

June 2nd – June 6th Menu

STARTERS

Piatto Misto

Traditional combination of antipasto from Emilia Romagna: prosciutto, salame, coppa, Parmigiano Reggiano, and balsamic cured onions – 15 (GF)

Eggplant Parmesan

Fried eggplant layered and baked with provolone cheese, Grana Padano, and our tomato vegetable sauce - 12 (vegetarian)

Cozze

Bowl of fresh black mussels in spicy tomato, oregano, garlic, and white wine sauce – 14 (GF)

Caprese Salad

Locally grown tomatoes, house made mozzarella cheese, fresh basil, aged balsamic vinegar, single varietal Italian extra virgin olive oil, sea salt – 13 (vegetarian, GF)

Spicy Capicollo Salad

Spicy capicollo, baby spinach, domestic buttermilk blue cheese, walnuts, toasted coriander and pepper dressing – 13

Panzanella Salad

Classic Italian summer salad that combines bread, cucumbers, shallots, radishes, basil, extra virgin olive oil, and balsamic vinegar – 12 (vegetarian)

Artichoke Parmesan Soup*

Our signature soup – regular 10, small 6 (vegetarian, GF)

Garden salad made with local organic mix greens or Romana salad with our creamy garlic dressing and parmesan crisps are also always available

ENTREES

Rosetta*

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

Chicken Piccata

Naturally raised Colorado chicken breast cooked with capers and mushrooms in lemon butter white wine sauce, served with roasted garlic mashed potatoes and vegetables – 28 (can be made GF)

Seafood Lasagna

Fresh and smoked salmon, bay scallops, shrimp, spinach, shallot white wine cream sauce, Grana Padano cheese and our spinach flavored noodles - 29

Filetto di Maiale

Pork tenderloin medallions marinated with rosemary, garlic, and balsamic vinegar, pan fried and served with creamy roasted fingerling potatoes and sugar snap peas – 28 (can be made GF)

Pollo al Pesto

Diced and marinated chicken breast, sun dried tomato pesto, house roasted tomatoes, creamy white wine sauce, house made gemelli pasta – 27 (can be made with GF pasta)

Chard Ravioli

House made ravioli filled with chard, ricotta cheese, and Grana Padano cheese, served with brown butter sage sauce and shavings of Parmigiano Reggiano cheese – 26 (vegetarian)

Lamb Sirloin

Colorado lamb sirloin marinated with juniper berries, seared then finished in the oven and served with roasted fingerling potatoes and vegetables – 34 (GF)

Ask your server for our selection of additional Gluten Free items

DESIGN YOUR OWN ANTIPASTO BOARD

Meats

Prosciutto di San Daniele: classic prosciutto air and salt cured for 20 months - 6

Bresaola: air cured beef typical of the Alpine area called Valtellina, thinly sliced and served with a drizzle of extra virgin olive oil and a lemon wedge – 5

Salame: classic salame felino style - 3

Speck: smoked cured pork from the Alpine region of Italy – 5

Capicollo: spicy - 4

Salametto Secco: small hard salame, hand cut – 3

Tatufotto: roasted ham flavored with black truffle - 5

Coppa: traditional cured pork from Northern Italy – 4

The following 2 are salami made in Basalt by Il Porcellino, a Colorado company that makes classic European style cured meats only using the best pork available and ingredients available:

Rosette de Lyon: classic French style salame: 5.50

Tartufo: flavored with Italian black truffle: 6.50

Cheeses

Parmigiano Reggiano cheese: invented in my hometown 900 years ago or so, considered the “king of cheeses”, aged 18 to 24 months – 5

Gruyere: Swiss aged gruyere cheese, nutty, and delicious - 4

Caciocavallo: Southern Italian, provolone style – 4

Romano cheese: sharp sheep cheese from the area of Rome – 3

Haystack Mountain Cracked Pepper goat cheese: 5

Triple Crème: rich and buttery brie-like cheese - 4

Pecorino Toscano: 90-day aged sheep milk cheese from Tuscany – 5

Campo de Montalban: Spanish semi firm cheese made with a combination of cow, sheep and goat milks, similar to machego - 5

Gorgonzola: blue cheese made from cow milk traditional in the northern Italian region of Lombardy - 4

Accompaniments

A special treat: locally grown cherry peppers pickled and stuffed with olives stuffed with capers and wrapped with anchovies – a recipe from my aunt in Italy – 1.25 each

Peppadew Peppers: piquante peppers - 3

Sicilian caponata: house made sweet and sour eggplant and vegetable dish -3

Mixed olives: a combination of imported olives – 5

Crackers: house made, topped with herbs, pepper and salt – 2

Anchovies: Sicilian marinated white anchovies - 4

Gluten Free Crackers: 2.50

Pickled Brussels Sprouts: a bit spicy - 3

Cipolline Onions: traditional from my area of Italy, balsamic cured cipolline onions – 3

Fruit Spreads from Croatia – delicious with stronger cheeses – 3 each – choose from Figs, Sour Cherries, Fig and Orange

***** 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**

All of the antipasto items are available to go as deli items sold by weight to make your own antipasto boards at home

***These items are available frozen in our Deli section for you to take home**