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# Bologna

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

Ask your server about our *Dinner Specials*

## ANTIPASTI

### Captain Calamari

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

### Bruschetta Classica

grilled toast, goat cheese, tomato, basil, e.v.o.o., balsamic glaze 10 V

### Melanzana Rollentini

breaded eggplant, ricotta, tomato basil sauce, mozzarella 13 V

### Antipasto Board

cured Italian meats, imported cheeses, olives, crostini. King 28...Queen 19

### Filet Mignon Caprese\*

Angus filet, tomato, basil, mozzarella, balsamic 16 GF

### Nonna's Meatball Trio

Grandma's Umbria recipe, tomato basil sauce, ricotta 9

### Blackberry Flatbread

blackberry jam, bacon, red onion, goat cheese 14

## PRIMI PIATTI

Gluten Free  
Pasta  
available

### 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 15

### Cheese Ravioli

ricotta stuffed pasta ovals, tomato basil sauce 15 V

### Caprese Ravioli

Cheese ravioli, seasoned tomatoes, balsamic, basil 17 V

### Spaghetti al Pomodoro

Spaghetti with Sicilian tomato basil sauce 15 V  
add meatballs 4

### Penne alla Bolognese

Classic meat sauce from Bologna 16 add meatballs 4

### Gnocchi Palomino

potato-flour dumpling, creamy tomato sauce 15

### Shrimp Fresca

penne, shrimp, fresh mozzarella, seasoned tomatoes, fresh basil 24

### Fettuccine Alfredo

Cream, garlic, parmesan 16  
add: chicken 4, 5-shrimp 9

### Aglio e Olio con Funghi

spaghetti, extra virgin olive oil, mushrooms, black pepper, parsley, parmesan 17 V  
add grilled chicken 4

## SECONDI

### Chicken Shrimp Florentine

fettuccine, spinach, shrimp, chicken, lemon, cream 25

### Shrimp Fresca

penne, shrimp, fresh mozzarella, seasoned tomatoes, fresh basil 24

### PESCI

Choose a fish and style  
**Barramundi Sea Bass,**  
or **Salmon**

**Picatta** artichokes, capers, lemon, Chablis, vegetable 27

### Mediterranean

over garlic & oil, angel hair, with sautéed spinach, tomato relish, balsamic 29

### Traverse City Chicken

almond chicken, dried cherries, mushrooms, cherry brandy béchamel, vegetables 19

### Piccata di Pollo

chicken, artichokes, capers, lemon, Chablis, vegetables 18

### Pollo alla Parmigiana

breaded chicken, tomato basil, baked mozzarella, pasta 19

### Pollo Francese

lightly breaded chicken, capers, lemon butter sauce, market vegetables 18

### Chicken Marsala

mushroom, sweet Marsala wine gravy, vegetables 19

CHI MANGIA BENE vive bene

Gluten Free: GF  
Vegetarian: V



# Bologna

## JOE BOLOGNA PIZZE

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

### Margherita

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

### Danny

pepperoni, mozzarella, pizza sauce 13

### Zack Hula

ham, bacon, pineapple, mozzarella, pizza sauce 15

### JB Classic

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

### Jonathon

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

### Andrea

breaded eggplant, spinach, ricotta, pizza sauce 14 v

or build your own 10" pizza

## 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

### 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

### Burrata Caprese

basil pesto (contains nuts), arugula, fresh mozzarella, cherry tomatoes, e.v.o.o., balsamic 18

### Insalata di Casa

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

### Wedding Soup

mini meatballs, chicken broth, spinach, parmesan, acini di pepe 5.50

"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.

## 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**  
**Port** Tawny 10yr

**Pinot Grigio**  
**Chardonnay**  
**Pinot Grigio**  
**Riesling-Dry**  
**Sauvignon Blanc**

**Moscato**  
**Prosecco**

**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  
 Sandeman 10 3oz, 16 5oz,

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 Whites**

**Gavi**, Principessa Gavia, Gavi 36  
**Orvieto**, Santa Cristina  
 Campogrande, Orvieto 35  
**Pinot Grigio**, Kris, Venetie 36  
**Pinot Grigio**, Terlato, Friuli 45  
**Pinot Grigio**, Domino,  
 half carafe 15...full carafe 39

**Chardonnay**

Concannon, Monterey 32  
 La Crema, Sonoma 38  
 Sonoma Cutrer, Russian River 44

**Sparkling**

**Brut**, Mumm Napa 14 187ml  
**Moscato D'Asti**, Prunotto 44  
**Moscato**, Candoni 10 187ml  
**Prosecco**, Zonni 9 187ml

**Other White**

Sauvignon Blanc, Oyster Bay,  
 Marlborough N.Z. 36  
 Sauvignon Blanc, Kim Crawford,  
 Marlborough N.Z. 36  
 Sauvignon Blanc, Justin,  
 Central Coast, CA 36  
 Riesling Dry, Washington Hills,  
 Washington 32

