


DuaVino
- South Lyon -

Antipasti

FRITTO MISTO \$22

CALAMARI / SHRIMP / GARLIC AIOLI / TOMATO / CAPERS / PEPPER RINGS

ARANCINI POMODORO \$15

IMPORTED CHEESES / PEAS / ROASTED PEPPERS

SPEZZATINO DI MANZO \$26

BEEF TENDERLOIN TIPS / FOREST MUSHROOMS / CARAMELIZED ONIONS /
CHIANTI ROASTED GARLIC SAUCE / GRILLED BREAD

FOCACCIA CON GAMBERONI \$25

SHRIMP / TOMATOES / GARLIC / HERBS / WHITE WINE / SWEET BUTTER
SAUCE / GRILLED FOCACCIA

ZUPPA DEL GIORNO \$9

SOUP OF THE DAY

PANE \$5

BREAD OF THE DAY

INSALATE/SALAD

CAPRESE \$19

HEIRLOOM TOMATO / BUFFALO MOZZARELLA / FRESH BASIL
EVOO / BALSAMIC / GRILLED BREAD

CESARE \$18

CHICKEN \$5 SHRIMP \$8 SALMON \$7

BABY ROMAINE / SHAVED PARMESAN / CROSTINI

INSALATA DI MARE \$24

SCALLOPS / SHRIMP / CALAMARI / GRILLED ARTICHOKE / TOMATOES /
CUCUMBER / AVOCADO / LEMON OLIVE OIL / GRILLED BREAD

DUA INSALATA \$19

CHICKEN \$5 SHRIMP \$8 SALMON \$7

HARVEST BLEND / PEARS / CANDIED PECANS / SMOKED BLEU CHEESE /
CHAMPAGNE VINAGRETTE / GRILLED BREAD



Dolci



TIRAMISU \$11

CHEESECAKE DI MAMMA DRITA \$11

FLOURLESS CHOCOLATE CAKE \$11

PRIMI/PASTA

FRUTTI DI MARE \$37

LINGUINE / SCALLOPS / SHRIMP / CALAMARI / GARNISH
POMODORO OR WHITE GARLIC SAUCE

RISOTTO CON GAMBERI E PANCETTA \$35

ARBORIO / RED SHRIMP / PANCETTA / GREEN CHIC PEAS / FRIED
LEEKS

PAPPARDELLE AI FUNGHI \$24

WILD MUSHROOMS / CRISPY PARMESAN / GARLIC / WHITE WINE
SAUCE

PAPPARDELLE BOLOGNAISE \$25

3 MEAT BOLOGNAISE / SHAVED PARMESAN

BUCATINI ALLA CARBONARA \$24

EGG YOLK / PARMESAN / CRISPY PANCETTA

PACCHERI CON CRÈME DI RICOTTA \$27

RICOTTA / ITALIAN SAUSAGE / GARLIC / SPINACH / PARMESAN /
CRACKED PEPPER / ROASTED PORTABELLA

BACI DI MAMMA \$24

FOUR CHEESE BEGGARS PURSES / TOMATO / SPINACH / TRUFFLE
OIL

PRINCIPALI/MAIN COURSE

COSTOLETTE DI ANGELO \$49

MEDITERRANEAN MARINATED LAMB CHOPS / ARTICHOKE /
SPINACH / RISOTTO

ENTRECOTE 16OZ \$45

28 DAY AGED RIBEYE / MASHED POTATOES / GRILLED ASPARAGUS

BARRAMUNDI \$38

BROWN BUTTER / CAPERS / ARTICHOKE RISOTTO / SPINACH

CAPE AL LIMONE \$42

SEA SCALLOPS / WHITE BEAN AND KALE WHEATBERRY BLEND /
ASPARAGUS / LEMON BUTTER SAUCE

SCALOPINI DI POLLO AL MARSALA \$29

CHICKEN / CREAMY MARSALA / WILD MUSHROOMS / MASHED
POTATOES

POLLO ROMANA \$29

PROSCIUTTO / MOZZARELLA / POMODORA SAUCE / PASTA

SALMONE ALLA GRIGLIA \$37

GRILLED SALMON / MASHED POTATOES / ASPARAGUS / LEMON
BEURRE BLANC

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVE RAW. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS