

Sorellina

AntiPasti

Artisanal Meat & Cheese Board

Cured Meats | Artisan Cheeses | Olives | Crackers | House Made Tapenade

Calamari

Cornmeal Dusted | House Red Sauce | Truffle Aioli

Crab Cakes

Jumbo Lump | Flash Fried | Truffle Aioli | Tomato Caviar

Ravioli

Sweet Pea | Lobster Consomme | Carrots | Pancetta

Bruschetta

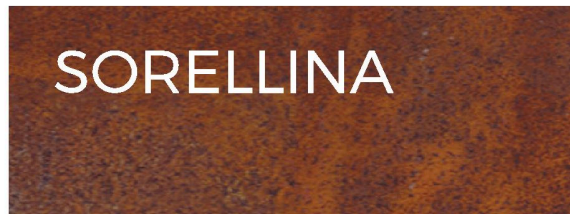
Roma Tomato | Basil | Balsamic Reduction | Garlic Crostini

Carne Crudo

Wagyu | Quail Egg | Mushroom Duxelle | Aioli

Chicken Saltimbocca

Prosciutto | Sage | Smoked Mozzarella Fondue



Zuppa & Insalate

16.5 *Lobster Bisque* 9

13.5 *San Marzano Tomato Bisque* 7.5

16 *Heirloom Tomato Gazpacho* 7

11 *Caprese* 9.5
Local Heirloom Tomatoes | Hand Pulled Mozzarella | Crystallized Basil | Balsamic Reduction

12.5 *La Sorellina* 7.5 | 10.5
Baby Spinach | Candied Pecans | Gorgonzola | Pear | Citrus Vinaigrette

15 *Antipasti* 6.5 | 9.5
Baby Romaine Heart | Genoa Salami | Olive Blend
Pepperoncini | Roma Tomatoes

13 *Insalata di Cesare (Caesar Salad)* 6.5 | 9.5
Artisan Romaine Heart | Parmesan | White Anchovies | House Caesar | Olive Oil Croutons

Filetto di Insalata (Filet Salad) 17.5
Grilled | Romaine | Candied Pecans | Red onion | Tomato | Gorgonzola Chive Vinaigrette
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

| | | |
|---|---|---|
| <p>Fusilli Fiorentina 17 Spinach Gorgonzola Porcini Cream Mushroom <i>* Chicken 21.5 Gulf Shrimp 25</i></p> | <p>Salsiccia Italiana 21 House Made Italian Sausage Marinara Rigatoni Baked</p> <p>Lobster Mac 29.5 Confit Lobster Four Cheese Mornay Rigatoni Sage Truffle Crumb</p> | <p>Lasagna 19 Roasted Pork & Veal Ricotta Mozzarella Marinara Bechamel</p> <p>Halibut Peperonata 35 Grilled Tomato Artichoke Eggplant Pappardelle</p> |
| <p>Gnocchi 19 Summer Squash Sun-dried Tomato Heirloom Basil Brûléed Mozzarella</p> | | |

Terra e Mare

| | |
|--|---|
| <p>Frutti del Mare (Fruits of The Sea) 27 Lobster Saffron Broth Wild Caught Gulf Shrimp Little Neck Clams Mussels Linguine</p> <p>Gamberetti (Shrimp In White Wine) 29 Wild Caught Gulf Shrimp White Wine Garlic Linguini Sautéed Spinach</p> <p>Filetto con Funghi (Filet & Mushroom Risotto) 28.5 Prime Beef Tenderloin Sautéed Demi-Glace</p> | <p>Atlantic Salmon 27.5 Fennel & Dill Crusted Orzo Pesto Alfredo Artichoke Caponata Parmesan Foam</p> <p>Diver Scallops 33 Pan Seared Mango Blinis Cherry Mustarda Red Pepper Coulis Marcona Almond</p> <div style="border: 1px solid #ccc; padding: 5px;"> <p>Surf & Turf 35.5 Prime Beef Tenderloin Jumbo Lump Crab Farro Risotto Corn Arugula Smoked Morel Butter</p> </div> |
|--|---|

Authentic Italian

| | |
|---|---|
| <p>Piccata Pan Seared Lemon Butter Capers Parsley Linguini <i>* Chicken 21.5 Veal 28</i></p> <p>Parmigiano Breaded Mozzarella Bucatini <i>* Eggplant 17 Chicken 21.5 Veal 28</i></p> <p>Chicken Carbonara 22.5 Pancetta Peas Black Pepper Linguini Parmesan Cream Egg</p> | <p>Marsala Sautéed Marsala Demi Mushroom Fusilli <i>* Chicken 21.5 Veal 28</i></p> <p>Alfredo Grilled Parmesan Cream Fusilli <i>* Primavera 17.5 Chicken 21.5 Gulf Shrimp 25</i></p> <p>Ragu ala Bolognese 19 Veal Pork Marinara Marchand de vin Bucatini</p> |
|---|---|

*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