

October 20th – October 24th 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 – our soups are also available in our deli freezer for you to enjoy at home

Carpaccio di Bresaola

Thinly sliced air cured beef traditional of the Alpine region of Italy, arugula, aged balsamic vinegar, single varietal extra virgin olive oil, shavings of Parmigiano Reggiano cheese – 14 (GF)

Stuffed Dates

Plump Medjool dates stuffed with Butterkase cheese and wrapped with double smoked applewood bacon – 13 (GF)

Bruschetta e 'Nduja

Ciabatta bread baked in the oven topped with a unique spicy sausage from Calabria called 'Nduja, our own mozzarella, and locally grown roasted tomatoes – 13

Verdure Salad

Roasted and marinated local eggplants, roasted local zucchini, roasted piquillo peppers, creamy herbed cheese, aged balsamic vinegar and single varietal extra virgin olive oil – 13 (vegetarian, GF)

Bacon and Avocado Salad

Shredded Brussel sprouts, candied pecans, double smoked applewood bacon, avocado, maple cider vinaigrette, young Tuscan pecorino cheese – 14 (GF)

Butternut Squash and Apple Salad

Roasted butternut squash, bourbon roasted local apples, toasted sunflower seeds, feta cheese, baby spinach, house made mustard and blue agave syrup dressing – 13 (vegetarian, GF)

Fried Polenta

House made polenta fried and tossed with white truffle oil and Grana Padano cheese – 12 (vegetarian)

Carciofini

Italian marinated long stem artichoke hearts quickly sauteed with garlic, olive oil, and balsamic vinegar, served with Stracciatella cheese and finished with aged balsamic vinegar – 15 (vegetarian, 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

Spaghetti Funghi e Capesante

Locally grown amazing oyster mushrooms, bay scallops, fresh thyme, shallot white wine cream sauce, finished with black truffle butter, tossed with our spaghetti pasta - 29
(can be made with GF pasta)

Chard Ravioli

House made ravioli filled with locally grown chard, ricotta cheese, and Grana Padano cheese, tossed in brown butter flavored with sage, finished with Grana Padano cheese – 26 (vegetarian)

Lasagna al Pesto

House made pesto and bechamel sauce layered with our spinach flavored noodles, baked to order and served with toasted pine nuts – 26 (vegetarian)

Vitello al Basilico

House cut veal medallions cooked with butter, garlic, basil, and white wine, served with creamy rosemary flavored roasted potatoes and local heirloom tomatoes, finished with aged balsamic vinegar – 34 (can be made GF)

Pasta al Pollo

Naturally raised Colorado chicken breast diced and marinated, house made sun dried tomato pesto, house roasted locally grown field tomatoes, white wine cream sauce, and our gemelli pasta – 27 (can be made with GF pasta)

Scaloppina al Gorgonzola

Naturally raised chicken breast butterflied and cooked with Italian gorgonzola cheese, garlic, walnuts, and white wine, served with roasted garlic mashed potatoes and vegetables – 28

Pomodoro e Burrata

Locally grown San Marzano tomatoes, fresh basil, olive oil, and garlic tossed with our tagliolini pasta and finished with creamy burrata cheese – 26 (vegetarian, can be made GF)

Rotolo di Zucca

Our seasonal signature dish: roasted butternut squash, amaretti cookie crumbs, and Grana Padano cheese rolled with our house made pasta, sliced, baked to order, and served with aged Swiss gruyere cheese sauce – 28
(vegetarian, contains almonds)

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