

ceres is the ancient roman goddess of the harvest
executive chef craig degel

ceres'

TABLE

insalate

- grilled radicchio** endive, crouton, poached egg, parmigiano vinaigrette 13
- farm greens** living water farms mixed lettuce, chickpeas, red onion, pecorino crotonese 11
- panzanella** roasted beets, cress, crouton, hidden springs creamery sheep's milk ricotta, 14
- insalata di mare** lobster, calamari, rock shrimp, escarole, fennel, olives, lemon vinaigrette 18

antipasti

- gramma mary's scupelles** parmigiano crepes, smoked prosciutto broth, fresh herbs 10
- distefano burrata** lemon oil, cracked pepper, grilled bread 14
- formaggi misti** rotating trio of imported and domestic cheese 14
- prosciutto trio** tasting of italian hams in three styles...cured, smoked, and cooked 18
- salumi misti** selection of house made and artisan cured meat, crostini 16
- chicken liver tartina** michigan apple, frisee, balsamic, griddled bread 10
- smoked swordfish carpaccio** fresh oregano, lemon, neonata vinaigrette 14
- vitello "tonnato"** strauss farms veal carpaccio, aioli, caper, chive, bottarga 15

paste/risotto

- orecchiette** "little ears" with fennel sausage, tomato, arugula, parmigiano 16
- spaghetti cacio e pepe** parmigiano, pecorino romano, cracked pepper, burro di bufala 15
- canestri al nero** shell pasta with squid ink, calamari, 'nduja, tomato, scallion 16
- risotto** pumpkin, wild mushroom, parmigiano, saba 17
- mafaldine** long ribbon pasta with duck leg ragu, rosemary, orange, pecorino 20

carni & pesci

- skuna bay salmon** braised greens, lentils, mushroom broth 23
- pan-seared walleye** spaghetti squash, cauliflower crema, salmoriglio 22
- whole grilled branzino** broccolini, grilled lemon, e.v.o.o. 31
- chicken thighs** fregola, tomato, black olives, capers, oregano 20
- hanger steak** roasted carrots, carrot top pesto, herb salad 25

carni for two or three

- bistecca fiorentina** 36oz classic bone-in porterhouse, cannellini beans, sea salt, e.v.o.o. 75
- bistecca costata** 38oz double thick bone-in ribeye, fingerling potatoes, anchovy butter 95

to share

pizze [put an egg on it! +2] [put arugula on it! +2]

red

- burrata** fior di latte, tomato, basil 18
- arugula** prosciutto di parma, tomato, parmigiano reggiano 15
- coppa** fior di latte, spicy coppa, basil, tomato 16
- capricciosa** fior di latte, basil, artichoke, prosciutto cotto, black olive, tomato 15

white

- funghi** fior di latte, taleggio, wild mushrooms, thyme 15
- salsiccia** fior di latte, sausage, caramelized onion, fennel pollen 15
- quattro formaggi** fior di latte, mascarpone, parmigiano, taleggio 19

contorni [each 6]

- crispy brussels sprouts** bacon, aged balsamic, pecorino
- grilled broccolini** lemon vinaigrette, chili flake
- cauliflower** wood-oven roasted, raisin pesto, pine nuts
- fingerling potato** garlic, rosemary
- spaghetti squash** calabrian chili butter, parsley