

# Crispelli's

BAKERY PIZZERIA

Here, you'll see that we're focused on one thing and one thing only: affordable gourmet. Using the finest ingredients and highly refined bakery techniques, we're bringing back old world taste with an old world price. *Bon appétit!*

## STARTERS

### BOSCO STICKS

cheese filled bread sticks. 2 for 4.5 ♦ 3 for 5.95

### BAKED MEATBALLS

five house made meatballs, marinara, parmesan. 9.5

### CHEESY BREAD

olive oil, minced garlic, oregano, blended cheeses.

small 7.95 ♦ large 12.95

### DRY RUB CHICKEN WINGS *(Excluding Clarkston)*

six wings served with buttermilk herb aioli. 8.95

### BLACKENED STEAK TIPS

beef tenderloin, zip sauce, grilled sourdough. 12.5

## SALADS

*add rosemary chicken 4.99, cedar plank salmon 6.99 to any salad.*

### CRISPELLI

house blend lettuce, garbanzo beans, cucumber, carrot, tomato, black olive, parmesan cheese, red wine vinaigrette.

small 7.95 ♦ entrée 10.95 ♦ family 15.95

### CAESAR

romaine, parmesan, crostini, classic dressing.

small 7.95 ♦ entrée 10.95 ♦ family 15.95

### MEDITERRANEAN

house blend lettuce, kalamata olive, beets, tomato, marinated red onion, cucumber, feta, lemon oregano dressing.

small 7.95 ♦ entrée 10.95 ♦ family 15.95

### MICHIGAN

house blend lettuce, dried cherries and cranberries, poached apples and pears, bleu cheese, candied walnuts, bacon, sherry vinaigrette. entrée 11.95 ♦ family 17.95

### ANTIPASTO

house blend lettuce, Dearborn ham, aged salami, tomato, mozzarella, parmesan, oregano, red wine vinaigrette.

entrée 11.95 ♦ family 17.95

### SOUP & SALAD COMBO

any cup of soup and small salad.

(caesar/Crispelli/mediterranean) 11.5

## SOUPS

cup 4.5 bowl 7.95

### TOMATO BISQUE

roma tomatoes simmered in chicken stock, onion, garlic, oregano and a hint of cream

### MINISTRONE

zucchini, carrots, leeks, potato, tomato in a savory vegetable broth, with white beans, pasta and pesto

## PASTAS

*served with choice of side salad or vegetable, and epi*

### SPAGHETTI & MEATBALLS

marinara, house made meatballs, parmigiano reggiano. 14.5

### CHICKEN PARMESAN

spaghetti, marinara, mozzarella, parmigiano reggiano. 15.95

### 3-CHEESE BAKED MACARONI

cheddar, mozzarella, parmesan 11.5



**ask about our  
gluten free menu!**

*\*Ask your server about menu items that are cooked to order.  
Consuming undercooked meats or eggs may increase  
your risk of foodborne illness.*

## GOURMET PIZZAS

### MARGHERITA

tomato sauce, fresh mozzarella, basil, extra virgin olive oil.

small 9.95 ♦ large 18.5

### PEPPERONI MARGHERITA

tomato sauce, fresh mozzarella, basil, extra virgin olive oil with pepperoni. small 10.95 ♦ large 19.95

### RED PIE

tomato sauce, fresh mozzarella, italian sausage, caramelized onion. small 10.95 ♦ large 19.5

### PROSCIUTTO

aged prosciutto, extra virgin olive oil, minced garlic, fresh mozzarella, arugula. small 11.95 ♦ large 19.95

### MEDITERRANEAN

fresh mozzarella, minced garlic, extra virgin olive oil, oregano, chicken, feta, roma tomato, mild pepper. small 10.95 ♦ large 19.5

### WHITE PIE

traditional mozzarella, extra virgin olive oil, parmigiano reggiano, minced and roasted garlic, artichoke.

small 9.95 ♦ large 18.5

### SHRIMP & CHORIZO

shrimp, chorizo sausage, cilantro pesto, roasted red peppers, fontina, gruyere, feta, white cheddar. small 12.5 ♦ large 19.95

## CREATE YOUR OWN PIZZA

### AUTHENTIC ITALIAN THIN CRUST

tomato sauce and mozzarella.

