

CASA

pernoi

BOARDS

to accompany our house-made breads

ANTIPASTI • Parmigiano Reggiano, roasted peppers, warm olives, buffalo mozzarella, marinated artichokes, roasted garlic, eggplant caponata, house ricotta, pickles	sm 26 lg 47
CHARCUTERIE • Artisanal salami, pork rilette, terrine, bresaola, smoked sausage, nuts, smoked apple butter, pickles	sm 28 lg 49
FISH • Poached shrimp, cured salmon, smoked tuna, marinated mussels, amoglio, crema, smoked apple butter, pickles	sm 28 lg 49
GIARDINIERA • House pickles, sicilian caponata, baby artichokes, roasted peppers, roasted olives, roasted garlic puree	sm 18 lg 32

SMALL PLATES

or board add-ons

BEEF CARPACCIO • Arugula, lemon oil, caper berries	15	CHARRED OCTOPUS • Cece tonnato, fennel agrodolce	16
SAUSAGE STUFFED PEPPERS • House made sausage, hot banana peppers	14	BRAISED MEATBALLS • Anson mills polenta, tomato, parmigiano	16
ITALIAN WEDDING SOUP • Chicken meatballs, fregula, escarole, farm egg drop	12	ROASTED QUAIL • Chickpea farinata, apricot, pinenut, madeira jus	24

SALADS

MIXED GREEN SALAD • Tender greens, radishes, viniagrette	10	ARUGULA SALAD • Fennel, navel oranges, lemon, Pecorino Sardo, EVOO	12	CAESAR SALAD • Warm crouton, anchovy dressing, parmigiana	12
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PASTA

hand-rolled, Salomon farm eggs

TAGLIATELLE BOLOGNESE	23
RIGATONI SPICY PALAMINO	20
FETTUCINE AL TARTUFO • Perigord truffles, local wild mushrooms	36
GNOCCHI • Duck ragu, guanciale, English peas, cultured cream	26
SPAGHETTI ALLA CHITARRA • Mint pesto, fava beans, pecorino	24

LAND

VEAL CHOP PARMIGIANO • Bone in chop, marinara, buffalo mozzarella	49	TUSCAN CHICKEN • Salsa verde, arugula salad	30
BISTECCA FIORENTINA • 18 oz aged Wagyu, confit squash, grilled onion	79	BONE IN FILET • 14oz, Butter braised radish and green garlic butter	45

LAMB OSSO BUCO

• Risotto Milanese, herb crumb, red wine jus •

38

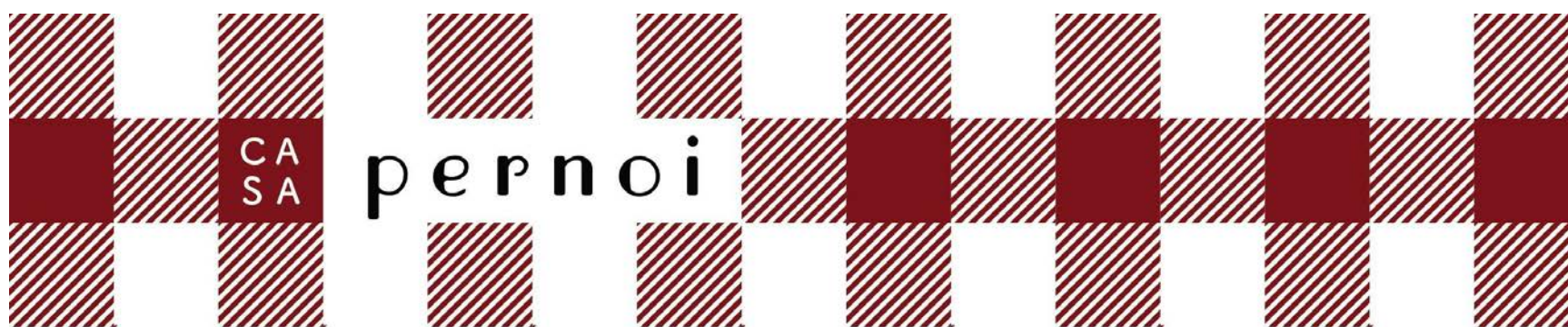
SEA

HALIBUT ACQUA PAZZA • Shellfish broth, calabrian chili, green chick peas	39	WHOLE ROASTED BRANZINO • Thin potato, artichoke, salmoriglio	46	ORA KING SALMON • Orange braised fennel, celery root, salsa verde	35
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SIDES

