

## July 14<sup>th</sup> – July 18<sup>th</sup> Menu

### STARTERS/SALADS

#### Gazpacho

Classic cold soup made with locally grown tomatoes and garnished with crab, cucumber, and avocado - 18 (GF)

#### Stuffed Dates

Plump Medjool dates stuffed with Butterkase cheese and wrapped in double smoked bacon, baked to order in our stone oven – 12 (GF)

#### Smoked Salmon Appetizer

Cold smoked salmon, house sweet and spicy relish, hearts of palm, locally grown microgreens – 15 (GF)

#### Bruschetta

Ciabatta bread smeared with roasted garlic and olive oil, topped with roasted tomatoes and creamy burrata cheese, finished with aged balsamic vinegar – 13 (vegetarian)

#### Artichoke Parmesan Soup

Our signature soup for more than 20 years  
Regular 10 - Small 6 (vegetarian, GF)

#### Goat Cheese and Eggplants

Roasted and marinated eggplants and herbed Colorado made goat cheese, finished with single varietal Italian extra virgin olive oil and sea salt – 11 (vegetarian, GF)

#### 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)

#### Blue Cheese Salad

One of our classic salads: baby arugula, domestic buttermilk blue cheese, toasted walnuts, dried cranberries, apples, and our fresh horseradish dressing – 13 (vegetarian)

#### Nizzese Salad

House poached ahi tuna flavored with herbs and garlic in olive oil, green beans, arugula, capers, niçoise olives, 9 minute egg, lemon vinaigrette – 15 (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**

## July 14<sup>th</sup> – July 18<sup>th</sup> Menu

### 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

#### Pasta al Pomodoro

Locally grown Sam Marzano tomatoes, peeled, chopped and quickly sautéed with olive oil, garlic, and fresh basil, tossed with our tagliolini pasta, finished with shavings of Parmigiano Reggiano cheese – 24  
(vegetarian, can be made with GF pasta)

#### Salsiccia

House made spicy roasted green chili pork sausage cooked with specialty mushrooms, red wine, tomato and cream, served with our paccheri pasta– 26 (can be served with GF pasta)

#### Chard Cannelloni

House made cannelloni filled with locally grown chard and onions, Grana Padano cheese, and ricotta cheese, baked with bechamel sauce and served with tomato oregano garlic sauce – 26 (vegetarian)

#### Salmone

Scottish salmon fillet topped with fresh herbs, baked on a bed of rosemary, served with roasted local potatoes and stewed peppers, onions and tomatoes Sicilian style with pine nuts – 31 (GF)

#### Gemelli Bianchi

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

#### Veal Porcini

House cut veal medallions cooked with Italian porcini, garlic and cream, served with our roasted garlic mashed potatoes and seasonal vegetables – 34 (can be made GF)

#### Tagliata

Beef steak marinated with herbs, grilled, thinly sliced, and served with creamy roasted potatoes and heirloom tomatoes, and seasonal vegetables – 29 (GF)

**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. Please keep in mind that breads take several minutes in the oven before we can serve them.

**Hoagie bun (1/2 bun)      \$2.00**

**Breadsticks (4) \$2.25**

**Olive rosemary focaccia      \$3.00**