APPETIZERS

ARTISANAL CHEESE PLATE 15
dried michigan cherries, mixed nuts, seasonal fruit, cornichons, stone ground mustard, everything flat bread crackers

CHOOSE THREE: Stracchino, St. Andre, Chevre, Manchego, Gorgonzola, Burrata, Feta, Pecorino, Asiago

SMOKED SALMON PLATE 15
hard-boiled egg, diced red onion, capers, kalamata olives, pickled cucumber salad, dill cream sauce; everything flat bread crackers

GIORGIO’S MEZZE 15
roasted garlic hummus, quinoa, tabbouleh, tzatziki, stuffed grape leaves, kalamata olives, cubed feta, seasoned pita

CAPRESE PLATTER 15
torn burrata, hot house tomato, basil leaves, pesto, balsamic reduction, EVOO

BOWL OF SOUP DU JOUR & ORGANIC HOUSE SALAD 10

SIGNATURE SALADS

add chicken +4, sautéed shrimp +6, OR seared ahi tuna +8

THE MEDICI 12
golden beets, green apple, dried cranberries, pumpkin seeds, gorgonzola, chopped brussel sprouts & kale, poppy seed vinaigrette

CHOPPED GARDEN 11
carrots, cherry tomato, avocado, northern beans, cilantro, cashews, black sesame seeds, napa & red cabbage, creamy ginger vinaigrette

WILD MUSHROOM 12
roasted mushroom, golden quinoa, fried leeks, marsala shallots, toasted hazelnuts, chevre croquette, spinach & arugula, sherry agave vinaigrette

FLORENCE PANZANELLA 11
artichoke hearts, tomatoes, black olives, red onions, grilled zucchini, parsley & basil, burrata; wheat bread, italian vinaigrette

MAPLE ROASTED SQUASH 12
acorn squash, purple sweet potato, avocado, sour cherries, candied pecans, pecorino, spinach & arugula, agridulce, shallot vinaigrette

FALL FARRO 11
asparagus tips, green peas, roasted cauliflower, tomatoes, red onions, roasted chickpeas, feta, chopped kale, farro, champagne vinaigrette

ENTREES

BISTECCA ALLA PALMITERIANA 31
USDA Ribeye cooked to order, parmesan bread crumbs, capers, wine broiled tomatoes, parsley, house gnocchi with pesto cream

HALIBUT CACCIAOTORE 27
oven roasted swordfish, cremini mushrooms, grape tomatoes, red peppers, artichokes, capers, citrus, parsley, white wine, basil linguine

PASTA PESCATORE 26
sautéed shrimp, mussels, calamari, scallops, onions, tomatoes, basil, rustic pomodoro, shaved pecorino

SCALLOPINI DI POLLO AL LIMONE 24
lightly breaded chicken breast, capers, white wine, citrus butter, parsley, sautéed garlic spinach, roasted red potatoes

VEGETABLE RISOTTO 21
smoked asparagus, roasted local corn, onions, tomatoes, arugula, pesto cream, shaved pecorino
add chicken breast +4 or sautéed shrimp +6

LINGUINE ALFRESCO 20
wild mushrooms, onions, baby spinach, grape tomatoes, asparagus tips, feta, pesto, lemon butter
add chicken breast +4 or sautéed shrimp +6

Please speak to your server for dietary or allergen modifications.
*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% service charge will be added to parties of 6+ & for split checks