

App, Pasta, Entree	1
Pizza, Salad	2
Wine	3
Beer/Cocktails	4
Liquor	5

Bologna

We are back! We appreciate your support throughout the pandemic.
Daniel Bologna

Captain Calamari

fried calamari, banana peppers, onion, garlic, lemon, white wine 11

Bruschetta Classica

grilled toast, parmesan, fresh tomato relish, basil, balsamic 10 V

Melanzana Rollentini

breaded eggplant, ricotta, tomato basil sauce, baked mozzarella 12 V

Caprese

tomato, fresh mozzarella, basil, balsamic reduction, e.v.o.o. V 12

Italian Sausage

grilled sausage, sautéed peppers, onions, ammoglio, garlic 14 GF

Nonna's Meatball Trio

Grandma's recipe from Umbria, tomato basil sauce, Pecorino Romano 9

PRIMI PIATTI

Casalinga

penne, bolognese, meatball, Italian sausage, baked mozzarella 18 **Top seller**

Carbonara Americano

spaghetti, bacon, onion, peas, Parmesan, cream, parsley, egg yolk 18

Lasagna della Nonna

pasta sheets, ricotta, parmesan, ground meats, tomato basil, mozzarella 18

Meat Ravioli

ground beef and veal, tomato basil sauce 16

Spaghetti al Pomodoro

Sicilian tomato basil sauce 15 V add meatballs 4

Penne alla Bolognese

classic meat sauce from Bologna 16 add meatballs 4

Fettuccine Alfredo

cream, garlic, parmesan 16 chicken 4, 5-shrimp, 4oz salmon 9

Gnocchi Palomino

potato-flour dumpling, creamy tomato sauce 16

Cheese Ravioli

ricotta stuffed pasta ovals, tomato basil sauce 15 V

Gluten Free pasta available

SECONDI

add cup soup or side house salad \$3

Traverse City Chicken

almond crusted chicken, dried cherries, mushrooms, cherry brandy béchamel, market vegetable 19

Piccata di Pollo

chicken, artichokes, capers, lemon, white wine, market vegetables 18

Pollo Marsala

chicken, sautéed mushrooms, sweet Marsala wine, market vegetables 18

Pollo alla Parmigiana

breaded chicken, tomato basil, baked mozzarella, over pasta 19

Shrimp Fresca

penne, shrimp, fresh mozzarella, seasoned tomatoes, fresh basil 23

Bourbon Glazed Salmon

Grilled Atlantic salmon, light bourbon glaze, shrimp, market vegetable 25 GF

Sea Bass Piccata

Barramundi sea bass, capers, artichokes, lemon wine sauce, market vegetable 25

Vitello Your Way

Marsala veal scaloppine, sautéed mushrooms, sweet Marsala wine, herb roasted potato 27

Piccata veal scaloppine, artichokes, capers, lemon, Chablis, roasted potato 27

Parmigiana breaded veal, tomato basil sauce, baked mozzarella, over pasta 27

CHI MANGIA BENE vive bene



Bologna

JOE BOLOGNA PIZZE

Margherita

mozzarella, tomato,
basil, e.v.o.o. 12 v
add balsamic glaze 1

Jeffrey

Chicken, garlic,
alfredo sauce, parmesan,
mozzarella 16

Danny

pepperoni, mozzarella,
pizza sauce 13

Andrea

breaded eggplant, spinach,
ricotta, pizza sauce 14 v

JB Classic

pepperoni, sausage,
banana peppers, garlic,
mozzarella, crushed
tomatoes 15

Jonathon

pepperoni, ham,
sausage, ground beef,
mozzarella, pizza sauce 15

individual 10", sesame seed crust, Gluten Free crust upgrade \$3

INSALATE e ZUPPE

Traverse Salad

mixed greens, almond chicken,
Michigan dried cherries, toasted almond, tomato,
cucumber, three berry vinaigrette 14
substitute grilled chicken for gluten free Traverse salad

Antipasto Insalata

romaine, cured Italian meats, mozzarella, kalamata
olives, tomato, red onion, house vinaigrette 6.5...13 GF

Caesar

romaine, croutons, parmesan, caesar 5...10
anchovies 2, chicken 4, 5-shrimp 9, 4oz salmon 9

Insalata di Casa

mixed greens, garbanzo, tomato, cucumber 5...10 v GF
tomato basil vinaigrette, three berry vinaigrette, ranch

Minestrone

fresh garden vegetables, vegetable broth,
house seasoning, acini di pepe 5...7 v
hold the acini di pepe for gluten free minestrone

"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."

**Mask required when not eating or drinking. Please wash your
hands often to help prevent the spread of germs.** 🙏🧼

If you have a food allergy please let your server know.

**Gluten Free: GF
Vegetarian: V**

How I Remember...

I remember when I was a small boy, my family and I would go to my Nonna's house every Sunday for dinner. She would start her sauce in the morning from scratch and the aromas of simmering tomatoes, fresh garlic, sweet basil, parsley and fresh grated parmesan would filter throughout the house.

