

# Antipasto Speciale

ENTREES – DINNER SALAD INCLUDED

## MANZO WELLINGTON

Beef Wellington

Tender marinated filet coated in herbs and liver pate mushrooms baked inside a puff pastry shell. Served over roasted cauliflower & leek mash.  
\$39.95

## 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.  
\$22.95

## 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 DIGIONE AL LIMONE

Lemon Dijon Chicken

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

## POLLO SICILIANO

Chicken Siciliano

Lightly breaded chicken breast sauteed in lemon and butter over a bed of fettuccine noodles with tomatoes and capers.  
\$ 22.25 **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

## 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 - \$19.50 **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

**V** VEGETARIAN

**GF** GLUTEN FREE

**VE** VEGAN

**GFA** GLUTEN FREE AVAILABLE

## ENTREES – DINNER SALAD INCLUDED

### BRANZINO ALL'ARANCIA E PAREZZEMOLO

Sea Bass Filet

Delicate pan-seared sea bass with a creamy orange zest sauce.  
\$36.00

### CASHEW IN COROSTA WALLEYE

Cashew Crusted Walleye

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

### TONNO AHI

Ahi Tuna Filet

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

Salmon Filet

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

### CAPELANTE SCOTTATE E PANNICETTA

Seared Scallops over Polenta

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

### FETTUCCHINI ALLO ZAFFERANO E FRUTTI DI MARE

Saffron Seafood Fettuccini

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.  
\$35.00 **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 \$18.00  
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 \$16.75  
With Chicken \$14.75 With Salmon \$20.75

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**GF** GLUTEN FREE

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