

Chianti

MISSION POINT

APPETIZERS

ANTIPASTI	16
PROSCIUTTO DE PARMA AGED SALAMI SOPPRESSATA GLAZED FIGS PARMIGIANO REGGIANO MARINATED OLIVES PICKLED VEGETABLES BUCKWHEAT CROSTINIS	
ZUCCHINI SALTIMBOCCA	10
PROSCIUTTO DE PARMA CRISPED SAGE TRUFFLE OIL MARINARA SAUCE	
CRISPY CALAMARI	14
ZUCCHINI CHIPS SPICY ITALIAN PEPPERS POMODORO SAUCE	
ARANCINI	8
STUFFED RISOTTO BALLS FRESH MOZZARELLA CREAMY SPINACH TOMATO BASIL SAUCE	
MUSSELS	15
STEAMED MUSSELS IN VERMOUTH SHALLOTS MINCED THYME FENNEL GRILLED BREAD	
SHRIMP SCAMPI	14
SEARED SHRIMP SCAMPI BUTTER SAUCE BLISTERED TOMATOES	
CRUDITE	10
CHEF'S SELECTION OF FRESH GARDEN VEGETABLES VIRGIN OLIVE OIL COARSE SEASALT	

SOUPS

ZUPPA TOSCANA	10
GRILLED PORK SAUSAGE BRAISED KALE	
MINISTRONE	8
SEASONAL VEGETABLES	

SALADS

CAPRESE SALAD	10
HEIRLOOM TOMATOES BURRATA CHEESE OPAL BASIL AGED BALSAMIC VINAIGRETTE	
CAESAR SALAD	12
BABY ROMAINE LETTUCE WHITE ANCHOVY FILLETS BUCKWHEAT CROSTINI CAESAR DRESSING	
BEET SALAD	12
ROASTED BEETS AVOCADO PUREE TOASTED PINENUTS MICHIGAN GOAT CHEESE FRISEE LETTUCE WHITE BALSAMIC VINAIGRETTE	
BABY GEM LETTUCE	10
PIMIENTOS RADISHES GOAT CHEESE ARTICHOKE HEARTS CANDIED PECANS SOPRESATTA AGED BALSAMIC VINAIGRETTE	

SIDES

HOUSE-MADE PASTA SIDE DISHES	8
FETTUCCHINI / SPAGHETTI / PAPPARDELLE	
HOUSE-MADE SAUCES FOR SIDES	4
MARINARA / ALFREDO / BOLOGNESE / PUTTANESCA	
SIDE DISHES	8
CREAMY POLENTA / CONFIT YUKON POTATOES / CRISPY BRUSSEL SPROUTS / TRADITIONAL CAPONNATA / SEARED MUSHROOMS / ROASTED ARTICHOKE / GRILLED ASPARAGUS	

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HOUSE-MADE LASAGNA

THREE CHEESE & VEGETABLE LASAGNA	28
MOZZARELLA PARMIGIANO REGGIANO ASIAGO ROASTED EGGPLANT SEARED SPINACH BÉCHAMEL SAUCE	
BEEF LASAGNA	32
GROUND BEEF RICOTTA CHEESE TOMATO BASIL SAUCE	

HOUSE-MADE PASTA ENTRÉES

ROASTED VEGETABLE RAVIOLI	26
FRIED ZUCCHINI CHIPS ROASTED ROOT VEGETABLES MARINATED OLIVES BROWN BUTTER SAUCE	
FETTUCCINE A LA CARBONARA	26
FETTUCCINE CRISPY BACON PARMIGIANO REGGIANO EGG CREAM SAUCE	
EGGPLANT PARMESAN WITH SPAGHETTI	28
FRESH MOZZARELLA SPAGHETTI MARINARA SAUCE SUBSTITUTE CHICKEN - 34 SUBSTITUTE VEAL - 36	

FISH AND MEAT

SEARED WHITEFISH	32
TUSCAN HERB CRUSTED LEMON RISOTTO SEARED KALE PUTTANESCA SAUCE	
GLAZED ALASKAN SALMON	34
GNOCCHI GLAZED HARICOT VERTS BABY HEIRLOOM TOMATOES CAPER BERRY CREAM SAUCE	
PAN ROASTED BLACK SEA BASS	38
CELERY ROOT PUREE SEARED RAMPS CHERRY TOMATOES BLACK FIG REDUCTION	
SEA SCALLOPS*	38
FOREST MUSHROOM RISOTTO SEARED MARINATED OLIVES TOMATO BASIL SAUCE	
CHICKEN PICCATA*	32
SPAGHETTI GRILLED ASPARAGUS BLISTERED TOMATOES SUBSTITUTE VEAL - 34	
PRIME FILET MIGNON*	48
CONFIT YUKON POTATOES ASPARAGUS TIPS ROASTED PEARL ONIONS VEAL DEMIGLACE	
PRIME BONE-IN RIB EYE*	56
GARLIC MASHED POTATO BLISTER CHERRY TOMATOES SEARED SPINACH VEAL DEMIGLACE	
LAMB OSSOBUCCO	38
GARLIC MASHED POTATO GLAZED ROOT VEGETABLES CLASSIC GREMOLATA RED WINE DEMIGLACE	

Gluten free and vegetarian options are available, please ask your server for details.

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