My aunts and uncles would settle at Nonna's dining room table discussing current events and family matters, while my cousins and I would give chase throughout the house, occasionally slowing down to oblige a parent's warning. I can still visualize a sort of "organized confusion" among my relatives until dinner would descend upon us and quiet our song and play. Above all, I remember best, the generous meals Nonna lovingly served.

"Mangia, mangia" Nonna would say. "Mangia, mangia" eat, eat.

"Oh Joey, you make me so happy". So I get bigger and BIGGER, but Nonna is happy.

I wanted to learn to cook like Nonna. So now it's my turn.

Nonna would say "Do it this way". I would say "what about this way?"

She'd say "Ok Joey, I not teach you". I'd say "Ok Nonna, YOUR way"

How I remember... Joe Bologna

VARIETAL**Montepulciano d'Abruzzo****Cabernet Sauvignon****Chianti Superiore****Chianti Classico****Malbec****Pinot Noir****Pinot Grigio****Chardonnay****Pinot Grigio****Riesling-Dry****Sauvignon Blanc****Moscato****Prosecco****Italian Whites****Gavi**, Principessa Gavia, Gavi 36**Orvieto**, Santa Cristina

Campogrande, Orvieto 35

Pinot Grigio, Kris, Venetie 36**Pinot Grigio**, Domino,
half carafe 15...full carafe 39**Chardonnay**

Concannon, Monterey 32

Brenngman Brothers, Traverse 45

La Crema, Sonoma 38

Sonoma Cutrer, Russian River 44

Sparkling**Moscato**, Candoni 10 187ml**Prosecco**, Zonni 9 187ml**Other White**Sauvignon Blanc, Oyster Bay,
Marlborough N.Z. 36Sauvignon Blanc, Kim Crawford,
Marlborough N.Z. 36Riesling Dry, Washington Hills,
Washington 32**Shiraz**

Penfold's "Bin 28", Australia 50

Hope Estate "the Ripper",
Australia 32**Pinot Noir**

Diora, Monterey County 42

David Bruce, Russian River 65

Etude Lyric, Santa Barbara 48

Montoya, Monterey California 40

Rodney Strong, Russian River 38

Merlot

Bicicleta Cono Sur, Chile 35

Oberon, Napa 38

Rutherford Hill, Napa 50

Alternative Reds**Blend**, Robusto, Celani, Napa 55**Blend**, Hand's of Time, Stags
Leap Wine Cellars, Napa 55**Blend**, Tenacious Celani,
Napa 105**Malbec**, Tinto Negro Limestone
Block, Mendoza 45**Malbec**, Santa Julia Orgánica,
Mendoza 36**Meritage**, Leyth Red, Sonoma 30**Meritage**, Symmetry Rodney,
Alexander Valley 80**Zinfandel**, Old Vine Klinker Brick,
Lodi 38**Zinfandel**, Rombauer, Napa 48**HOUSE 5oz...8oz**

Citra 7...10.5

Seven Falls 9...13.5

Banfi 9...13.5

Castello di Albola 11...16.5

Santa Julia Orgánica 9...13.5

Montoya 10...15

Domino 7...10.5

Concannon 8...12

Kris Cuvée 9...13.5

Washington Hills 8...12

Oyster Bay 9...13.5

Candoni 10 187ml

Zonni 9 187ml

Italian Reds**Amarone**, Masi, Costasera 88**Amarone**, Pasqua 75**Amarone**, Pasqua, Veneto 76**Barbera d'Asti**, Michele Chiarlo
Le Orme, Piedmont 36**Brunello di Montalcino**,
Il Poggione Montalcino 120**Blend**, Gaja Promis, Tuscany 85**Campofiorin**, Masi, Veneto 48**Cabernet + Primitivo**,
if you see kay, Lazio 32**Chianti Superiore**, Banfi 36**Chianti Classico**, Antinori Peppoli,
Tuscany 52**Chianti Classico**, Castello di Albola,
Tuscany 44**Chianti Classico Riserva**, Santa
Margherita, Tuscany 45**Chianti Classico Riserva**, Ruffino
Oro, Tuscany 75**Dolcetto D'Alba**, Prunotto,
Treiso 45**Montepulciano**, Braccasca
Sabazio, Tuscany 36**Montepulciano d'abruzzo**, Citra,
half carafe 15...full carafe 39**Passimento**, Pasqua 44**Rosso di Montalcino**, Castello
Banfi, Tuscany 40**Valpolicella Ripasso**, Fratelli
Recchia, Veneto 44**Cabernet**Bonanza, by Wagner Family,
California 42

Black Stallion, Napa 48

Cakebread Cellars, Napa 135

Caravan Estate, Darioush, Napa 80

Darioush Signature Series, Napa 225

Joseph Phelps, Napa 114

Justin, Paso Robles 55

Markham, Napa 55

Oberon, Napa 45

Pine Ridge Vineyards, Napa 90

Santa Carolina Reserva de Familia,
Chili 45Seven Falls, Wahluke Slope
Washington 36

