



VALENTINE'S DAY 2025

GARLIC BREAD

Garlic butter, parmesan cheese, Italian parsley

\$9

- COURSE I -

CHOOSE ONE

ITALIAN SAUSAGE

Peppers, onions, house ricotta, red sauce

CRISPY FRESH MOZZARELLA

Red sauce, basil pesto

HEIRLOOM TOMATO BRUSCHETTA

Ciabatta crostini

- COURSE II -

CHOOSE ONE

CELLO SALAD

Romaine, red wine vinaigrette, cucumber, tomato, pecorino, red onions, pepperoncini

CAESAR SALAD

Chopped romaine, anchovy breadcrumbs, pecorino, Caesar vinaigrette

BIG NIGHT OUT!

- PASTA -

CHOOSE ONE

ANGEL HAIR MARINARA

Marinara, fresh basil

CHEESE RAVIOLI

Marinara, ricotta and parmesan filling, fresh basil

FETTUCCINE ALFREDO

Fettuccine, parmesan cream sauce, fresh herbs

- SPECIALTIES -

CHOOSE ONE

EGGPLANT PARMESAN

Red sauce, fresh mozzarella, basil pesto

CHICKEN LIMONCELLO

Crispy herb crust, arugula, pecorino, red onion, lemon herb vinaigrette

PORK TENDERLOIN

Rich amaretto cream, roasted cipollini onions, dried Michigan cherries

\$49.⁹⁵

ULTIMATE NIGHT OUT!

- PASTA -

CHOOSE ONE

ORZO PASTA

Eggplant, onions, zucchini, tomatoes

MAINE LOBSTER RAVIOLI

Sweet peas, roasted tomato, Prosecco cream

LEMON SPAGHETTI WITH SHRIMP

Gulf shrimp, lemon and mascarpone cream, fresh basil, crispy capers

- SPECIALTIES -

CHOOSE ONE

BEEF TENDERLOIN MEDALLIONS

Sun-dried tomatoes, roasted cipollini, Chianti cream sauce

SEA SCALLOPS

Saffron risotto, herbed white truffle oil, roasted tomatoes, Pecorino Romano

TWIN TAILS

Boiled lobster, drawn butter, lemon (add \$15)

\$69.⁹⁵

GRAND NIGHT OUT!

- PASTA -

CHOOSE ONE

TORTELLONI

Spinach and ricotta filling, crispy Tuscan kale, vodka sauce

CARBONARA

Bucatini, black pepper cream sauce, guanciale, peas, roasted cipollini onions, egg yolk

WILD MUSHROOM GNOCCHI

Hand cut ricotta gnocchi, cream sauce, wild mushrooms

- SPECIALTIES -

CHOOSE ONE

CHICKEN PARMESAN

Marinara, whole milk mozzarella

SALMON

Arugula, grapefruit, red onion, blood orange marmalade

GULF SHRIMP SCAMPI

Roasted garlic, tomato, parsley, lemon butter

\$59.⁹⁵

ADD TO ANY ENTREE

FRIED YUKON POTATOES \$7

CRISPY BRUSSELS SPROUTS \$9

GULF SHRIMP \$10

SEA SCALLOPS \$12

LOBSTER TAIL \$20

DESSERT

ITALIAN GELATO \$6

Choice of chocolate, spumoni or seasonal

LIMONCELLO CRÈME BRULEE \$10

Madagascar vanilla bean, blueberry compote

TIRAMISU \$12

Espresso soaked lady fingers, mascarpone, Amaretto

MOM'S FAMOUS CARROT CAKE \$11

Served warm, cream cheese icing frosted to order

LIMONCELLO

👉 ENJOY BEFORE, DURING OR AFTER 👈

Takes 2 months to make. All made in house.

LIMONCELLO	8
CREAMY LIMONCELLO	8
S'MORES [SEASONAL FLAVOR]	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 DOCG		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 DOCG		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 DOCG		115