

Sorellina

AntiPasti

- Bruschetta

Roma Tomato | Basil | Mozzarella | Parmesan | Balsamic Reduction | Garlic Crostini
- Spinach & Artichoke Dip

Grilled Crostini | Parmesan Crust
- Calamari

Flash Fried | Chili Aioli | Arrabiatta Sauce
- Bread for Two

House Made Herb Oil | Grated Parmesan | Fustini's Balsamic
- Goat Cheese

Walnut Crust | Flash Fried | Pear Compote

Pizza

- Funghi

Parmesan Cream | Braised Shitake Mushrooms | Truffle
- Margherita

Shaved Garlic | Tomato | Fresh Basil | Herb Oil | Pulled Mozzarella | Basil Oil
+ Chicken 5

Salad

- 17

Insalata di Caesar

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

9.5 / 14
- 16.5

Antipasti **GF**

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

10 / 14.5
- 18.5

La Sorellina **GF**

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

10 / 14.5
- 6

Grilled Tenderloin Salad **GF**

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

27
- 17

Caprese **GF**

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

17

Organic Chicken Breast 8 | Wild Caught Salmon 15 | Hand Cut Beef Tenderloin 17

Zuppa

- 19

San Marzano Tomato Bisque **GF**

9
- 17.5

Whiskey Crab and Corn Chowder

12

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



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

Terra e Mare

Tips & Fungi GF	37	Beef Tenderloin GF	47.5
Beef Tenderloin Morel & Porcini Risotto Marsala Demi-Glace		Hand Cut 6 oz Bordelaise Purée de Pomme Seasonal Vegetable	
Veal Saltimbocca	35	Salmon	31
Pan Seared Sage Proscuttio Pomme de Puree Seasonal Vegetables Bordelaise		White Wine Poach Spinach Leeks Cream Linguini	
Coq Au Vin	31		
Slow Braised Burgundy Seasonal Vegetables Butternut Squash Risotto			

Pasta

Parmigiano		Alfredo	
Breaded Mozzarella Three Herb Blend Marinara Pappardelle + Eggplant 19 Chicken 25 Veal 33		Parmesan Cream Rigatoni + Primavera 21 Chicken 27 Shrimp 31	
Pesto		Marsala	
Parmesan Cream Sun Dried Tomatoes Linguini + Primavera 21 Chicken 27		Sautéed Cremini Mushroom Sun-Dried Tomato Stone Ground Mustard Demi-Glace Linguine + Chicken 27 Veal 35	
Vodka Rigatoni		Piccata	
Tomato Cream Cured Pancetta House Made Lemon Ricotta + Chicken 29 Shrimp 33 Grilled Beef Tenderloin 37		Pan Seared Lemon Butter Capers Linguini + Chicken 26.5 Veal 34.5	
Salsiccia Italiana	24.5	Gamberetti	29.5
House Made Italian Sausage Marinara Rigatoni Mozzarella Baked		Jumbo Shrimp White Wine Lemon Garlic Linguini Sautéed Spinach Red Pepper	
Lasagna	22.5	Chicken Carbonara	31.5
Pork & Veal Ricotta Mozzarella Marinara Béchamel		Pancetta Peas Black Pepper Linguini Parmesan Cream Egg	
Bolognese	24		
Pork & Veal Pappardelle Fresh Herbs			

Gluten Free Penne Available Upon Request

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