

Sorellina

AntiPasti

Artisanal Meat & Cheese Board

Cured meats | artisan cheeses | olives | crackers | house made tapenade

Calamari

Cornmeal dusted | house red sauce | truffle aioli

Octopus

Char-grilled | Ancho honey rubbed | black rice | grapefruit | confit fennel

Ravioli

Braised Piedimontes short rib | San Marzano tomato | Marchand de vin

Bruschetta

Roma tomato | basil | balsamic reduction | garlic crostini

Beef Carpaccio

Sea salt rubbed | wine braised mushrooms | bacon shallot jam | white truffle

Zuppa & Insalate

16.5 *San Marzano Tomato Bisque* 6.5

13 *Cream of Morel & Asparagus* 8.5

15 *Caprese* 9.5

Local Heirloom tomatoes | hand pulled mozzarella | crystallized basil | balsamic reduction

15 *La Sorellina* 6.5 / 9

Baby spinach | candied pecans | gorgonzola | pear | citrus vinaigrette

11.5 *Antipasti* 6 | 8.5

Baby romaine hearts | Genoa salami | olive blend |

12 pepperoncini | roma tomatoes

14 *Insalata di Cesare (Caesar Salad)* 6 | 8.5

Baby romaine hearts | Parmesan | white anchovies | house caesar | olive oil croutons

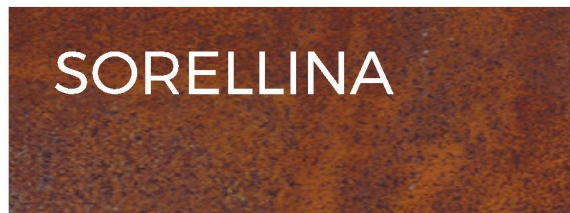
16 *Filetto di Insalata (Filet Salad)* 16

Grilled beef tenderloin | romaine | candied pecans | red onion tomato | gorgonzola chive vinaigrette | gorgonzola | balsamic glaze

Additions from the grill...

Chicken 4.5 | Salmon 7 | 5 oz. Beef tenderloin 9

We would like to thank our local purveyors: Fustini's, JC Whiskey Co., Sara Hardy Farmers Market, Raduno Pasta, Empire Bee Co. & Grand Traverse Bagel & Bakery



*WARNING: ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESS

Pasta

Fusilli Fiorentina Spinach gorgonzola porcini cream mushroom <i>* chicken 21 shrimp 25</i>	17	Salsiccia Italiana House made Italian sausage marinara penne baked fresh herbs	20	Lasagna Roasted pork & veal ricotta mozzarella marinara bechamel	18
Gnocchi House-made confit mushrooms pancetta brown butter marsala sauce	18	Filetto con Funghi (Filet & Mushroom Risotto) Beef tenderloin sautéed demi-glace	27	Pasta Nera Lobster saffron peas artichoke squid ink pasta marcona almond	27

Del Mare

Frutti del Mare (Fruits of The Sea) Shrimp calamari mussels salmon tomato & white wine broth squid ink linguini	26	Atlantic Salmon Grilled spiced pecan cous cous seasonal vegetable butternut squash agrodolce	25
Gamberetti (Shrimp In White Wine) Sautéed shrimp white wine garlic linguini sautéed spinach	28	Diver Scallops Pan seared fried truffle polenta corn beurre blanc oyster mushrooms	32

Authentic Italian

Piccata Pan seared lemon butter capers parsley linguini <i>* chicken 20 veal 28</i>		Marsala Sautéed marsala demi mushroom fusilli <i>* chicken 20 veal 28</i>	
Parmigiano Breaded mozzarella three herb blend penne <i>* eggplant 16 chicken 20 veal 28</i>		Alfredo Grilled parmesan cream fusilli <i>* primavera 16 chicken 20 shrimp 25</i>	
Chicken Carbonara Pancetta peas black pepper linguini parmesan cream egg	21	Spaghetti con Carne Marinara parmesan fresh herbs	19

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