

POLPETTI AL FORNO

Five of our housemade meatballs baked in our tomato sauce, topped with mozzarella cheese & fresh basil. – 12

ARANCINI

Crispy rice balls filled with meat sauce, peas, carrots and mozzarella.
Our family recipe is tried & true, the authentic Sicilian way. – 12

ANTIPASTI

BRUSCHETTA

Toasted crostini, vine ripe tomatoes, fresh basil, goat cheese crumbles and sweet balsamic reduction. – 13

COZZE AL POMODORO

Fresh mussels cooked in a heavenly white wine, tomato and herb bath. – 13 Add garlic bread to soak up that sauce- 4

ROTOLI

Tender eggplant rolls filled with Prosciutto di Parma, house made tomato sauce and provolone cheese, topped with basil and baked in the oven. – 10

ANTIPASTO BOARD

Seasonal imported meats and cheeses, eggplant caponata, Sicilian olives, sweet fig jam & crostini. – 16

BASKET OF LICARI'S CHIPS

Housemade, seasoned with grated parmesan & our own spice blend. – 7 Roasted red pepper dip (contains bacon) - add 1

CALAMARI

Ours is unlike any other. Fresh, never frozen and hand breaded in our secret family recipe. – 17

CAPONATA

Vibrant, sweet mixture of eggplant & other vegetables served with crostini. – 8

INSALATE

Panelle Cake - 4 | All Natural Chicken Breast - 6 | Fresh Center Cut Salmon - 9 | Beef Tenderloin - 8

BRUSCHETTA SPINACI

Spinach, goat cheese, pine nuts, bruschetta, basil vinaigrette & shaved parmigiano reggiano. Small - 9 | Entrée - 16

CAMPAGNIA

Spinach, dried figs, gorgonzola crumbles, crispy bacon, dried cherries, walnuts, honey citrus vinaigrette. Small - 9 | Entrée - 16

CASA FRESCA

Romaine lettuce, tomato, cucumber, kalamata olives, red onion and our house vinaigrette. Small - 7 | Entrée - 12

ANTIPASTO

Romaine, capicollo, bruschetta, red onions, kalamata olives, roasted red peppers & fresh mozzarella tossed in our house vinaigrette. Small - 8 | Entrée - 15

CUNEO

Romaine wedge with crispy bacon crumbles & fresh tomato, topped with shaved parmigiano reggiano, pickled velvet vinaigrette & balsamic reduction. Entrée - 12

CUCUMBER & TOMATO

Cucumber, tomato & thinly sliced red onion in our house vinaigrette.

Small - 8 | Entrée - 13

PASTA

Gluten free pasta available upon request - Add 2 *Excludes Pasta Candela, our meatballs & meat sauce. | Add fresh garlic bread to your pasta - 4

PESTO CREMA

Penne pasta tossed in creamy basil pesto sauce & fresh chopped tomato. – 17

LINGUINI CON SALSICCIA E RICOTTA

Fresh, housemade sausage, creamy ricotta & fresh tomato sauce served over linguini. – 16

PESTO ROSSO

Gemelli pasta, housemade sausage, sundried tomato pesto & fresh ricotta cheese. – 16

SPAGHETTI

A tradition of Sicily.

with fresh tomato sauce – 13

with meat sauce – 15

with meatballs – 15

with meat sauce & meatballs – 17

PASTA CANDELA

Pasta, sweet peas and carrots in a rich and hearty meat sauce, baked in the oven and topped with melted mozzarella & fresh basil. – 14

PASTA A' LA CHEF

A Licari family secret. Gemelli pasta with tomato cream sauce, peas, carrots & ham. – 16

ARRABIATA

Linguini tossed with shrimp, kalamata olives and mussels in a spicy tomato sauce. – 20

PENNE GAMBERETTI

Penne pasta, fresh tomato, wilted spinach, mushrooms & succulent shrimp in a white cream sauce. – 19

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We will add 20% gratuity to parties of 6 or more.