Silver Palm, North Coast 35

Silver Oak, Alexander Valley 130

Silver Oak, Napa 180

Trefethen, Oak Knoll District Napa 75

please ask your server for vintage

WINE FEATURE
NEXT PAGE

LUKE

featuring
**Cabernet Sauvignon,
 Red Blend and
 Chardonnay.**

LUKE 2018 CABERNET SAUVIGNON Wahluke Slope AVA • **Columbia Valley** 96% Cabernet Sauvignon, 3% Malbec, 1% Petit Verdot Aromas of marionberry, dark chocolate, mint, molasses. Flavors of coffee, blackberry, and currant with polished tannins and hints of cedar & smoke. **Top 100 Wines of 2020 - 92 points Wine Enthusiast** \$56/bottle \$14-5oz glass

LUKE 2019 BARREL AGED CHARDONNAY Ancient Lakes AVA • **Columbia Valley** 100% Chardonnay fermented in French & American Oak barrels. Layered with notes of creme bruleé, vanilla, mango, banana peel, and baked pie crust. A thin layer of minerality and acidity lengthen the finish providing a lasting impression of what the Columbia Valley has to offer. \$48/bottle \$12-5oz glass

LUKE 2018 "THE COMPANION" RED BLEND Wahluke Slope • **Columbia Valley** 60% Cabernet Sauvignon, 20% Merlot, 20% Syrah Dark fruit flavors of blackberry and plum integrated with hints of Asian spices, coffee, chocolate and vanilla. Silky tannins with good acidity. \$48/bottle \$12-5oz glass

BOTTLED BIRRA

Import

Peroni 4.5 (Italy)
Bravazzi, Hard Italian Soda 5
Corona 5
Heineken 5
Labatt Light 4.5
Moretti 5.5 (Italy)
Moretti Dark 6 (Italy)
Stella Artois 5.5
 Moretti 6 (Italy)
Dura Gluten Free 4

Domestic

Budweiser 3.5
Bud Light 3.5
Coors Light 3.5
Eliot Ness Amber, Great Lakes 5
Fat Tire 4.5
IPA Batch 69, Frankenmuth 5
IPA Raggedy Ass, Griffin Claw 6.5
Miller Lite 3.5
Michelob Ultra 4
White Claw Black Cherry 6

COCKTAILS

Pomegranate Quarantini

Tito's vodka, orange liqueur, lemon juice, pomegranate juice

Gingerbread Iced Coffee

RumChata, ginger liqueur, spiced rum, chilled coffee. add cream white at home

Latte Martini

Lavazza espresso, Tito's vodka, Kahala, Cream. *hold the cream for espresso martini*

Aviation

gin, creme de violette, maraschino liqueur, lemon juice

Vodka

Belvedere
 Grey Goose
 Ketel One
 Stolichnaya
 Tito's
 360 Cherry
 McCormick Vanilla

Rum

Bacardi
 Captain Morgan
 Malibu
 Myers's Dark

Gin

Beefeater
 Bombay
 Plymouth
 Tanqueray

Bourbon, Scotch, & Whiskey

Bakers 7yr
 Crown Royal
 Canadian Club
 Dewars
 Gentleman Jack
 Glenfiddich 12yr
 Glenlivet 12yr
 Glenmorangie 12yr
 Jack Daniels
 J&B
 Jameson
 Jim Beam
 Johnny W Black
 Johnny W Red
 Makers Mark
 Makers 46
 MaCallan 12yr
 Rittenhouse Rye
 Seagram's 7
 Woodford Reserve

Tequila

1800 El Mayor
 El Jimador
 Jose Cuervo Especial

Cognac Brandy

Courvoisier VSOP
 Hennessy VS
 Remy Martin VSOP

Cordials

Alexander Grappa
 Amaro Montenegro
 Ancho Reyes Chile
 Aperol Aperitivo
 Amaro Brengman Brother's
 Bailey's
 B & B
 Benedictine
 Campari
 Chartreuse
 Cointreau
 Creme de Violette Rothman
 Drambuie
 Domaine de Canton
 Disaronno Amaretto
 Frangelico
 Maraschino Lazzaroni
 Kahula
 Limoncello
 Pama
 Sambuca Stregga
 Solerno Blood Orange
 St. Germain
 St. Elizabeth Allspice Dram
 Southern Comfort
 Tia Maria
 Tuaca

HOUSE MADE

 LIMONCELLO

Our family's olde world recipe from Terrasini, Sicilia. Enjoy chilled as a sipper, shot, or martini. Limoncello is a digestivo, and often drank after dinner. The history of using beverages such as this dates back to Roman times when they concocted various potions and acidic drinks to dull the sensation of digestion. 🍋

"IN ITALY, DRINKING IS ALL ABOUT THE LIFE AROUND YOU. THE BAR IS ABOUT FRIENDS. THE DRINKS ARE NEVER THE LEAD CHARACTER, BUT RATHER GOOD COMPANIONS TO THE FLAVORS ON THE TONGUE AND ON THE MIND."
 MASSIMO D'ADDEZIO, BAR MANAGER AT HOTEL DE RUSSIE, ROME