

PASSERO

TO START

TOMATO TOAST

DE STEFANO BURATTA + HEIRLOOM
TOMATOES + TORN BASIL + GOOD
BALSAMIC
\$14

TUNA TARTAR

HAND SMASHED AVOCADO + FRESH
MADE LIME TORTILLA CHIPS
\$14

WHIPPED RICOTTA

SEA SALT CIABATTA + WILDFLOWER
HONEY + CANDIED BLACK WALNUT +
ROSEMARY + BEE POLLEN
\$12

GENERAL TSO'S TEMPURA CAULIFLOWER

CLASSIC SWEET AND SPICY SAUCE +
ROASTED PEANUTS + SESAME CRUNCH
\$12

SLAGEL BEEF MEATBALLS

ANSON MILLS BUTTERED POLENTA + RED
SAUCE + GOOD PARM
\$11

FIRE ROASTED CALABRIAN BRUSSELS SPROUTS

CRISPY BACON + LOCAL HONEY +
CALABRIAN CHILE + PARMESAN
\$11

CHEESY GARLIC PULL - APART LOAF

IF YOU KNOW, YOU KNOW
\$12.5

SALADS

LORETTA'S CHOPPED SALAD

AVOCADO + GARBANZO BEANS + SWEET
DROP PEPPERS + CARROTS + SCALLIONS
+ BACON + GORGONZOLA + CRUNCHY
SPAGHETTI + ZESTY VINAIGRETTE
\$12.5

MICHIGAN PEACH + GOAT CHEESE SALAD

MICK KLUG PEACHES + SPRING GREENS +
GOAT CHEESE + SMOKED WALNUTS +
SPICED PEPITAS + DRIED MICHIGAN
CHERRIES + HONEY BALSAMIC
\$13
• ADD CHERRYWOOD GRILLED SALMON \$5 •

CARDINI CAESAR

LOCAL ROMAINE + ROASTED SWEET
CORN + CHERRY TOMATO + RADISH +
GARLIC CROUTONS + HONEY CHIPOTLE
CAESAR DRESSING
\$12
ADD SMOKED MOJO CHICKEN \$3

PASTAS

SMOKED CHICKEN CAVATELLI

PARMESAN POBLANO CREAM + SWEET
CORN + SUMMER BASIL
\$17

DUCK CONFIT CARBONARA

BUCATINI + CHIPOTLE BACON + CRIMINI
MUSHROOM + PECORINO + HEN EGG
\$18

RICOTTA GNOCCHI AL POMODORO

ORGANIC BIANCO DI NAPOLI TOMATOES +
SUMMER BASIL + RICOTTA SALATA
\$17
PUT A MEATBALL ON IT \$3.5

FUSILLI VODKA

CLASSIC PINK SAUCE + CALABRIAN CHILE
+ FRESH RICOTTA + FRESH CHIVES
\$16

PAPPARDELLE NAPOLETANA

BRAISED SHORT RIB + LOCAL FENNEL
SAUSAGE RAGU + GRANA PADANO
\$18

PIZZAS

MARGHERITA

FRESH MOZZARELLA + BIANCO
TOMATOES + BASIL + EXTRA VIRGIN
OLIVE OIL
\$16

CHARRED PEPPERONI

EZZO PEPPERONI + FRESH MOZZARELLA
+ FRESH PARMESAN + CALABRIAN HONEY
+ BASIL
\$17

THE ABE FROMAN

LOCALLY MADE SWEET FENNEL SAUSAGE
+ CARAMELIZED RED ONION + ROASTED
RED PEPPER + FONTINA + GOAT CHEESE
\$17

SHROOMIN'

LOCALLY FORAGED MUSHROOMS +
TRUFFLE CREAM + FONTINA CHEESE +
ARUGULA + LEMON
\$17

MAINS

CHERRYWOOD ROASTED FAROE

ISLAND SALMON

BLACK WALNUT CRUNCH + BROWN
BUTTER ROASTED SWEET POTATO +
WALNUT CREAM + POMEGRANATE
\$27

MAINE LOBSTER + PACIFIC BLUE SHRIMP RISOTTO

ROASTED MIRAI CORN + SWEET PEAS +
FRISEÉ
\$28

CARNE ASADA

CREEKSTONE FARMS PRIME NY STRIP +
CAROLINA GOLD COCONUT RICE +
SWEET PLANTAIN + GREEN CHILE GUAC
\$28

OUR CHICKEN PARM

A CLASSIC + MOZZARELLA CHEESE + RED
SAUCE + FUSILLI VODKA
\$24

NICE PIECE OF FISH

COCONUT CRUSTED FLORIDA RED
GROUPER + ROASTED GREEN BEANS +
LIME BUERRE BLANC +
PINEAPPLE-MANGO SALSA
\$28

OUR DOUBLE CHEESEBURGER

SLAGEL FARM'S BEEF + CLASSIC
AMERICAN CHEESE + GARLIC AIOLI + RED
ONION + HOUSE PICKLES + SHOESTRING
FRIES
\$16