

# CRAFTED ITALIA

## aperitivo

**calamari fritti** lemon / banana peppers / marinara **20**  
**italian sausage arancini** vodka sauce / basil micro greens / grana padano **18**  
**bruschetta al pomodoro** fresh seasonal tomatoes / roasted red pepper & shallots / citrus mascarpone / aged balsamic / basil **18** V  
**garlic bread** rustic herb focaccia / grana padano / marinara **12** V

## insalata

*add-ons: shrimp +15 / herb roasted chicken +7*  
**crafted caesar** baby romaine / shaved parmesan / garlic herb croutons / parmesan crisp / spanish anchovies / caesar dressing **15** GF  
**baby beet & goat cheese** artisan greens / toasted hazelnuts / pickled shallot / raspberry vinaigrette / chevre / fried goat cheese **18** N  
**crafted chopped salad** chopped romaine hearts / genoa salami / cherry heirloom tomatoes / kalamata olives / roasted red pepper / shaved parmesan / herb croutons / red wine vinaigrette **16** GF

**bread service** whipped butter / olive oil / aged balsamic / tapenade **9** V  
**mussels** GF  
diablo: garlic / calabrese tomato broth / crostini **24**  
cream sauce: crumbled sausage / shallots / roasted garlic / crostini **24**  
**crafted roasted meatballs** slow roasted / marinara / grana padano **16**  
**soup of the day** **7**

## taglieri

**smoked trout dip board** fried capers / grilled lemon / marinated olives / roasted peppers / pickled radish / focaccia crostini / artisan crackers **24**  
**salumi board** prosciutto / soppressata / coppa / burrata / fig jam / heirloom tomato salad / pickled red onion / marinated olives / caper berries / marcona almonds / flatbread crackers **35** GF *feeds two-three*

## crafted pizza al forno

*12-inch gluten free crust available +3*  
*add-ons: hot honey / balsamic / mushrooms / caramelized onions / banana peppers / giardiniera +3*  
*pepperoni / sausage / bacon / chicken +6 shrimp / shaved ribeye +9*

**gyro** sliced lamb / tomatoes / red onion / kalamata olives / feta / tzatziki sauce / roasted garlic oil **22**  
**pepperoni arrabbiata** marinara / mozzarella / charred pepperoni / hot honey **21**  
**fig & prosciutto bianco** crispy prosciutto / garlic cream / gorgonzola / fig jam / aged balsamic / arugula **22**  
**margherita** garlic tomato purée / fior di latte mozzarella / basil / olive oil **19** V  
**the national** garlic cream / spicy italian sausage / caramelized onions / basil / balsamic reduction **21**  
**italian beef** giardiniera / marinara / shaved ribeye / banana peppers / garlic aioli **22**

## house crafted pastas

*add-ons: shrimp +15 / herb roasted chicken +7 / three crafted meatballs +12 (gluten free pasta available)*

**lobster ravioli** tuscan greens / vodka cream sauce / gremolata breadcrumb **38**  
**prime rib gnocchi** shaved prime rib / potato gnocchi / barolo demi / wild mushrooms / crispy potato threads **42**  
**spaghetti & meatball** pomodoro / basil / grana padano **32**  
**gamberi calabresi** sauteed gulf shrimp / calabrian cream sauce / white wine & cherry tomatoes / linguine **34**  
**crab linguine** jumbo lump crab / garlic cream / chili oil / lemon infused olive oil / gremolata breadcrumb / grana padano **36**

## secondi

**branzino al limone** citrus celery root puree / broccolini / rosemary beurre blanc / chili oil / marcona almonds **45** GF N  
**rainbow trout** pan seared / roasted red grapes / arugula / lemon aioli / pickled onions / marcona almonds **37** GF N  
**faroe island salmon** creamy taleggio polenta / broccolini / rosemary beurre blanc / gremolata breadcrumbs **39** GF  
**veal marsala** wild mushrooms / roasted garlic smashed potatoes / basil oil / micro basil **42**  
**chicken parmesan pomodoro** micro basil / scamorza / pomodoro / spaghetti **34**  
**barolo braised bone-in beef short rib** creamy taleggio polenta / tuscan greens / blistered cherry tomatoes / natural pan sauce **52** GF  
**gorgonzola crusted filet mignon** crisp potato rosti / tuscan greens / barolo demi **66** GF  
**risotto ai funghi** creamy risotto / wild mushrooms / truffle oil / grana padano / crispy potato threads **28** GF V

## sides

**spaghetti** pomodoro sauce, garlic cream sauce, or barolo demi **11** V  
**broccolini or asparagus** roasted garlic / lemon infused olive oil **11** GF V  
**truffle parmesan fries** **13** V  
**roasted garlic smashed potatoes** **10** GF V  
**seasonal vegetable** **11** GF V

weekly specials

### friday fish fry *every friday 4pm - 10pm*

baked or fried cod **22** GF pan fried walleye **32**  
potato pancake or french fries / coleslaw / tartar sauce / apple butter / marbled rye bread

### saturday prime rib *every saturday 4pm - 10pm* **52** GF

12oz. herb crusted prime rib / roasted garlic smashed potatoes / lemon butter broccolini / horseradish cream / demi glace

*\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

GF - Gluten-friendly option available, please advise server V - Vegetarian option available, please advise server N - Contains Nuts | A 20% gratuity will be added to the bill for parties of 6 or more.