THE NICO

Sliced beef tenderloin, roasted red peppers, fresh basil, fresh mozzarella & our house vinaigrette. – 16

THE SANGWICH

Beef tenderloin, sautéed onions, green peppers, mozzarella & provolone – 16

PANE PANELLE

Authentic Sicilian street fare. Crispy chickpea "polenta cake" with fresh lemon & kosher salt. – 9

LO ZINGARO

Grilled chicken breast, fresh basil pesto, tomato & provolone. – 14

THE LEO

Breaded chicken cutlet, bacon, velvet pickled vinaigrette, provolone cheese, lettuce & tomato. – 16

CAPRA BUONA

Rosemary infused ham, roasted Michigan turkey, fresh basil, goat cheese, balsamic reduction, tomato & caramelized onion. – 14

THE BOSS

Prosciutto di Parma, rosemary infused ham, capicollo, salami, tomato, provolone, basil & our house vinaigrette. – 16

THE GIGI

Roasted Michigan turkey, Prosciutto di Parma, lettuce, fresh mozzarella, tomato & our house vinaigrette. – 14

ETNA

Lightly breaded chicken cutlet, bacon, goat cheese spread, bruschetta & balsamic reduction. – 16

DOLCE

Rosemary infused ham, capicollo, goat cheese, fig jam, crumbled bacon fresh arugula. – 16

MEATBALL

Our house made meatballs, tomato sauce, melted provolone & fresh basil. – 13

SFINCIUNI PIZZA

True Sicilian style! This traditional pie has a pan style crust, with a sweet and rustic tomato sauce on top of 2 year aged parmigiano reggiano. (Serves 2-3). – 22

SCHIACCIATA PIZZE

A classic stuffed-style pizza with a crispy crust on the top and bottom. Topped with grated parmesan & fresh basil. Available in one size only. Serves 3-4

POLPETTA

House made meatballs, salami, pepperoni, ricotta, fresh tomato sauce & mozzarella. – 22

CASTELO

Rosemary infused ham, green olives, bruschetta & an olive oil herb sauce. – 19

SCOPA

Fresh mozzarella, tomato & basil pesto sauce. – 20

SAN VITO

Spinach, artichoke, roasted red peppers, sautéed mushrooms, ricotta cheese & tomato sauce. – 20

PIZZE

VOTED MICHIGAN'S BEST PIZZA! All of our sauces are made from scratch daily, and all of our vegetables are fresh. We offer the best imported Italian meats that we could get our hands on! Make it a Gluten Free or Cauliflower Crust for 3.

CAPRICCIOSA

Prosciutto di Parma, tomato, mushroom, fresh mozzarella & basil. S - 21 | M - 23 | L - 25

SUPREMO

Pepperoni, ham, onion, green pepper, black olives & mushroom.

S-21 | M-23 | L-25

MAIALE

Sundried tomato pesto sauce, capicollo, housemade sausage & oregano.

S-19 | M-21 | L-23

MICHAELANGELO

Bruschetta, goat cheese, bacon & an olive oil herb sauce.

S-18 | M-20 | L-22

VERDE

Prosciutto di Parma, fresh mozzarella, arugula, toasted pine nuts, fresh squeezed lemon juice, asiago cheese & an olive oil herb sauce.

S-21 | M-23 | L-25

PESTO

Chicken, pesto sauce, sun dried tomatoes, goat cheese & balsamic reduction drizzle.

S-21 | M-23 | L-25

AMORE

Housemade sausage, ham, bacon & pineapple. S - 18 | M - 20 | L - 22

BOCCE

Salami, pepperoni, house made sausage, green pepper & onion. S - 19 | M - 21 | L - 23

RUSTICA

Artichokes, kalamata olives, Prosciutto di Parma, tomato, breadcrumbs, goat cheese & an olive oil herb sauce.

S-22 | M-24 | L-26

CAPONE

Capicollo, salami, pepperoni & housemade sausage. S - 21 | M - 23 | L - 25

MARGHERITA

Fresh tomato sauce, mozzarella & fresh basil.

S-16 | M-18 | L-20

PALINO

Roasted eggplant, goat cheese, caramelized onions, pine nuts, fresh mozzarella, parsley & an olive oil herb sauce..

S-17 | M-19 | L-21

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