



Located in the Northwest corner of Italy, Piedmont is a region of varying landscapes: mountains, river plains, wooded hills and rice paddies. Similar to Marquette, its topography is therapeutic. It is a place where people revel in outdoor activities, then retreat to the warmth indoors and feast on what the forests, farms and fresh waters provide. We honor Piedmont's culture of making exquisitely simple dishes from fresh ingredients using traditional recipes. Our décor is inspired by the elegant 18th century hunting lodges built by aristocrats and royals that dot the countryside of Piedmont. These classic retreats were a place where hosts would extend warm hospitality to their guests, as we hope to do for you.

## ANTIPASTO

- Polenta Fries** • 6  
Spicy red pepper aioli
- Cauliflower Fritters** • 9  
Horseradish and pesto aioli
- Lamb Meatballs** • 10  
Cucumber yogurt
- Arancini** • 10  
Pork, fontina, harissa aioli, pickled fennel
- Rapini** • 6  
Garlic, prosciutto, parmesan
- Salumi** • 11  
Prosciutto, porchetta, soppressata, olives, pickled vegetables

## ZUPPA & INSALATA

- Tomato Basil Soup** • 4/7
- Piedmont Chop Salad** • 7/11  
Romaine, Michigan cherries, pear, gorgonzola, red onion, walnut
- Caesar** • 6/10  
Romaine, garlic Caesar dressing, shaved parmesan, focaccia croutons
- Spinach Salad** • 7/11  
Prosciutto, roasted grape, pistachio, balsamic vinaigrette
- Roasted Beet Salad** • 10  
Arugula, hazelnut, goat cheese, orange vinaigrette
- Grilled Asparagus** • 12  
Sunny side up egg, brown butter, parmesan

## SECONDO

- Porcini Rubbed Flank Steak** • 23  
Soft polenta, seasonal vegetables
- Whitefish Piccata** • 19  
Tomato, asparagus, lemon caper butter, gigante beans
- Nonna Rosa's Chicken Marsala** • 14  
Egg noodles, mushrooms, marsala, parmesan
- Roasted Half Chicken** • 18  
Lemon, garlic, parmesan risotto, seasonal vegetables
- Vegetable Muffaletta** • 11  
Roasted giardinera, tapenade, charred pepper, tomato, provolone, served with polenta fries
- Porchetta** • 17  
Soft polenta, peppers, onions

## PIZZA

- Pera** • 9  
Rosemary olive oil, roasted pear, caramelized onion, goat cheese, aged balsamic
- Margherita** • 8  
Roasted tomatoes, fresh mozzarella, olive oil, basil
- Napoli** • 7  
Shredded mozzarella, red sauce
- Cudighi** • 10  
Housemade sausage, shredded mozzarella, red sauce
- Abruzzo** • 10  
Pepperoni, sausage, onion, shredded mozzarella, red sauce
- Funghi** • 11  
Shredded mozzarella & fontina, garlic herb oil, roasted garlic, foraged mushroom, arugula
- Add Ons** • 2 ea.  
Mushrooms, peppers, onion, sausage, pepperoni

## PASTA

- Risotto al Parmigiano** • 6/11  
Chef's featured vegetarian risotto
- Bucatini all'Amatriciana** • 9/13  
Pancetta, fresh tomato, pecorino romano
- Pappardelle Bolognese** • 11/15  
Beef, pork and veal, parmesan
- Lobster Gnocchi** • 19/30  
(available Friday & Saturday)  
Potato gnocchi, Maine lobster, spinach, truffle butter sauce
- Pappardelle** • 14/17  
Tomato braised lamb, olive, orange
- Ricotta Ravioli** • 9/14  
Pistachio, peas, mint
- Tagliatelle** • 15/17  
Red wine braised venison, gremolata
- Red Wine Bucatini** • 9/14  
Pine nut, parmesan
- *Gluten-free pasta is available upon request*

## MENU PER BAMBINI

- Cheese Pizza** • 6
- Pepperoni Pizza** • 6
- Bolognese Tagliatelle** • 6
- Marinara with Egg Noodle** • 6
- Ravioli with Marinara and Cheese** • 6
- Kid Salad** • 4
- Steamed Vegetables** • 4

PIEDMONT HAPPY HOUR:

9:00 p.m. to Midnight, 7 days a week  
\$6 Pizzas • \$3 Bottled Beers

Notice: Items are grilled to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The Landmark Inn will not be responsible for guests requesting undercooked meat or seafood.

## VINO ITALIANO

### ROSSO

- Barbera, Castalvero, Piemonte** (2012) • 7/25  
**Merlot/Dolcetto, "Prickly Rosso", Frisk,**  
 Victoria, Australia (2013) • 8/27  
**Chianti, Poggio Vignoso,**  
 Toscana (2013) • 8/29  
**Montepulciano d'Abruzzo, La Quercia,**  
 Abruzzo (2013) • 9/32  
**"langhe rosso", Luigi Giordano,**  
 Piemonte (2013) • --/38  
**Dolcetto di Dogliani, "San Luigi", Pecchinino,**  
 Piemonte (2013) • --/39  
**Barbera d'Alba, Dosio Vigneti,**  
 Piemonte (2010) • --/42  
**Barbaresco, "Monciraldo", Malgra,**  
 Piemonte (2010) • --/69  
**Barolo, "Le Cinque Vigne", Damilano,**  
 Piemonte (2010) • --/84

### BIANCO

- Soave, "I Basalti", Cantina di Gambellara,**  
 Veneto (2013) • 6/21  
**Greco "Ciro Bianco", Tenuta Iuzzolini,**  
 Calabria (2013) • 9/29  
**Pinot Grigio, Giocato,**  
 Slovenia (2013) • 8/32  
**Gavi, "La Luciana", Araldica,**  
 Piemonte (2013) • --/38  
**Arneis/Favorita, Indigenous Selections,**  
 Piemonte (2013) • --/42  
**Orvieto Classico Amabile, Bigi,**  
 Umbria (2013) • --/46

### VINO SPUMANTE

- Prosecco, Astoria, Veneto** (2012) • 9/33  
**Lambrusco, Lini, Emilia Romagna** (2011) • --/39

## NEW WORLD WINE

### RED

- Gascon, Malbec, Mendoza, Argentina** • 9/34  
**Liberty School, Cabernet Sauvignon**  
 Paso Robles, CA • 10/38  
**Coppola Diamond Collection, Pinot Noir,**  
 Monterey County, CA • 10/38  
**Trentadue La Storia, Petite Sirah,**  
 Alexander Valley, CA • --/40  
**Decoy by Duckhorn, Merlot,**  
 Napa Valley, CA • --/45  
**Cakebread Cellars, Pinot Noir,**  
 Anderson Valley, CA • --/95  
**House Red • 5**  
**Cabernet Sauvignon/Merlot/Pinot Noir**  
 Canyon Road, Modesto CA

### WHITE

- Nobilo, Sauvignon Blanc,**  
 Marlborough, New Zealand • 8/32  
**Kendall Jackson Vintner's Reserve,**  
**Chardonnay, Santa Rosa, CA** • 9/34  
**Chateau Grand Traverse "Late Harvest",**  
**Riesling, Old Mission Peninsula, MI** • --/34  
**Mackinaw Trail Winery,**  
**Chardonnay/Pinot Gris, Petoskey, MI** • --/34  
**Cakebread Cellars, Chardonnay,**  
 Napa Valley, CA • --/70  
**House White • 5**  
**Chardonnay/Moscato/White Zinfandel**  
 Canyon Road, Modesto CA

### BIRRA

- Birra Moretti Premium Lager** 4.60% ABV • 4.5  
**Birra Moretti La Rossa Doppelbock** 7.20% ABV • 5  
**Peroni** 4.70% ABV • 4.25  
**Black Rocks 51K IPA** 7% ABV • 4  
**Black Rocks Grand Rabbits** 5.50% ABV • 4  
**Bell's Two Hearted** 7.00% ABV • 4.25  
**Bell's Oberon** 5.80% ABV • 4.25  
**Upper Hand Brewery UPA** 5.50% ABV • 4.25  
**Ore Dock Dead River Drops Saison** 7.10% ABV • 5  
**Budweiser** 5% ABV • 3.25  
**Bud Light** 4.20% ABV • 3.25  
**Corona** 4.60% ABV • 4.25  
**Guinness** 4.20% ABV • 4  
**Blake's Flannel Mouth Hard Cider** 6.50% ABV • 4  
**Keweenaw Pick Axe Blonde** 4.70% ABV • 4  
**Keweenaw Widow Maker** 5.20% ABV • 4  
**Alaskan Amber** 5.30% ABV • 4.5  
**Kaliber N/A** • 4.25

### BEVANDE

- Negroni • 9**  
 Gin, sweet vermouth, campari  
**Milano Mule • 8**  
 Vodka, galliano, ginger liqueur, lime,  
 ginger beer  
**Aperol Spritz • 8**  
 Prosecco, aperol, soda  
**Limoncello Drop Martini • 9**  
 Limoncello, vodka, fresh lemon, bitters  
**Bourbon Smash • 9**  
 Bourbon, raspberry, lime, mint  
**Dark N' Stormy • 9**  
 Dark rum, root liqueur, orange bitters,  
 ginger beer, lime  
**Elderflower Fizz • 8**  
 Prosecco, elderflower liqueur, soda

### DIGESTIVO

- Sambuca • 5**  
**Limoncello • 6**  
**Fernet • 7**  
**Grappa • 8**