



Welcome to Aerie Restaurant & Lounge where we are transporting your taste buds back to Chef Mickey Cannon's popular Italian restaurant Tuscan Bistro! Tuscan Bistro was a staple of Traverse City for 13 years. Chef Mickey closed the restaurant in 2019 to join the Grand Traverse Resort and Spa team. Chef Mickey is bringing back your favorite Italian dishes and giving guests the chance to experience his Tuscan Bistro menu for three nights in Aerie. Menu available April 3 - April 5, 2025.

ANTIPASTI

CARPACCIO DI MANZO 18

raw filet of beef, lemon, arugula, parmigiano reggiano, evoo

CALAMARI FRITTI 16

polenta dusted fried calamari, spicy tomato sauce

ROLLATINI DI MELANZANA 16

eggplant stuffed with herbed ricotta cheese, tomato basil sauce, bistro made mozzarella

BRUSCHETTA 15

balsamic marinated tomatoes, goat cheese, smoked prosciutto, baked crostini

CAPRESE 18

TLC tomatoes, house made mozzarella, capers, roasted red pepper, fresh basil, balsamic glaze drizzle

CANNELINI BEANS AL FORNO 15

baked truffle cannellini beans, pancetta, aged gorgonzola cheese, served with a crostini

INSALATA

MISTA SALAD 12

mixed greens, plum tomatoes, carrots, honey balsamic

CAESAR SALAD 12

romaine lettuce, parmesan cheese, caesar dressing, herbed parmesan crouton

PASTA

TAGLIATELLE ALLA BOLOGNESE 30

bistro made fresh tagliatelle, rich ragu of pork, veal, beef, plum tomatoes

SPAGHETTI FRUTTI DI MARE 30

spaghetti, shrimp, scallops, baby clams, mussels, squid, in a light tomato broth

CAVATELLI CON RAGU DI FUNGHI 28

bistro made fresh ricotta cheese cavatelli, herbs, wild mushroom ragu, garlic, cream

PENNE POMODORO 24

penne pasta, plum tomatoes, garlic, fresh basil

RIGATONI ALLA PROSCIUTTO E PISELLI 28

rigatoni, prosciutto, baby peas, parmesan cream sauce

CARNE, PESCE

SCALOPPINE DI VITELLO AL FUNGHI 44

sautéed veal scaloppine, wild mushroom ragu cream sauce, potato pancakes

FILETTO DI MANZO DI GRIGLIATO 44

grilled tenderloin of beef, sun dried tomatoes, shiitake mushrooms, garlic roasted potatoes

BISTECCA ALLA GRIGLIA 36

grilled marinated flank steak, truffle mashed potatoes, grilled asparagus, black pepper broth

SALMONE AL PISELLI E PATATE AL FORNO 38

maple lemon glazed salmon, sweet baby peas, thyme, oven roasted potatoes

