

## September 22<sup>nd</sup> – September 26<sup>th</sup> Menu

### **STARTERS/SALADS**

#### **Special Soup of the Day**

With the weather cooling down, soup time is coming back, and we love making soups – ask your server for the daily selection - Regular 10, small 6

#### **Carciofini**

Marinated Italian long stem artichoke hearts quickly sautéed with garlic, olive oil, and balsamic vinegar, served with creamy stracciatella cheese, finished with aged balsamic vinegar – 15 (vegetarian, GF)

#### **Prosciutto e Melone**

Classic Italian summer appetizer that combines locally grown sweet melons and savory air cured prosciutto from Italy – 14 (GF)

#### **Bruschetta ai Funghi**

Ciabatta bread baked in the oven topped with roasted garlic spread, sautéed mushrooms, and provolone cheese – 13 (vegetarian)

#### **Salmon Salad**

A favorite from our old lunch menu: 3-4 oz Scottish salmon fillet topped with bread crumbs and herbs, baked and served with sautéed carrots, baby spinach, and warm honey lemon dressing – 15

#### **Blue Cheese Salad**

Arugula, domestic buttermilk blue cheese, walnuts, dried cranberries, fresh apples, our fresh horseradish dressing – 13 (vegetarian)

#### **Caprese Salad**

A staple of our summers: locally grown tomatoes, house made mozzarella cheese, fresh basil, aged balsamic vinegar, single varietal Italian extra virgin olive oil, sea salt – 13 (vegetarian, GF)

#### **Roasted Beets, Corn, and Herbed Cheese**

Roasted locally grown beets, grilled local sweet corn, French herbed cheese, ginger thyme dressing – 13 (vegetarian, GF)

#### **Spicy Watermelon Salad**

Baby spinach, locally grown seedless watermelon, young Tuscan pecorino cheese, toasted almonds, spicy Calabrese salame, mint vinaigrette – 14 (GF)

#### **Garden Salad**

Locally grown mixed greens, local tomatoes, beets, house made croutons, balsamic vinaigrette  
Small, 6 - Regular 9 (vegetarian, GF without the croutons)

#### **Romana Salad**

Our version of Caesar salad: honey gem lettuce, our focaccia croutons, Grana Padano crisps  
Small, 6 – Regular 9 (not vegetarian, GF without the croutons)

**Some items may be cooked to order and served seared or undercooked – consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness**

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### ENTREES

#### Rosetta

Our signature pasta dish – house made pasta rolled with oven roasted rosemary ham and provolone cheese, sliced, baked and served with spicy tomato cream sauce – 27

#### Gemelli Bianchi

Diced and marinated Colorado naturally raised chicken breast, capers, artichoke hearts, garlic, white wine cream sauce and our house made pasta – 27 (can be made with GF pasta)

#### Salmon Ravioli

House made ravioli stuffed with Scottish salmon and mascarpone cheese enclosed in dill-infused pasta, served with limoncello shallot cream sauce – 29

#### Pesto Lasagna

Our spinach flavored noodles layered with house made basil pesto, bechamel sauce, and Grana Padano cheese, finished with toasted pine nuts – 26 (vegetarian)

#### Filetto di Maiale

Duroc pork tenderloin marinated with rosemary, garlic and balsamic vinegar, pan fried and served with creamy rosemary roasted potatoes and heirloom tomatoes – 29 (can be made GF)

#### Spaghetti di Matera

Caciocavallo cheese fondue with Italian porcini mushrooms and pistachio nuts, tossed with our spaghetti pasta – 26 (vegetarian, can be made with GF pasta)

#### Chicken Marsala

Naturally raised chicken breast butterflied and cooked in Italian marsala wine, caramelized onions, cream sauce, served with roasted garlic mashed potatoes and vegetables – 27 (can be made GF)

#### Crespelle di Biete e Formaggio

House made crepes folded with locally grown chard, mascarpone cheese, and Grana Padano cheese, baked and served with 3 cheese sauce – 26 (vegetarian)

#### Melanzane alla Leccese

Every summer this dish is on the menu when we can get locally grown eggplants, which we fry and layer with caciocavallo cheese, Grana Padano, and a basil tomato sauce made with local tomatoes – 24 (vegetarian)  
With pork meatballs – 27

**You can also order our pasta tossed with our meat and tomato sauce, or our vegetable and tomato sauce, or our basil pesto sauce. You can also have pasta tossed with just butter and Grana Padano cheese.**

### GLUTEN FREE INFORMATION

Many of the dishes we prepare are gluten free, but you need to know that our kitchen is not gluten free as we prepare pastas and bake regular bread every day. Traces of gluten are in the ovens and in the air of course, and if your allergy is severe, we cannot guarantee that anything we serve will be totally gluten free. However, we do take great care to use separate utensils, pots, water, cutting boards, etc., when cooking gluten free items to limit cross contaminations. If this meets the requirements of your allergy, we are happy to serve you. We supplement the food that we produce with gluten free items purchased from specialized companies.

**Olive rosemary focaccia - \$3.00**

**Gluten free pasta \$2.50 additional**