

Antipasta Speciale

ENTREES – DINNER SALAD INCLUDED

MANZO WELLINGTON

Tender marinated filet coated in herbs and liver pate mushrooms baked inside a puff pastry shell. Served over roasted cauliflower & leek mash.
38.00

MANO-BEEF CANEDERLI

A traditional North Eastern Italian dish from the Trentino Region. Dumplings filled with fresh parsley, genoa salami and bacon. Served with sliced tender beef roast and rich au jus.
19.95

OSSO BUCCO ALLA MILANSE

Tender veal with traditional gremolata on top - Savory combination of tomatoes, celery, onions, lemon, garlic, parsley and minced anchovy. Served over creamy, parmesan and yellow polenta.
38.95

POLLO AL DIGIONE AL LIMONE

Tender chicken breast served with creamy honey lemon dijon sauce.
19.25 **GF**

PETTI DI POLLO RIPIENI

Chicken breast stuffed with thinly slice prosciutto sautéed asparagus, mozzarella and provolone cheese.
22.25 **GF**

COTOLETTE DI MAIALE AL ROSMARINO

Tender pork sautéed in Sauvignon Blanc, capers, and rosemary with leeks & blistered tomatoes Served over polenta.
26.95

JAMBALAYA

Red & white rice, red beans, roasted corn, okra, tomatoes, peppers, onions, andouille sausage & creole seasoning. Served with tortilla chips.

House - 13.50 **GF** With Shrimp - 18.50 **GF**



FRIDAY NIGHT FISH BOIL

Lake Superior Whitefish, Shrimp, Mussels, Crawdads, Potatoes, Turnips, Parsnips, Onion, and Corn. With or without Andouille Sausage. Served with a Biscuit & Apple Cucumber Coleslaw - 18.95



VEGETARIAN



GLUTEN FREE



VEGAN



GLUTEN FREE AVAILABLE

ENTREES – DINNER SALAD INCLUDED

BRANZINO ALL'ARANCIA E PAREZZEMOLO

Delicate pan-seared sea bass with a creamy orange zest sauce.
30.75

CASHEW IN COROSTA WALLEYE

Walleye dusted in lemon zest, dill, panko bread crumbs & toasted cashews.
24.95

TONNO AHI

Ahi tuna steak marinated in our house sesame soy sauce. Grilled medium rare and dusted in sesame seeds. *
25.90

SALMONE DI ANETO AL LIMONE

Grilled salmon with a lemon and dill crust.
24.95 **GF**

CAPELANTE SCOTTATE E PANNOCETTA

Seared scallops with bacon, and leeks over creamy parmesan and chive polenta with blistered tomatoes.
29.00 **GF**

FETTUCCINI ALLO ZAFFERANO E FRUTT DI MARE

Baby scallops, shrimp and mussels served over fettuccine pasta with a Sauvignon Blanc & saffron caper sauce with sundried tomatoes, Italian parsley, crushed red pepper flakes with parmesan cheese.

29.95 **GFA**

INSULATA CASA

House Salad
Mixed Greens with Grapes, Toasted Walnuts,
Golden raisins, Feta cheese, Cucumber,
Red Onion, Broccoli & Cauliflower House Balsamic
& Honey Dressing

House 12.00 **V** **GF** With Shrimp 17.00
With Chicken 16.00 With salmon 22.00

INSALATA DI GIARDINO

Garden Salad
Mixed Greens, Cucumber, Assorted Bell Peppers, Red Onions,
Tomatoes,
Broccoli & Cauliflower, Avocados

House 10.75 **V** **VE** **GF** With Shrimp 15.75
With Chicken \$14.75 With salmon 20.75

V VEGETARIAN **GF** GLUTEN FREE **VE** VEGAN **GFA** GLUTEN FREE AVAILABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.