11" small 7.95 1.00 per topping

15" large 13.95 1.75 per topping

### DETROIT STYLE DEEP DISH

tomato sauce and mozzarella.

small 8.95 1.00 per topping

large 14.5 1.75 per topping

### TRADITIONAL TOPPINGS:

pepperoni, mushroom, green pepper, onion, ham, italian sausage, bacon, black olives, spinach, pineapple, mild pepper, tomato, jalapeño pepper, peppadew pepper, green olives

### GOURMET TOPPINGS:

roasted garlic, fresh basil, caramelized onion, grilled chicken, artichoke, anchovy, arugula, chorizo sausage

gluten free crust 3 ♦ vegan cheese small 1 large 2

## SANDWICHES

*all sandwiches and paninis served on our daily baked bread with pickle and choice of kettle chips, side Crispelli or caesar salad.*

### ITALIAN PANINI

aged salami, ham, soppressata, tomato, fresh mozzarella, basil, rustic italian bread. 11.95

### CAPRESE

tomato, fresh mozzarella, basil, rustic italian bread. 10.5

### GRILLED CHICKEN CLUB

rosemary chicken, bacon, cheddar, lettuce, tomato, sourdough bread with basil pesto mayo or chili garlic mayo. 12.95

### TUNA SALAD

albacore tuna, celery, dill relish, tomato, romaine, mayo, sourdough bread. 10.95

### CEDAR PLANK SALMON SANDWICH

asian marinated salmon, swiss cheese, cucumber, arugula and lemon aioli, demi baguette. 13.5

### 1/2 & 1/2 COMBO

any cup of soup or small salad and half sandwich (not available with cedar plank salmon or grilled chicken club). 11.5

## RED WINE

g glass ♦ c 1/2 carafe ♦ b bottle

### PINOT NOIR, 10 SPAN, CENTRAL COAST

Aromas of red berries, complemented by Asian spice notes. Raspberry and cherry flavors, juicy. g 8.25 ♦ c 16 ♦ b 27

### PINOT NOIR, MEIOMI,

### MONTEREY/SONOMA/SANTA BARBARA

Aromas of berries, fresh cranberry and malted vanilla. an extremely layered wine both in structure and flavor. g 10.25 ♦ c 24 ♦ b 35

### RED BLEND, COLUMBIA WINERY, COLUMBIA VALLEY

Columbia Valley Hints of ripe raspberry and red cherry. Soft tannins, notes of vanilla, toasted oak and brown spice on the long finish. g 8.2 ♦ c 17.5 ♦ b 28

### VENICIAN RED BLEND, ALLEGRINI VALPOLICELLA, DOC

Fragrant nose filled with red fruit and aromatic herbs. The lively palate is cherries with hints of pepper and herbs. g 10.2 ♦ c 23 ♦ b 36

### MERLOT, R COLLECTION, CALIFORNIA

Smooth cherry, raspberry and plum flavors meld with hints of earth and spice with a toasty vanilla finish. g 8.2 ♦ c 17.5 ♦ b 28

### MALBEC, TRIVENTO UCO VALLEY MENDOZA

Notes of plums, cassis, blackberries and black cherries. Sweet spice on the palate, round tannins, long silky finish. g 8.2 ♦ c 17 ♦ b 28

### SUPER TUSCAN SANTA, TUSCANY IGT

A bouquet of violets and cherries. Nuances of plums and black pepper on the long, lush finish. g 8 ♦ c 17 ♦ b 28

### CHIANTI CLASSICO, RUFFINO 'AZIANO', TUSCANY, DOCG

Medium-bodied, the wine shows core of ripe fruit flavors, dominated by notes of plums and cherries. g 9.5 ♦ c 21.5 ♦ b 34

### CABERNET SAUVIGNON, LA TERRE, CALIFORNIA

Medium-bodied with berry and vanilla flavors. g 7.75 ♦ c 13

### CABERNET SAUVIGNON, DRUMHELLER, COLUMBIA VALLEY

Aromas of ripe cherries, blackberries and cinnamon. The finish is intense yet silky. g 8 ♦ c 16.5 ♦ b 28