**Shiraz**

Penfold's "Bin 28", Australia 50  
 Hope Estate "the Ripper",  
 Australia 32

**Pinot Noir**

David Bruce, Russian River 65  
 Dora, Monterey County 42  
 Etude Lyric, Santa Barbara 48  
 Montoya, Monterey California 40  
 Paul Hobbs, Russian River 88  
 Rodney Strong, Russian River 38

**Alternative Reds**

**Blend**, Isosceles Reserve Justin,  
 Paso Robles 140  
**Blend**, Leviathan, California 70  
**Blend**, Robusto, Celani, Napa 55  
**Blend**, Tenacious Celani, Napa 105  
**Carmenere**, Concha y Toro,  
 Chile 35  
**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

**Italian Reds**

**Amarone**, Masi, Costasera 88  
**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 48  
**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  
 Clos Du Val, Stags Leap District  
 Napa 105  
 Darioush Signature Series, Napa 225  
 Joseph Phelps, Napa 105  
 Justin, Paso Robles 55  
 Larkmead, Napa 195  
 Markham, Napa 55  
 Napanook Dominus, Napa 125  
 Oberon, Napa 45  
 Pine Ridge Vineyards, Napa 90  
 Seven Falls, Wahluke Slope  
 Washington 36  
 Silver Palm, North Coast 36  
 Silver Oak, Alexander Valley 130  
 Silver Oak, Napa 180  
 Trefethen, Oak Knoll District Napa 75

**Merlot**

Oberon, Napa 38  
 Rutherford Hill, Napa 50

please ask your server for vintage

# 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

**Bravazzi Hard Italian Soda** 5  
**Corona** 4.5  
**Peroni** 4.5 (Italy)  
**Heineken** 4.5  
**Stella Artois** 5  
**Labatt Light** 4.5  
**Moretti** 5.5 (Italy)  
**Moretti Dark** 6 (Italy)

### Domestic

**Budweiser** 3.5  
**Eliot Ness Amber lager**, Great Lakes 5  
**Miller Lite** 3.5  
**IPA Batch 69**, Frankenmuth 5  
**IPA Raggedy Ass**, Griffin Claw 6.5  
**Dura Gluten Free** 3

## COCKTAILS

### SEASONAL & classic

#### Ancho Chili Margarita

Silver tequila, Ancho Reyes Chili liqueur, agave nectar, fresh lime juice

#### Aperol Spritz

Aperol,  
 Prosecco,  
 Soda, Orange

#### Limoncello Martini

Emily's homemade grain alcohol limoncello, lemon juice, lime juice, simple syrup

#### Bologna Dirty Martini

Titios, Peppercini juice, bleu cheese stuffed peppercini

#### Aviation

gin, creme de violette, maraschino liqueur, lemon juice

**Vodka**

Belvedere  
 Grey Goose  
 Ketel One  
 Stolichnaya  
 Tito's

**Rum**

Bacardi  
 Cruzan single barrel  
 Captain Morgan  
 Flor de Cana 7  
 Flor de Cana 18  
 Malibu  
 Mount Gay XO

**Gin**

Beefeater  
 Bombay  
 Booth's  
 Bitter Truth Pink Gin  
 Hendricks  
 Knickerbocker Barrel Gin  
 Plymouth  
 Plymouth Sole Gin  
 Ransom Old Tom  
 Rogue  
 Tanqueray

**Bourbon, Scotch, & Whiskey**

Basil Hayden  
 Bulleit  
 Canadian Club  
 Dalmore 12yr  
 Dewars  
 Dickel  
 Famous Grouse  
 Glenfiddich 12yr  
 Glenlivet 12yr  
 Jack Daniels  
 J&B  
 Jim Beam  
 Johnny W Black  
 Johnny W Red  
 Knappogue 12yr  
 Laphroig 10yr  
 Makers Mark  
 Makers 46  
 MaCallan 12yr  
 Monkey Shoulder  
 Woodford Reserve

**Tequila**

El Jimador Silver  
 El Jimador Reposado  
 Bribon Silver  
 Camarena Silver  
 Cabresto Reposado

**Cognac Brandy**

Remy Martin VSOP

**Cordials**

Absinthe Vieux Carre  
 Absinthe Nain Rouge  
 Alexander Grappa  
 Aperol Aperitivo  
 Amaro Brengman Brother's  
 Bailey's  
 B & B  
 Benedictine  
 Blackcurrant Creme de Cassis  
 Campari  
 Cerise Chantal  
 Chartreuse  
 Cocchi Rosa Aperitivo Americano  
 Creme de Violette Rothman  
 Drambuie  
 Domaine de Canton  
 Disaronno Amaretto  
 Frangelico  
 Fernet-Branz  
 Godiva chocolate  
 Kahula  
 Luxardo  
 Pama  
 Pernod  
 Peach Peche de Vigne  
 Sambuca Stregga  
 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