

Bologna

CHI MANGIA BENE vive bene

Antipasti small plates

- Calamari** breaded, sautéed banana peppers, onion, garlic, lemon, white wine 10
- ★**Brussels Sprouts** roasted, bacon, walnuts, maple syrup, goat cheese, balsamic glaze 11 **GF**
- Melanzana Rollentini** breaded eggplant, ricotta, tomato basil sauce, baked mozzarella 9 **V Our Pick**
- Artichoke Tosca** parmesan egg battered artichokes, pan fried, lemon caper sauce 13 **V**
- Caprese Mozzarella** fresh mozzarella, vine ripe tomatoes, basil, balsamic reduction, e.v.o.o. 10 **V GF**
- Pomodoro Bruschetta** grilled toast, mascarpone, tomato, basil, caper, red onion, balsamic glaze 8 **V**
- ★**Fig N' Pig Flatbread** bacon, caramelized onion, goat cheese, fig jam, arugula 12

- Nonna's Meatball Trio** tomato basil sauce, baked cheese 9
- Marsala Meatballs** mushroom, Marsala wine, cream 11
- Italian Sausage** grilled Italian sausage, ammoglio, garlic, sautéed bell peppers and onions 13 **GF**
- Filet Tips*** Angus Reserve filet mignon tips, blackened, gorgonzola, zip sauce 14
- Filet Caprese*** filet mignon, tomato, mozzarella, balsamic, fresh basil 16 **GF Melt in your mouth**

The Royals Board cured Italian meats, imported cheeses, hot giardiniera mix, marinated olives, roasted garlic, artichoke, dried fruit, nuts, crostini 23 **Best starter**

"The greatest opportunity I've had to learn about my heritage has been through food." *Danny Bologna*

Primi pasta

Served with focaccia and choice of wedding soup or house salad, caesar upgrade available

- Caprese Ravioli** cheese ravioli, sun-dried tomato pesto, balsamic reduction, fresh basil 17 **V**
- Gnocchi Palomino** potato-flour dumpling, palomino sauce 15
add chicken or Italian sausage 4
- Spicy Fried Gnocchi** fried dumpling, ground sausage, red chili pepper, brown sugar, palomino-bolognese sauce 18
- Alfredo** pappardelle, béchamel, garlic, parmesan 15
add: chicken 4, 5-shrimp, 4oz salmon 9
- Lasagne della Nonna** pasta sheets, ricotta, parmesan, ground meats, tomato basil, mozzarella 18 **House Speciality**
- Casalinga** penne, Bolognese, house made meatball, Italian sausage, baked mozzarella 19 **Top Seller**
- Meat Ravioli** ground meats, tomato basil sauce 16
- Ragù di Agnello (Lamb)** Abruzzi-style ground lamb ragu, red chili pepper, crispy peas, herbs, pappardelle 17 **Hearty**
- Mac N' Cheese** penne rigate, applewood smoked bacon, Italian cheese blend 18
- Carbonara Americano*** spaghetti, bacon, onion, peas, Italian cheeses, béchamel, do-it-yourself egg yolk 18 **Speciality**

Pasta Al Gusto create your own pasta bowl with homemade sauce and custom topping choices 14

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| 1. Pasta: | 2. Sauce: | 3. Customize it: |
| SPAGHETTI long | TOMATO BASIL V GF puréed | mushroom, onion, tomato, peas, roasted garlic, garlic, basil, banana pepper, bacon 2/item |
| CAPELLINI thin, long, angle hair | BOLOGNESE GF hearty meat | Italian sausage, baked mozzarella 3/item |
| PENNE RIGATE ridged tubular | PALOMINO creamy tomato | grilled chicken, meatballs, parmesan bowl 4/item |
| PAPPARDELLE wide fettuccine | FRA DIAVOLO V GF spicy, chunky | all toppings GF except meatball |
| PENNE GF corn, ridged tubular | AGLIO E OLIO V GF vegan garlic & oil | |

Secondi entree

Served with focaccia and choice of wedding soup or house salad, caesar upgrade available

Pesce fish

- Barramundi Piccata** sea bass, pan sautéed, artichokes, capers, lemon wine sauce, chef vegetable 25
- Blackened Salmone** Atlantic salmon, blackened, lemon beurre blanc, chef vegetable 24
- Salmon Mediterranean** Atlantic salmon, broiled, drizzled with e.v.o.o., balsamic glaze, over saffron risotto 24 **Top Seller**

Pollo chicken

- Traverse City Chicken** almond crusted chicken, dried cherries, button mushrooms, cherry brandy béchamel 19 **Top Seller**
- Pollo Piccata** breast of chicken, capers, artichokes, lemon wine sauce, chef vegetable 19
- Petto di Pollo Marsala** breast of chicken, mushrooms, Marsala wine, chef vegetable 19
- Pollo alla Parmigiana** breaded chicken, tomato basil sauce, baked mozzarella, over chef choice pasta 19

Joe Bologna Pizza Pie Round or Deep Dish

Gluten Free pizza crust upgrade 3

- Margherita** mozzarella di bufala, tomato, basil, light pizza sauce, e.v.o.o. 12 **V** add balsamic reduction 1 **Top seller**
- Danny** double pepperoni, extra mozzarella, pizza sauce 12
- Jonathon** meat lovers, pepperoni, ham, sausage, ground beef, mozzarella, pizza sauce 14
- JB Classic** sausage, pepperoni, banana peppers, mozzarella, parmesan, roasted garlic, crushed tomatoes 14
- ★**Zack's Gone To Hawaii** ham, bacon, pineapple, mozzarella, maple bacon glaze 13
- JoJo's Tuscan** smoked prosciutto, artichokes, tomato, Kalamata olive, mozzarella, basil pesto 14
- ★ **Harvest** bacon, brussels sprouts, apple, caramelized red onion, mozzarella, evoo 14
- Andrea** breaded eggplant, spinach, ricotta, pizza sauce 13 **V**
- Spartacus** salami, roasted tomato, basil, parmesan, e.v.o.o. 12 **Roman Style** baked with ice cubes. crispy, light, pastry like



Insalate e Zuppe Salad & Soup

- ★**Romeo** mixed greens, apple, bacon, candied walnuts, goat cheese, tomato, cider vinaigrette 12 **GF**
- Volcano Caprese** arugula, burrata, tomato, basil pesto, balsamic glaze 13 **V GF** extra burrata ball 3
- Traverse Salad** mixed greens, almond chicken, Michigan dried cherries, almond, tomato, cucumber, three berry vinaigrette 13
- Antipasto** romaine, cured Italian meats, mozzarella, pepperoncini, tomato, red onion, olives, house vinaigrette 12 **GF**
- Caesar** romaine, croutons, parmesan, caesar dressing 10 anchovies upon request. parmesan cheese bowl 4, chicken 4, 5-shrimp 9, 4oz salmon 9
- Italian Wedding Soup** mini meatballs, chicken broth, carrot, spinach, parmesan, acini di pepe 6 **Zuppa Del Giorno** please ask

"Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

Gluten Free: GF
Vegetarian: V
New Item: ★