

## ~ To Share... Or Not

<i>Sausages &amp; roasted bell peppers</i>	14
<i>Aged Prosciutto</i> , mixed olives, marinated artichokes	14
<i>Braise meatballs</i> with marinara sauce	13
<i>Mussels and Clams</i> in a tomato/garlic broth	15
<i>4 Bruschettas</i> topped with tomato, basil and a hint of garlic	9
<i>Fritto Misto</i> with calamari, scallops, shrimp, artichokes and lightly fried zucchini	15
<i>Crostini</i> , sautéed Brussels sprout, shallot, burrata, hazelnut Balsamic glaze	14
<i>Eggplant Parmigiana</i> , tomato/basil sauce	14
<i>Cheese plate</i> , daily selection of 3 cheeses and mix olives	12
<i>Piadina</i> - thin pizza dough with rosemary and garlic	6

## ~ Soups & Salads

<i> Lentil soup</i> (no animal or dairy product)	cup 6	bowl 9
<i> Seasonal Vegetable Minestrone Soup</i>	cup 6	bowl 9
<i> Baby Greens Salad</i> with carrots julienne, Roma tomatoes and balsamic vinaigrette	8	
<i> Butter Lettuce Salad</i> with pears, gorgonzola and pecans	11	
<i> Romaine Ceasar salad</i> , parmesan/herbs croutons	9	
<i> Arugula Salad</i> with radicchio, fennel, shaved parmesan cheese	9	
<i> Grilled Seafood Salad</i> , with calamari, shrimp, scallops, clams, mussels & roasted pepper	16	
<i> Beet Salad</i> with frisee, walnuts and goat cheese	10	
<i> Burrata</i> with golden and red beets, heirloom tomatoes basil pesto	13	

## ~ Pasta & Risotto

<i>Alla Bolognese</i> – rigatoni in a slowly braised meat sauce	17
<i>Orecchiette</i> with house sausage & broccolini in a spicy sun-dried tomato pesto and aged ricotta	18
<i>Linguine</i> clams in white wine/garlic sauce, “Bottarga” (Mullet Roe)	19
<i>Spinach lasagna</i> , mixed mushrooms, ricotta and fontina cheese On pistachio basil pesto sauce	17

<i>Fettuccine</i> , house sausage and mushrooms garlic-white wine	18
<i>Fusilli</i> , roasted eggplant, fresh mozzarella, basil/pesto	16
<i>Ricotta Gnocchi</i> with braise short ribs sauce	18
<i>Ravioli</i> filled with ricotta & spinach in a sage-cream sauce	17
<i>Whole wheat spaghetti</i> , artichokes, peas, fava pistachio pesto sauce, barrel aged feta cheese	19
<i>Spinach ravioli</i> stuffed with braised short ribs in cognac/wild mushrooms cream sauce	19
<i>Lasagna</i> with meat & vegetables sauce	18
<i>Spaghetti and Meatballs</i> in a marinara sauce	18
<i>Risotto</i> with 3 large shrimps, basil pesto sauce	24

## ~ Meat & Fish

<i>Veal Scaloppine</i> with lemon and capers sauce, roasted potatoes and cauliflowers	28
<i>Cioppino</i> - assorted fish and shellfish stew, On a bed of spaghetti tomato/ garlic broth	26
<i>Chicken breast Milanese</i> , side of spaghetti marinara	23

## ~ From the Wood Grill

<i>*Flatiron steak Tagliata</i> , topped with arugula and tomatoes, parmesan hand cut fries *	26
<i>Grill Chicken al mattone</i> , (choose a veggie side)	24
<i>Branzino</i> – Striped bass served table-side, Brussels sprouts and herbed potatoes	29
<i>*Lamb T-bones</i> , mustard sauce, eggplant and bell pepper caponata	33
<i>*Misto Carne</i> – Chef choice of 3 meats drizzle aged balsamic, roasted potatoes & vegetables	27
<i>*Double Cut Pork Chop</i> , Port-Dijon Mustard sauce, mashed potato, garlic broccoli	28
<i>*N.Y. steak (10oz.)</i> gorgonzola sauce, potatoes and garlic spinach	30

## ~ Pizza

<i>Margherita</i> - mozzarella, tomato sauce and fresh basil	13
<i>Capricciosa</i> - mozzarella, tomato sauce, ham, mushrooms, artichokes, topped with an egg served sunny-side-up*	15
<i>Pizza Caprese</i> - fresh mozzarella, fresh tomatoes and basil	14
<i>Mushroom, onions and artichokes</i> tomato sauce, mozzarella	14
<i>Pepperoni and Gorgonzola</i> tomato sauce, mozzarella	14
<i>Sausage, and caramelized onions</i> tomato sauce, mozzarella	14
<i>Pizza Bianca</i> , fresh mozzarella, mix wild mushrooms	15
<i>Eggplants, roasted bell peppers and goat cheese</i> , basil pesto	14
<i>Rollino</i> - pizza dough filled with arugula and fresh mozzarella	12

## ~ Sides

Roasted potatoes	6
French fries	6
Parmesan Mash Potatoes	6
Roasted Brussels Sprouts	8
Oven roasted cauliflower	7
Roasted vegetables	7
Garlic broccoli	7
Sautéed spinach with garlic-olive oil	7
Side of Spaghetti marinara	9
Side of penne with butter & parmesan cheese	9
Side of grilled chicken breast (5oz)	8
*Side of grilled salmon (4oz)	9

## All Entree and Pasta Split Plate Charge \$3.00

We use: Colorado lamb, wild or organic Salmon, Boulder natural chicken, Nyman Ranch Pork and eggs and sustainable fish

*\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy*