

Sorellina

AntiPasti & Pizza

Caprese

Heirlooms | House Pulled Mozzarella | Fresh Basil | Balsamic | Basil Oil

Bruschetta

Roma Tomato | Basil | Balsamic Reduction | Garlic Crostini

Calamari

Flash Fried | Citrus Aioli | Arrabiatta Sauce

Spinach & Artichoke Dip

Grilled Crostini | Parmesan Crust

Baked Brie

Puff Pastry | Cinnamon Girl Hard Cider Pear Compote | Crostini

Jumbo Shrimp Cocktail

Citrus Poached | Cocktail Sauce

Margherita

Shaved Garlic | Tomato | Fresh Basil | Olive Oil | Pulled Mozzarella

Diavola

Calabrese Salami | Calabrian Chili | Marinara | Mozzarella

Fungi

Parmesan Cream | Confit Mushrooms | Truffle | Mozzarella

SORELLINA

Zuppa & Insalate

12 *San Marzano Tomato Bisque* 7.5

15 *Soup of The Day* 7

16 *La Sorellina* 8.5 | 12

Baby Spinach | Candied Pecans | Gorgonzola | Pear | Citrus Vinaigrette

13 *Insalata di Cesare* 8 | 11

Artisan Romaine Heart | Parmesan | White Anchovies | House Caesar | Olive Oil Croutons

13 *Antipasti* 7.5 | 10

Baby Romaine Heart | Genoa Salami | Olive Blend
Pepperoncini | Heirloom Tomatoes

14 *Grilled Tenderloin Salad* 21

Romaine | Candied Pecans | Red Onion | Tomato | Gorgonzola Chive Vinaigrette
Balsamic Glaze

11 *Citrus Shrimp Salad* 17

Arugula | Parmesan | Rainbow Beets | Prosecco Vinaigrette

12 *Warm Baguette* 3.5

GTBB Fresh Baked | House Infused Olive Oil | Balsamic Glaze | Serves Two

13 *Additions From The Grill*

Organic Chicken 6 | Wild Caught Salmon 9 | Hand Cut Beef Tenderloin 12

*We would like to thank our local purveyors: Fustini's, JC Whiskey Co., Sara Hardy
Farmers Market, 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

Terra e Mare

<i>Gamberetti</i> Jumbo Shrimp White Wine Garlic Linguini Sautéed Spinach	25	<i>Bolognese</i> Slow Roasted Veal Pork Pappardelle Fresh Herbs	19
<i>Scottish Salmon</i> Wild Caught Grilled Heirloom Tomato Spaghetti Squash Pancetta Pesto	26.5	<i>Tips & Fungi</i> Beef Tenderloin Morel & Porcini Risotto Marsala Demi-Glace	31
<i>Sea Bass</i> Pan Seared Confit Cherry Tomato Farro Charred Orange & Chive Reduction	41	<i>Pan Roasted Chicken</i> Twin Breasts Rainbow Beet Risotto White Wine Garlic Sauce	23
<i>6oz. Beef Tenderloin</i> Grilled Panzrotti Brown Butter Braised Mushrooms & Carrots Chianti Reduction	37	<i>Chicken Carbonara</i> Pancetta Peas Black Pepper Linguini Parmesan Cream Egg	26

Park St. Favorites

<i>Alfredo</i> Parmesan Cream Rigatoni <i>* Primavera 17.5 Chicken 21.5 Shrimp 26</i>		<i>Parmigiano</i> Breaded Mozzarella Three Herb Blend Pappardelle <i>* Eggplant 17 Chicken 21.5 Veal 27</i>	
<i>Piccata</i> Pan Seared Lemon Butter Capers Parsley Linguini <i>* Chicken 21.5 Veal 27</i>		<i>Marsala</i> Sautéed Marsala Demi Mushroom Bucatini <i>* Chicken 21.5 Veal 27</i>	
<i>Fiorentina</i> Spinach Gorgonzola Porcini Cream Mushroom Rigatoni <i>* Primavera 17.5 Chicken 23 Shrimp 26</i>		<i>Spaghetti con Carne</i> Marinara Parmesan Bucatini Fresh Herbs	18
<i>Lasagna</i> Roasted Pork & Veal Ricotta Mozzarella Marinara Bechamel	19	<i>Salsiccia Italiana</i> House Made Italian Sausage Marinara Rigatoni Baked Fresh Herbs	21

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