ROASTED CARROTS	8
CRISPY MARBLE POTATOES	8
WILD MUSHROOMS TRIFOLATA	9
ROASTED BRUSSEL SPROUTS	8

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of illness 4.2.21



WINE BY THE GLASS & SMALL BOTTLE

SPARKLING

ITALIAN		
Prosecco di Valdobbiadene Bortolotti <i>Brut</i>		15 60
Moscato d'Asti Vietti 2019		14 52

CHAMPAGNE

Brut Champagne Moët & Chandon <i>Imperial</i>	187ml	30
Brut Champagne Ruinart <i>Blanc de Blancs</i>	375ml	80
1er Cru Champagne Veuve Fourny et Fils <i>Blanc de Blancs</i>		28 112

WHITE

ITALIAN		
Pinot Nero Frecciarossa <i>Sillery</i> Oltrepò Pavese Lombardy 2019		17 68
Chardonnay Castello della Sala <i>Bramito</i> Umbria 2018		16 64

ELSEWHERE

Craggy Range <i>Te Muna</i> Martinborough NZ 2019		15 60
Chardonnay FEL Anderson Valley CA		20 80

ROSÉ

Duca di Salaparuta <i>Calanica</i> Terre Siciliane IT 2019	12 48
Clos Cibonne, Côtes de Provence FR 2018	18 72

RED

CLASSIC ITALY		
Barbera d'Alba G.D. Vajra, Piedmont 2018		16 64
Nebbiolo Langhe Produttori del Barbaresco Piedmont 2016		20 80
Chianti Classico Casaloste, Tuscany 2017		17 68
Rosso di Montepulciano Dei, Tuscany 2019		17 68
Montepulciano d'Abruzzo Marramiero <i>Incanto</i> Abruzzo IT 2017		15 60

TUSCAN BLENDS

Ampeleia <i>Kepos</i> Costa Toscana 2013	15 60
Montepuloso <i>A Quo</i> 2017	17 68

CABERNET SAUVIGNON

Trentadue <i>La Storia</i> Sonoma CA 2018	19 76
Band of Vintners Napa Valley CA 2018	21 84

SPARKLING WINE BY THE BOTTLE

CHAMPAGNE

E-4	Moutard <i>Cuvée de 6 Cépages</i> Brut Nature 2009	145
A-25	Andre Clouet <i>1911</i> Brut	175
A-25	Dom Perignon 2008	395
A-25	Billecart-Salmon <i>Le Clos Saint-Hilaire</i> Brut 1999	650

OTHER SPARKLERS

E-4	Sentio <i>Rosa Aurea</i> Veneto IT	60
E-4	Ca' del Bosco <i>Cuvée Prestige</i> Extra Brut Franciacorta IT	100
E-4	Côtes Mas Brut Rosé Crémant de Limoux FR	60

WHITE WINE BY THE BOTTLE

CLASSIC ITALY

A-11	Pinot Grigio Jermann 2018	60
A-5	Greco di Tufo Benito Ferrara <i>Vigna Cicogna</i> Campania 2018	68
A-7	Falanghina Terredora di Paolo <i>Corte di Giso</i> Irpinia, Campania 2018	60

UNIQUE BLENDS

A-13	Matthiasson, Napa CA 2015	85
A-1	Paolo Bea <i>Santa Chiara</i> Umbria, Italy 2016	115
A-3	Nino Negri <i>Ca' Brione</i> Valtellina, Lombardy, Italy 2019	90
A-18	Chateau Musar, Bekaa Valley, Lebanon 2010	60

SAUVIGNON BLANC

A-19	Jermann, Friuli 2016	60
A-16	La Pelle, Napa CA 2017	75
A-21	Vie de Romans <i>Piere</i> Friuli Isonzo IT	90

BIG WEST COAST WHITES

CHARDONNAY

A-9	Peter Michael <i>Ma Belle Fille</i> Sonoma CA 2017	200
A-8	Kistler <i>Les Noisetiers</i> Sonoma CA 2018	140
A-10	Dunham <i>Shirley Mays Lewis Estate Vineyard</i> Columbia Valley WA 2014	75

