



TRAVERSE CITY NEIGHBOR MENU



3 COURSE | \$55 | EVERY WEDNESDAY & THURSDAY

Join us every Wednesday and Thursday night (Tuesday & Wednesday for Thanksgiving week) for a three-course menu that brings together the best of Michigan and Italy. From local farms to Italian artisans, each dish celebrates fresh regional ingredients and the timeless traditions of Italy, and the shared passion for true cucina di stagione.

STARTER

choice of:

CROSTONE

roasted peperone, salsa tonnato, sea salt capers

PICCOLO LUSSO

smashed potatoes, yogurt sauce, caviar

MID COURSE

VELLUTATA

butternut squash, zucchini, mascarpone, Amaretto cookies

FIRST COURSE

choice of:

RAVIOLONE

house made – squash & Amaretto cookies filling,
stracciatella, guanciale, toasted piemontese
hazelnuts

TAGLIATELLE

house made (tuminina flour) classic bolognese ragu
(classic for a reason : no twists, no tweaks, just
tradition)

MAIN COURSE

choice of:

PORK SHANK

balsamic glaze, potatoes puree,
marinated apples

COD

pan seared, lemon & capers sauce