



Wednesday, 10 March 2010

LOCAL FARMS ON TODAY'S MENUS

Shetler	milk, cream	Sleeping Bear	honey	Land of Goshen	eggs, Italian sausage, goat cheese
Werp	herbs, arugula	Rice	ground beef, lamb	Smetzer	cherries, strawberries
Baker s'Acres	chicken	Victory	beets	Miedema Co-op	onions, parsnips
Friske	Yellow Delicious & Ida Reds	Majszak	maple syrup	Kitchen	white potatoes

We are proud to serve sustainably raised meat and poultry in addition to our other responsibly sourced ingredients.

CALDI

Bruschetta, 10

Toasted crostini, house made Stracchino cheese, shaved tomatoes, sundried tomato & basil pesto sauces

Atlantic Scallops, 14

Pan-seared & caramelized, butternut & yellow squash, lemon vanilla butter

Arancini, 7

Focaccia-dusted & fried, sweet bell peperonata, lemon aioli, tomato

White Gulf Shrimp, 12

Sautéed, fregola Sardo pasta, grilled focaccia, roasted garlic, smoked tomato brodo

FREDDI

Artisan Mascarpone, 10

Served chilled, romaine & chives, Champagne vinegar dressing (contains raw egg), fresh dates, candied hazelnuts, balsamic honey glaze, crostini

Island Creek Oysters, 3 each

Served chilled on the half shell, pánzanella with iceberg lettuce, cucumbers, zucchini & lime

Beef Carpaccio, 12

Served raw, red onion, shaved Parmigiano-Reggiano cheese, arugula, cracked black pepper, extra virgin olive oil

Duck Liver Pate, 11

Served chilled, tart cherry mostarda, Parmesan ffico , 'crostini

Formaggi, choice of three, 12

QUADRELLO DI BUFALA, LOMBARDIA: buffalo, soft, slightly sweet
PARMIGIANO-REGGIANO, EMILIA-ROMAGNA: cow milk, hard, classic
FONTINA VAL D'AOSTA, PIEMONTE: cow milk, semi-firm, nutty
TALEGGIO D.O.P.: LOMBARDIA: cow milk, soft, rich & pungent
BEL PAESE: LOMBARDIA: cow milk, soft, mild
RACLETTE: LEELANAU PENINSULA: cow milk, semi-soft, beefy flavor

INSALATE E ZUPPE

Beets, 10

Char-grilled & chilled, red onion, kalamata olives, house-made fresh mozzarella cheese, extra virgin olive oil

Arugula, 10

Yellow Delicious apples, sautéed & chilled parsnips, toasted pignoli, cream & honey

Smoked Lobster & Cream, 6

Beef & Linguine, 5

PIZZE

White, 11

Roasted garlic cloves, Parmesan, ricotta & mozzarella cheeses, flat leaf parsley, extra virgin olive oil

Red Pizza, 12

Pepperoni, Italian sausage, mozzarella cheese, classic marinara sauce

PASTE

Pasta portions are substantial as one course among others. If you would like a larger portion, we are happy to serve two orders as one.

Gnocchetti, 15

Slow-cooked pork shoulder, brown sugar & coriander, onions, fried egg, garlic, rosemary & extra virgin olive oil

Chicken Agnolotti, 14

Fresh thyme, peppered spinach, flat leaf parsley

Spaghetti, 13

Meatballs of ground beef, pork & veal, house made fresh mozzarella cheese, classic marinara sauce

Acorn Squash Lasagna, 12

Oven-baked, layers of fresh pasta, mozzarella cheese, crisp shiitake mushrooms, tomato

PIETANZE

Each dish is composed of flavors that complement one another; therefore we prefer to serve them as described.

Petrale Sole, 26

Pan-seared, white potatoes, fennel pollen, broccoli florets & peppered spinach, house made mustard, crushed red pepper, light cream

Veal Scaloppine, 27

Pan-seared, whole wheat fettuccine, Ida Red apples, torn sage, caramelized onions, Marsala sugo

Lamb Due Preparazione ,29

Lamb loin in grasso di maiale and lamb & fennel sausage, tagliolini, goat cheese, cream, basil, flat leaf parsley

Wagyu Beef Short Rib, 28

Slow-cooked, sautéed yams, carrots with orange & honey, crisp potato chips, white truffle oil, sea salt, mushroom g'arnizione , 'braising sauce

*May be cooked to order.

Consuming raw or under cooked eggs, poultry, meat or shellfish may increase your risk of food borne illness.

Gratuity of eighteen percent may be added to parties of eight or greater.

The person on your cellular phone will not likely mind if you converse in the hallway. Your fellow diners will appreciate it.