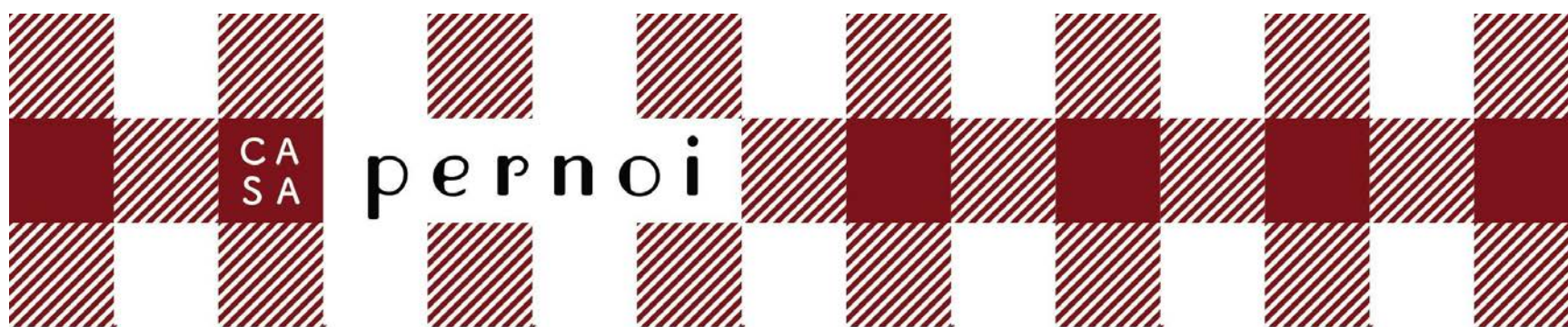
VIOGNIER

A-15	Cristom Vineyards, Eola-Amity OR 2018	80
A-17	Jaffurs, Bien Nacido, Sta. Maria Valley CA 2017	70

MORE CHARDONNAY

BURGUNDY

A-14	Henri Costal, Vaillons 1er Cru, Chablis 2018	85
A-2	Bret Brothers <i>La Soufrandière - La Bonnode</i> St-Véran, Mâcon 2017	80



RED WINE BY THE BOTTLE

CLASSIC ITALY

NEBBIOLO

LANGHE

F-4	Vietti <i>Perbacco</i> 2018	70
B-15	Gaja <i>Sorì Tildìn</i> 1996	800
B-15	Gaja <i>Sorì Tildìn</i> 2000	800
B-15	Gaja <i>Conteisa</i> 2001	450

BARBARESCO

F-3	Rivetto 2015	105
B-3	Produttori del Barbaresco <i>Riserva Montestefano</i> 2015	145

BAROLO

C-3	Paolo Manzone <i>Serralunga</i> 2016	90
F-6	L. Pira <i>Serralunga</i> 2016	120
C-15	Elio Altare 2016	150
B-11	Baroli <i>Cerequio</i> 2013	360
B-7	Baroli <i>La Brunella</i> 2013	420

ALTO PIEMONTE

B-5	Travaglini <i>Tre Vigne Gattinara</i> 2015	120
R-6	Travaglini <i>Riserva Gattinara</i> 2017	145
B-14	Colombera & Garella <i>Pizzaguerra</i> Lessona 2017	95

VALTELLINA

B-4	Nino Negri <i>Sfursat</i> 2016	110
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VALPOLICELLA

R-17	Roccolo Grassi <i>Superiore</i> 2015	90
B-17	Giuseppe Quintarelli <i>Cà del Merlo</i> 2011	190

AMARONE

C-21	Acinum 2015	125
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SANGIOVESE

CHIANTI

B-3	Fattoria Selvapiana <i>Bucerchiale Rufina</i> 2015	85
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MONTALCINO

R-19	San Felice <i>Campogiovanni Brunello</i> 2015	120
F-9	San Polo, Brunello 2015	150
R-5	Podere le Ripi <i>Bonsai</i> 2015	400

MONTEPULCIANO

C-9	Dei, Vino Nobile 2017	90
C-5	Gracciano, Vino Nobile Riserva 2015	100

TUSCAN BLENDS

B-22	Montepeloso <i>Eneo</i> 2018	110
C-7	Ornellaia <i>La Tensione</i> Bolgheri Superiore, Tuscany 2016	385
C-8	Ornellaia, Bolgheri Superiore, Tuscany 2016	410

MONTEPULCIANO D'ABRUZZO

B-18	Marramiero <i>Inferi</i> 2015	80
B-13	Marramiero <i>Dante</i> 2003	130
B-16	Marramiero <i>Dante</i> 2005	150

WORLD VARIETIES

PINOT NOIR & SIMILAR

BURGUNDY - FRANCE

R-7	Dom. Matrot <i>La Fussière</i> Maranges 1er Cru 2014	85
R-11	Benjamin Leroux <i>Gevrey-Chambertin</i> 2017	155
C-17	Dom. des Lambrays <i>Clos des Lambrays</i> Grand Cru 2014	420

NEW WORLD

F-1	Hamilton Russell, Hemel-en-Aarde Valley South Africa 2018	90
C-19	Peay <i>Scallop Shelf</i> Sonoma Coast CA 2014	140
C-11	Littorai, Sonoma Coast CA 2017	160
C-13	Radio-Coteau <i>Alberigi</i> Russian River Valley CA 2016	150