### CABERNET SAUVIGNON, LOUIS M MARTINI, CALIFORNIA

Ripe flavors of black plum jam and black currant with hints of oak and a touch of baking spice. g 9.25 ♦ c 17 ♦ b 28

### CABERNET SAUVIGNON, SILVER PALM, NORTH COAST

Aromas of black currents, anise and dark chocolate. Flavors of blackberries, cherries, cocoa and toasted oak. Silky, long finish. g 9.5 ♦ c 22.5 ♦ b 34

## WHITE WINE

g | Glass c | 1/2 Carafe b | Bottle

### MOSCATO, SEVEN DAUGHTERS, PIEDMONT

A delightfully refreshing, clean and crisp wine that emphasizes the fresh fruit. g 8.25 ♦ c 17 ♦ b 28

### RIESLING, CHATEAU GRAND TRAVERSE,

### 'SEMI DRY', OLD MISSION PENINSULA

Flavors of citrus and fresh fruit abound, balanced with crisp acidity and a lasting finish. g 8.2 ♦ c 17 ♦ b 28

### PINOT GRIGIO, BANFI 'LE RIME', TOSCANA IGT

Aromas of pear and white flowers. Well balanced with crisp acidity. g 7.5 ♦ c 13 ♦ b 26

### PINOT GRIGIO, DAVINCI, DELLE VENEIZE IGT

Notes of apple, tropical and citrus fruits. Lively acidity, fresh and crisp. g 8.2 ♦ c 17 ♦ b 28

### SAUVIGNON BLANC, NOBILO, MARLBOROUGH

This wine treats you to aromas of ripe tropical and citrus fruits which flow through to the palate and a crisp dry finish. g 8.75 ♦ c 18 ♦ b 30

### CHARDONNAY, LA TERRE, CALIFORNIA

Fresh apples, pears, with a touch of apricot mixed in the aroma. g 7.75 ♦ c 13

### CHARDONNAY, STORYPOINT, CALIFORNIA

Flavors of peach, pear and green apple. Creamy - spice oak notes of caramel and vanilla on the mouth. g 8.25 ♦ c 18 ♦ b 30

### CHARDONNAY, BENZIGER FAMILY WINERY, SONOMA COUNTY

Aromas of pear and citrus, highlighting lemon and lime, are followed on the palate with pineapple and tropical fruit flavors. g 10 ♦ c 21 ♦ b 34

### PROSECCO, RUFFINO, ITALY DOC

Crisp, clean and delicate with fine bubble caressing the palate. Intense flavors of apple, pears and citrus. split 13 bottle 34

## DRAFT BEER

PERONI 5

BLUE MOON 5

BELL'S TWO HEARTED 5.75

BUD LIGHT 4

SEASONAL

## BOTTLED BEER

STELLA ARTOIS 5

BLUE LIGHT 4

FAT TIRE 5

ALL DAY IPA 5

MICHELOB ULTRA 4.25

BUDWEISER 3.75

Ask your server about additional beers

## CLASSIC COCKTAILS

### ITALIAN MARGARITA

silver tequila, Grand Marnier, Amaretto Disaronno, sour mix, orange juice 11

### ITALIAN MOJITO

Limoncello, lime juice, simple syrup, mint, soda 8

### ITALIAN COFFEE

Amaretto Disaronno, Frangelico, cream 8.5

### MOSCOW MULE

Tito's vodka, lime juice, ginger beer 9.5

### MANHATTAN

rye whiskey, sweet vermouth, angostura bitters 9

### OLD FASHIONED

bourbon, simple syrup, angostura bitters 8

## SPECIALTY COCKTAILS

### BLACKBERRY LIME MARGARITA

silver tequila, Triple Sec, lime juice, simple syrup 11

### LEMON BASIL MARTINI

Tito's vodka, Limoncello, simple syrup, basil 10

### CINNAMON MAPLE

### BOURBON SOUR

Maker's Mark, lemon juice, maple syrup, cinnamon 10

### GINGER PEAR MOJITO

Bacardi Silver, simple syrup, ginger beer, pear juice, mint 9

### CRANBERRY APPLE SANGRIA

house cabernet, Peach Schnapps, Triple Sec, cranberry juice 9

