

December 2021

STARTERS/SALADS

Erbazzone

Traditional savory tart from Reggio Emilia – made with locally grown chard and green onions, Grana Padano cheese, and ricotta cheese baked into a tart made with handmade dough – 10 (vegetarian)

Winter Caprese Salad

Roasted butternut squash, roasted beets, house made mozzarella cheese, aged balsamic vinegar, sea salt, and Italian extra virgin olive oil – 15 (vegetarian, gf)

Bruschetta

Ciabatta bread topped and baked with roasted garlic spread, piquante Peppadew peppers, spicy capicollo, and provolone cheese – 13

Feste Salad

Locally grown greens, dried cranberries, creamy herbed French cheese, toasted pecans, avocados, and our creamy raspberry balsamic dressing – 15 (vegetarian, gf)

Butternut Squash Tart

House made savory tart with sage flavored crust, roasted butternut squash, parmesan custard, and fried sage – 14 (vegetarian)

Burrata Salad

Baby spinach, shredded beets, house roasted tomatoes, creamy burrata cheese, extra virgin olive oil and balsamic vinegar – 14 (vegetarian, gf)

Soup of the Day

Ask your server for the special soup we offer daily

Artichoke Parmesan Soup

Our signature soup – Regular 10, small 6 (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: locally grown baby romaine 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

Veal Porcini

House cut veal scaloppine cooked with Italian porcini mushrooms in white wine, cream, and garlic sauce, served with roasted garlic mashed potatoes and vegetables – 34 (can be made gf)

Risotto alla Reggiana

Classic risotto flavored with butternut squash, shallots, and Grana Padano – served with crispy montasio cheese and finished with a drizzle of aged balsamic vinegar – 28 (vegetarian, gf)

Affumicata

House made chicken, pork, and smoked gouda cheese sausage, mushrooms, garlic cream sauce, baby spinach, and our gemelli pasta – 27 (can be made with gf pasta)

Costolette

Wagyu eye of round beef slowly braised with vegetables, herbs, and red wine in peppery sauce – served with fresh horseradish flavored mashed potatoes and seasonal vegetables – 34 (gf)

Scaloppine al Limone

Naturally raised chicken breast butterflied and cooked in lemon, white wine, and butter sauce – served with roasted garlic mashed potatoes and vegetables – 27 (can be made gf)

Cannelloni

House made pasta rolled into a tube filled with Colorado-raised Wagyu beef that we grind and slowly cook with herbs and vegetables, mix with potatoes and cheese, bake to order, and serve them with tomato and basil sauce – 29

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)

Prosciutto e Avocado

A Bistro specialty: large shrimp, avocado, Italian prosciutto, fresh thyme, white wine garlic cream sauce and our spinach tagliatelle pasta – garnished with Grana Padano and prosciutto crisps – 29 (can be made with gf pasta)

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.

Gluten free olive rosemary focaccia - \$3.00

Gluten free pasta \$2.50 additional