Mint, Lime, Simple Syrup, Aperol, Prosecco

THE BELLAGIO ALMOND SOUR 13

Disaronno Amaretto, Strawberries, Lemon, Simple Syrup, Egg White

BAMBINO SORBETTO 13

Housemade Limoncello, Prosecco, Raspberry Sorbet

SISTINE SPRITZER 14

St. Germain, Prosecco, Lemon, Lime, Mint

GET ME AN UBER 14

Grappa Piave, Cointreau, Lemon, Orange

THE CORLEONE NEGRONI 14

Tanqueray Gin, Aperol, Lillet Blanc, Orange

LIMONCELLO MARTINI 15

Housemade Limoncello, Zim's Vodka, Lemon, Simple Syrup

SOPHIA LOREN 16

Illy® Espresso, Absolut Vanila, Buttershots, Chocolat Liqueur

BOTTLED BEERS

- Labatt N/A 4
- Bud Light 5
- Coors Light 5
- Peroni Italian Lager 6
- Bell's 'Two-Hearted' IPA 6
- Bell's Seasonal 6
- Menabrea Ambrata Lager 7
- Cheboygan Brewing's 'Blood Orange Honey' Ale 6
- Cheboygan Brewing's Lighthouse Amber 6
- High Noon 7
- Bravazzi Hard Italian Soda 7

100% ITALIAN WINE



COLOR	CATEGORY	PAIRING	REGION	WINERY/WINE	4OZ.	6OZ.	750ML
Red Sparkling	Lambrusco	Light	Dessert	Emilia Romagna	Lambrusco	12 Flute 60	
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Ruggeri Prosecco	12 Flute 50	
White	Moscato	Light	Chicken, Fish, Dessert	Piedmont	Saracco Moscato 2023	10	13 50
White	Rosé	Light	Chicken, Pork, Fish	Emilia Romagna	Cantina Zaccagnini 2023	9	12 45
White	Sauvignon Blanc	Light	Seafood, Salad, Chicken	Trentino	Dipinti Sauvignon Blanc 2023	10	13 50
White Sparkling	Prosecco	Light	Cheese, All Meats	Veneto	Ruggeri 'Giustino B.' Prosecco 2020		70
White	Garganeg	Medium	Shellfish, Fish	Soave	Farina Soave Classico 2022 DOC	11	14 55
White	Turbiana	Medium	Shellfish, Fish	Lombardy	Villabella Cà del Lago Lugana 2023		60
White	Pinot Grigio	Full	Chicken, Fish	Delle Venezie	13 Celsius Pinot Grigio 2022	11	14 55
White	Verdicchio	Full	Chicken, Fish	Marche	Castelli di Jesi Verdicchio 'Passo Lento' Riserva 2019 DCGG		50
Red	Pinot Noir	Light	Pasta, Chicken, Pork	Venezie	Due Torri 2022	10	13 50
Red	Supertuscan (Sangiovese, Merlot)	Medium	Beef, Roasted Meats, Aged Cheeses	Tuscany	Villa Puccini Tuscan Red 2018	11	14 55
Red	Sangiovese	Medium	Pasta, Grilled Meats	Tuscany	Donna Laura Sangiovese "Ali" 2023	11	14 55
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Pasta, Beef	Tuscany	Argiano 'Non Confunditur' 2021		60
Red	Supertuscan (Sangiovese, Cabernet Sauvignon, Merlot)	Medium	Beef, Pork	Tuscany	Tolaini Al Passo Toscana 2021	13	16 65
Red	Vino Nobile (Prugnolo 80%, Merlot 10%, Cabernet Sauvignon 10%)	Medium	Pasta, Aged Cheeses	Tuscany	Corte alla Flora Vino Nobile Montepulciano 2020		70
Red	Chianti	Full	Red Meat, Pork	Tuscany	Bibbiani 'Poggio Vignoso' Chianti 2022	10	13 50
Red	Chianti	Full	Red Meat, Lamb	Tuscany	Giulio Straccali Chianti 2020	11	14 55
Red	Barbera	Full	Duck, Lamb, Beef	Piedmont	Fontanafredda 'Briccotondo' Barbera 2021		55
Red	Supervenietian	Full	Pasta, Meats	Veneto	Masi 'Campofiorin' (Baby Amarone) 2019		70
Red	Supervenietian (Corvina Veronese 90%, Oseleta 10%)	Full	Red Meat, Lamb, Aged Cheeses	Veneto	Allegrini 'La Grola' 2019		75
Red	Cabernet Blend	Full	Red Meat	Tuscany	Tolaini Valdisanti Cabernet Blend 2020		85
Red	Valpolicello	Full	Pasta, Red Meat	Veneto	Villabella Amarone Classico 2019 DCGG		95
Red	Valpolicello	Full	Pasta, Beef	Veneto	Allegrini della Valpolicella Amarone 2018		120
Red	Brunello	Full	Red Meat, Meat Sauce	Tuscany	Corte Alla Flora Brunello Di Montalcino 2019 DCGG		115