CABERNET SAUVIGNON

ITALY

R-13	Rocca di Castagnoli <i>Buriano</i> Tuscany 2013	105
C-23	Tolaini <i>Legit</i> Tuscany 2016	120
B-15	Gaja <i>Darmagi</i> 2001	675

NAPA VALLEY - CALIFORNIA

B-26	Elizabeth Spencer 2016	90
C-25	Ehlers Estate 2017	130
C-18	Realm Cellars <i>The Bard</i> 2018	250
C-29	Buccella 2016	285
R-3	Shafer <i>Hillside Select</i> 2014	500
R-1	Schrader <i>Beckstoffer To-Kalon</i> 2003	800
R-2	Schrader <i>GIII</i> 2006	800
R-3.5	Dalla Valle Vineyards <i>Maya</i> 2014	900
R-1.5	Hundred Acre <i>Wraith</i> 2013	900
R-4	Vice Versa <i>Magnificent 7</i> 2018	1200
B-8	Harlan Estates 2016	1750

OTHER VARIETIES & BLENDS

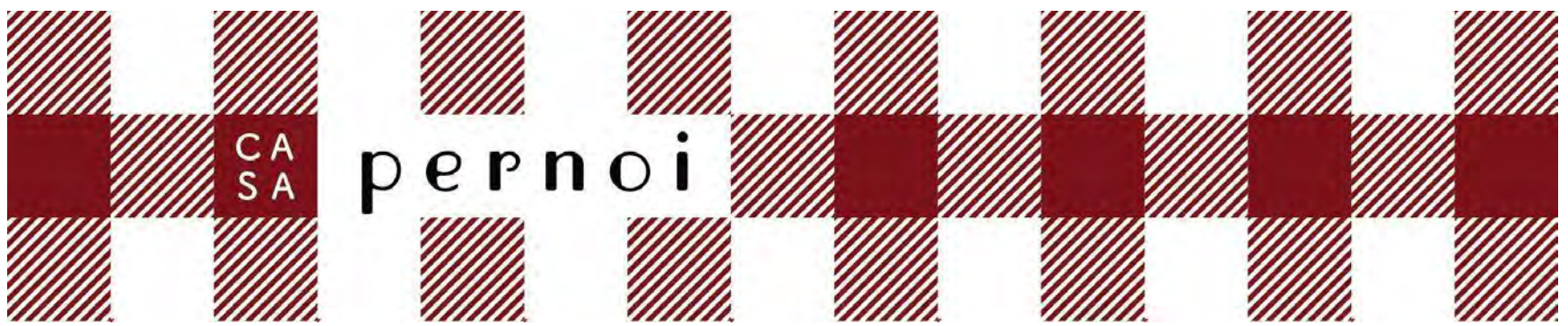
BORDEAUX

B-20	Château Palmer, Margaux 2007	475
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CALIFORNIA

PH-3	Petite Sirah Forlorn Hope <i>Les Deux Matieux</i> Suisun Valley CA 2005	145
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Small Production | Exclusive Vertical
Celani Family Vineyards
'Ardore' - Italian for passion
Cabernet Sauvignon, Napa Valley, California
2005-2006-2007-2008-2009
\$310 per bottle
\$900 per 3-vintage vertical



BEER

LAGERS

Miller Lite - US - 5
Labatt Blue - Canada - 5
Stella Artois - Belgium - 7
Menabrea - Italy - 8
Arbor Brewing Co. *Euchre* Pilsner
Ann Arbor - 6

FRUIT INFLUENCED

Arbor Brewing Co. *Trail Lyte* - 6
*lo-cal raspberry ale
brewed with hibiscus*

Kiuchi Brewery *Hitachino Nest* - 6
delicate citrus from Japanese yuzu

ALES

Arbor Brewing Co.
Rotating Seasonal IPAs - 6
Ask your server about this season's selection.

Arbor Brewing Co. *Liquid Vinyl* Russian
Imperial Stout - 8

SPECIALTY COCKTAILS

TOKI HIGHBALL

Japanese Whiskey blended through our unique system with seltzer
12

PERA BIANCA

Grey Goose 'la Poiré' - Valentine 'White Blossom' - lemon
14

PAPER PLANE

Woodford Reserve Bourbon - Amaro - Aperol - lemon
16

APEROL SPRITZ

Aperol - Prosecco - Soda
14

ESPRESSO MARTINI

Kahlua - vanilla vodka - espresso
15

PALOMA MIMOSA

Espolòn blanco - citrus - Prosecco
13

CASA PERNOI OLD FASHIONED

Elijah Craig, smoked demerara, mixed bitters
15