



see server for dietary needs...we do vegan, gluten free, no dairy, etc. we got you! not all ingredients are listed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

RESTAURANT WEEK MENU

\$35 per person
choose one per course

first

GEMELLI CROQUETTES

sundried tomato pomodoro, whipped fontina, torn herbs

PORK BELLY

mustard gastrique, fennel & golden beet salad, lemon aioli

second

GNOCCHI

chef blend mushrooms, truffle cream, roasted garlic, preserved lemon, woody herbs

CARBONARA

campanelle, pancetta, pecorino, cracked pepper, herbs

PICCATA

bucatini, chicken cutlet, capers, toasted garlic, white wine, lemon

dessert

BUDINO

chocolate custard, toasted pistachio, marshmallow fluff, blood orange

LEMON CURD

preserved blueberry, brown butter, white chocolate streusel

tcrw menu available 2/27/24 to 3/2/24, and offered in addition to the a la carte items you see here

SNACKS

CRISPY BRUSSELS SPROUTS

calabrian glaze, garlic aioli, crispy onions 13

CALAMARI

fried pepperoni, herbs, preserved lemon aioli 13

GARLIC DOTS

all the butter, garlic, parm & carbs, marinara 11

MEATBALLS

marinara, ricotta, fresh herbs, toasted bread 13

CHEESY GARLIC BREAD

brick cheese, garlic, fresh herbs 11

salads

ITALIAN CHOP 8 / 12

brick cheese, pepperoncini, sweetie drops, pickled red pepper, croutons, parm, italian vin

CAESAR 8 / 12

lemon, parm, croutons, creamy caesar

ADD CRISPY CHICKEN CUTLET 6
SHRIMP 6 | CHICKEN BREAST 6

pasta

GLUTEN FREE PASTA AVAILABLE

BOLOGNESE

rigatoni, meat ragu, toasted breadcrumbs, parm, herbs 18

MARINARA

bucatini, tomato sauce, basil, parm 14

ALFREDO

mafaldine, cream, garlic, parm 14

PESTO

campanelli, toasted nut, basil, parm 14

ADD CRISPY CHICKEN CUTLET 6
SHRIMP 6 / MEATBALLS (two) 5
CHICKEN BREAST 6 / SAUSAGE 5
BACON 4 / MUSHROOMS 4
BROCCOLINI 5

PIZZA & PANINIS

BUILD YOUR OWN PIZZA

6 slice personal deep dish pizza 15
choose up to 3: pepperoni, sausage, bacon, giardiniera, pepperoncini, spicy calabrian peppers, mushrooms

PANINIS SERVED WITH KETTLE CHIPS, HOUSE GREENS OR CAESAR

ITALIAN BEEF

braised short rib, giardiniera, brick cheese, herbs 15

EGGPLANT PARM

panko crusted, brick cheese, marinara, fresh basil, micro greens 14

THE BIG DAWG

crispy chicken cutlet, salami, ham, white cheddar, preserved lemon aioli, pepper relish 16

wine

BUBBLES

PROSECCO

- italian, flora 11 / 34



WHITE

MOSCATO

- sweet fizz, borgo maragliano 11 / 34

PINOT BLANC

- leelanau county, rove estates 13 / 40

PECORINO

- bright minerality, pehhcora 11 / 33

SAUVIGNON BLANC

- bordeaux, la castillonne 10 / 30

CHARDONNAY

- unoaked, camara 12 / 36

RED

PINOT NOIR

- california, boen 12 / 36

SANGIOVESE

- everyday red, riporta 11 / 34

CABERNET

- organic california cab, fableist 14 / 42

CHIANTI

- spiced red fruit, fratelli grati 11 / 34

PRIMITIVO

- big & jammy, lunaria 12 / 36

house WINE RED & WHITE

6 bucks

TABLE WINE

COCKTAILS

SMOOTH SAILIN'

cucumber, gin, lime,
served up 13

THE SKIPPER

reposado tequila,
disaronno, orange juice 12

PAPER PLANE

four roses bourbon,
aperol, nonino amaro,
lemon 12

STOLEN VESPA

leelanau vodka,
iced tea, limoncello,
on the rocks 12

limoncello

MADE WITH LOVE, VODKA & LEMONS

served chilled 9

GIVE A GIFT:

375ml pretty labeled, shelf stable bottle 22

DRAFTS/CANS

DRAFT peroni, italian lager 6

DRAFT CIDER cinnamon girl, left foot charley 7

SHORT'S bellaire brown, 12oz can 5

SHORT'S local's light, 16oz can 6

WHEEZIN' THE JUICE hazy IPA, 12oz can 6

ATHLETIC BREWING n/a brew, athletic light 6

THIRST MUTILATOR n/a citrus hopwater 4

N/A BEVS

BLOOD ORANGE SPARKLING SODA 3

HOUSE MADE LEMONADE 4

ICED TEA 3

COKE, DIET, SPRITE, GINGER ALE 3

VISIT OUR SISTER RESTAURANTS!



mamalustc.com



burrowtc.com

KITCHEN 6 pack

thank the kitchen with cold beer 10