

COMPARI'S

ON THE PARK

DINNER MENU

APPETIZERS

- FRESH BASIL, RICOTTA AND HEIRLOOM TOMATO CROSTINI** 8
On rustic bread. Finished with extra virgin olive oil, cracked black pepper and sea salt.
- MARGHERITA FLAT BREAD** 9
Olive oil, garlic, pesto, sliced tomato, fresh mozzarella and basil, served with a side of marinara.
- PEAR AND GOAT CHEESE FLAT BREAD**..... 9
Caramelized onion, walnut pesto and chopped basil.
- ARANCINI** 9
Lightly breaded risotto balls stuffed with fresh mozzarella. Topped with pesto, shaved Romano and marinara.
- MOE'S ZOLI DIP** 9
Artichokes, pimento and cheese, baked, with flour chips.
- CAPRESE SALAD** 12
Vine ripened tomato, fried eggplant, basil, fresh buffalo mozzarella and balsamic glaze.
- CALAMARI** 10
Tender, sliced calamari steak breaded and fried. Served with dipping sauce. May be sautéed with aglio olio 1
- MUSSELS MARINARA** 11
Served with a garlic toast. Add hot Italian sausage..... 2
- ROASTED GARLIC BULBS** 9
Goat cheese, roasted red peppers and toast points.
- TENDERLOIN TIPS DIAVOLO "SPICY"** 12
Pan seared with a whole banana pepper in a spicy buerre blanc sauce, served with toast points.

- FAGIOLI CALABRESE "SPICY"** 11
Butter beans sautéed with tubetti pasta, spinach, fennel, Italian sausage, banana peppers, roasted red peppers, olive oil and garlic. (available without sausage)

SOUP & SALADS

- CHICKEN PASTINA SOUP OR DEL GIORNO**
Cup 3.50 Bowl 5
- HOUSE SALAD** 6
Romaine and leaf lettuce, olives, cucumbers, red onion, tossed in red wine vinaigrette dressing. *With Pizza* 4
- CAESAR SALAD** 9
Crisp Romaine, croutons and parmesan with Caesar dressing.
- ANTIPASTO SALAD** Sm. 13 Lg. 16
Crisp lettuce, imported ham, Genoa salami, cheese, tomatoes, pepperoncini, olives and onion.
- MICHIGAN ORCHARD SALAD** 12
Mixed greens topped with dried cherries, sliced apples, walnuts, crumbled bleu cheese and strawberry vinaigrette.
- COMPARI'S SPECIAL SALAD** 12
Mixed greens, red onion, pine nuts, crumbled bleu cheese, tomato and bacon with our special dressing.
- GRILLED NEW YORK STEAK SALAD** 17
Mixed greens, roasted red peppers, crispy red onions, gorgonzola cheese and peppercorn ranch.
- BABY ARUGULA AND SPINACH SALAD** 12
Diced fresh mozzarella, heirloom cherry tomatoes, roasted cipollini onions and lemon thyme vinaigrette.

Add Chicken or Salmon 5 Add Shrimp 6

SIDES

- SIDE OF SPAGHETTI** 5
- FRESH "HOT" ITALIAN SAUSAGE (2 LINKS)** 6
- HOMEMADE MEATBALLS (2)** 6

BRICK OVEN SPECIALTIES

- OVEN BAKED BREAD STICKS** 6
Tossed with butter and parmesan cheese. Served with ranch or marinara.
- COMPARI'S HOMEMADE STROMBOLI** 12
Fresh baked pizza pocket with imported ham, hard Genoa salami, smoked provolone, green peppers, onions and tomatoes. Finished with parmesan cheese.
- SICILIAN CALZONE** 12
Stuffed with homemade meatballs, sautéed mixed peppers and onions, ricotta cheese. Topped with marinara and parmesan.

PIZZA

| | Small | Medium | Large |
|---|-------|--------|-------|
| CHEESE | 10.50 | 12.50 | 14.50 |
| EXTRA ITEMS, EACH ... | 2 | 2.50 | 3 |
| Choice of: Pepperoni, Ham, Bacon, Fresh Jalapenos, Green Peppers, Onions, Mushrooms, Italian Sausage, Hamburger, Pineapple, Olives, Tomato Slices, Anchovies | | | |
| PREMIUM ITEMS, EACH | 4 | 5 | 6 |
| Choice of: Chicken, Feta, Spinach | | | |

Small and large pizzas available in round or deep-dish square.

Please allow additional time for square pizza.

SPECIALTY PIZZAS

| | Small | Medium | Large |
|---|-------|--------|-------|
| COMPARI'S SPECIAL ... | 16 | 20 | 24 |
| Italian sausage, pepperoni, ham, bacon, green pepper, mushroom and onions. | | | |
| SPINACH | 16 | 20 | 24 |
| Ranch dressing, tomatoes, mushrooms, spinach, parmesan cheese, mozzarella cheese, garlic and black pepper. | | | |
| NAPOLITANA | 16 | 20 | 24 |
| Mozzarella, Romano, olive oil, fresh garlic, fresh basil and crushed tomato. | | | |
| PIZZA LAZIO | 16 | 20 | 24 |
| Crushed tomato sauce, olive oil, fresh garlic, bruschetta mix, chopped spinach, crumbled hot Italian sausage and mozzarella cheese. | | | |

- SIGNATURE SQUARE** 15 22
Deep dish baked with double pepperoni, mozzarella and grated Romano. Topped with pizza sauce and fresh basil.

