

Antipasta Speciale

ENTREES - DINNER SALAD INCLUDED

MANZO WELLINGTON

Beef Wellington

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

\$40.95

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.

\$26.95

VITELLO DI SCALLOPINI

Veal Scallopini

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

\$39.95

POLLO AL BASILICO E POMODORO SECCO AL SOLE

Sun Dried Tomato Chicken

Savory chicken breast baked with a basil and sun dried tomato rub, on top of a cauliflower puree.

\$22.75 **GF**

POLLO AL DIGIONE AL LIMONE

Lemon Dijon Chicken

Tender chicken breast served with creamy honey lemon dijon sauce.

\$22.75 **GF**

POLLO SICILIANO

Chicken Siciliano

Lightly breaded chicken breast sautéed in lemon and butter over a bed of fettuccine noodles with tomatoes, leeks, and capers.

\$24.25 **GFA**

COTOLETTE DI MAIALE AL ROSMARINO

Pork Slices over Polenta

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

\$26.95

INSALATA DI GIARDINO

Garden Salad **GF**

Mixed greens, cucumber, assorted bell peppers, red onions, tomatoes, broccoli, cauliflower, and avocados.

Your choice of dressing.

House \$16 **V**, with Shrimp \$26,
with Chicken \$24, with Salmon \$28

INSULATA CASA


House Salad **GF**

Mixed greens with grapes, toasted walnuts, golden raisins, feta cheese, cucumber, red onion, broccoli cauliflower. Served with house balsamic dressing.

House \$16 **V**, with Shrimp \$26, with
Chicken \$24, with Salmon \$28

JAMBALAYA

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

House -\$14 **GF** With Shrimp - \$24 **GF** 

CASHEW IN COROSTA WALLEYE

Cashew Crusted Walleye

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

\$25.95

BRANZINO ALL'ARANCIA E PAREZZEMOLO

Sea Bass Filet

Lightly breaded, delicately pan-seared sea bass with an orange zest Grand Marnier sauce.

(Market Price) **GF**

SALMONE DI ANETO AL LIMONE

Salmon Filet

Grilled salmon with a lemon and dill marinade.

\$24.95 **GF**

CAPELANTE SCOTTATE E PANCETTA

Seared Scallops over Polenta

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

(Market Price) Add Bacon Wrapped Scallops \$5 **GF**

FETTUCCINI ALLO ZAFFERANO E FRUITT DI MARE

Saffron Seafood Fettuccini

Two large scallops, four shrimp, and four mussels served over fettuccine pasta with a Sauvignon Blanc and Saffron caper sauce with sun-dried tomatoes, Italian parsley, topped with crushed red peppers flakes and parmesan cheese.

\$39 **GFA**

TONNO AHI

Tuna

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

\$25 **GF**

FRIDAY NIGHT FISH BOIL

(Seasonal)

Lake Superior whitefish, shrimp, mussels, crawdads, potatoes, turnips, parsnips, carrots, onion, and corn. With or without andouille sausage.

Served with a biscuit and apple cucumber coleslaw.

\$21, With Sausage \$26 **GFA**

*ALL SEAFOOD IS WILD CAUGHT