SANDWICHES

- FRESH HAND PACKED 1/2 LB BURGER** 12
With lettuce, sliced onion, fresh tomato and your choice of American, Swiss, Mozzarella or Provolone. Served with French fries.
Add Sautéed Mushroom 1
Add Sautéed Onion 1
Add Bacon 1.50
- SHAVED PRIME RIB SANDWICH** 13
Hot jus, horseradish crème, caramelized onions and spinach. Served with French fries.
- HOT PAISANO SUB** 12
Pepperoni, bacon, ham and mozzarella cheese, on a fresh roll, toasted in our brick oven. Finished with lettuce, tomato, banana peppers and dressing. Served with French fries.

COMPARIS

ON THE PARK

DINNER MENU

PASTA ENTREES

Served with family-style salad

PASTA COMBO 17
Choice of 2
Lasagna, Meat Ravioli, Florentine Ravioli or Tortelloni

BAKED RIGATONI..... 17
Crumbled Italian sausage, ricotta cheese, house made marinara sauce and rigatoni pasta baked with mozzarella cheese.

TRADITIONAL SPAGHETTI 13
Choice of meat or marinara sauce.

LOBSTER RAVIOLI 18
Lobster and cheese filled pasta topped with a blush sauce.

FLORENTINE RAVIOLI 16
Spinach and cheese filled pasta topped with house made marinara sauce.

GEMELLI 16
Tossed in a wild mushroom cream sauce.
Add crumbled Italian Sausage 2

PASTA COMPARI 17
Penne pasta tossed with crumbled Italian sausage, mixed peppers, sweet onions and house made meat sauce.

CAPELLINI AMORÉ 15
Angel hair pasta tossed with garlic, olive oil, artichokes, pine nuts, diced tomato and fresh basil.

POTATO GNOCCHI 16
Pesto cream sauce and shaved Romano.
Add blackened chicken ... 5 or blackened shrimp ... 6

HOMEMADE LASAGNA 17
Pasta layered with meat and cheese, topped with our homemade sauce and mozzarella cheese, then baked to bubbling perfection.

FETTUCCHINE ALFREDO 16
In a creamy garlic butter sauce with parmesan cheese.
with Chicken & Sweet Peas 21
with Fresh Vegetables 19

TORTELLONI 16
Tortelloni filled with four cheeses - ricotta, asiago, Romano and parmesan - served in a blush sauce.

WHOLE WHEAT FETTUCCHINI POMODORO..... 15
Tossed in a fresh crushed tomato sauce with baby spinach.
Finished with shaved Romano cheese.

LINGUINI PESCATORE 23
Linguini with garlic, olive oil, mussels, scallops, shrimp and parsley in a fresh tomato sauce.

LINGUINI WITH CLAM SAUCE 18
Fresh linguini pasta tossed with white wine, butter, chopped clams, garlic and fresh parsley.

Add Baked Cheese to any Pasta 2

Add Chicken or Salmon to any Pasta 5

Add Shrimp or 1 Scallop to any pasta 6

Substitute Gluten Free Ziti Pasta for an additional..... 2

DINNER ENTREES

Served with family-style salad

EGGPLANT PARMIGIANA 15
Panko breaded eggplant rounds, baked with marinara and mozzarella. Served with side of pasta.

RISOTTO
Creamy Arborio rice tossed with Parmesan cheese and Wild Mushrooms..... 17
Fresh Vegetables 17
Steak Tips..... 20
Combination 23

VEAL CHERRY 19
Pan seared tender veal with dried cherries, mushrooms and chopped walnuts in a bleu cheese sherry wine sauce. Served with a side of pasta.

VEAL OR CHICKEN PARMIGIANA 19
Breaded in seasoned bread crumbs, sautéed, topped with mozzarella cheese and baked. Served with a side of pasta.

VEAL OR CHICKEN PICCATA 19
Sautéed with mushrooms, artichokes and capers in a white wine, lemon-butter sauce. Served with a side pasta.

PORK MEDALLIONS..... 17
Pan seared center cut pork tenderloin medallions in a mushroom sherry cream sauce. Accompanied with mashed potatoes and fresh vegetables.

GRILLED 8OZ TENDERLOIN 34
Finished with signature zip sauce. Served with mashed potatoes and fresh vegetables.

TENDERLOIN TIPS 23
Sautéed in a green peppercorn cognac cream sauce with wild mushrooms. Served over mashed potatoes with fresh vegetables.

SAUTÉED GREAT LAKES PERCH 21
In a lemon caper beurre blanc. Served with leek basmati rice and fresh vegetables.

PAN SEARED JUMBO SEA SCALLOPS 26
Served over creamy parmesan risotto with Chef's fresh vegetables.

HERB CRUSTED NORWEGIAN SALMON 22
Leek basmati rice, Chef's fresh vegetable and a drizzle of lemon olive oil.

BACCALA 18
Thick cod lightly breaded with seasoned bread crumbs, baked in olive oil, topped with bay leaves, Parmesan cheese and a touch of tomato sauce. Served with a side of pasta and chef's fresh vegetable.

PAN-SEARED LAKE SUPERIOR WHITEFISH 19
With sundried tomatoes and artichokes in a white wine butter sauce. Served with a side of pasta and vegetables.

HAPPY HOURS

Bar Area Only!

COMPARIS
ON THE PARK

The Sardine Room

fiamma
Grille

Mon-Sat
3pm-6pm

Mon-Sun
4pm-6pm

Mon-Sat
5pm-6pm

FOOD, FUN AND FRIENDS

Ask your server about menu items that are cooked to order or served raw.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.