

STARTERS

Colorado Cheese Plate

Three types of camembert-like cheese from Fort Collins, pumpkin and cranberry flavored quinoa crackers from Longmont, sour cherry compote – 15 (vegetarian, GF)

Goat Cheese Cakes

Goat cheese cakes crusted with pecans, slightly warmed and served with thinly sliced house roasted beets and arugula with cherry balsamic sauce – 14 (vegetarian, GF)

Bruschetta

Ciabatta bread topped with basil pesto, mozzarella, roasted eggplants and roasted zucchini, baked and finished with aged balsamic vinegar - 13 (vegetarian)

Carciofini e Burrata Salad

Italian long stem marinated artichoke hearts, creamy burrata cheese, house roasted tomatoes, aged balsamic vinegar, single varietal olive oil, crispy prosciutto – 14 (GF)

Insalata delle Feste

Locally grown greens, dried blueberries, toasted pecans, creamy herbed cheese, apples, house made creamy raspberry balsamic dressing - 13 (vegetarian, GF)

Special Soups

January is a great month for soups and we always make special ones – ask us for what is available daily

Stuffed Mushrooms

Sauteed mushrooms stuffed with semolina gnocchi then baked with cream and parmesan – 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

Pasta Pollo e Gorgonzola

House made pasta, diced and marinated chicken breast, Italian mountain gorgonzola, walnuts, garlic, white wine cream sauce – 26

Lamb Shepard's Pie

Colorado lamb ragout topped with Grana Padano flavored mashed potatoes finished in our stone oven – 27
Small appetizer size portion 14 (GF)

Brasato di Manzo

Boneless Wagyu beef slowly braised with red wine, onions, garlic, rosemary and tomato, served with roasted garlic mashed potatoes and vegetables – 32 (GF)

Prosciutto e Avocado

Spinach flavored tagliatelle pasta, large Gulf shrimp, prosciutto di Parma, thyme, avocado, white wine cream sauce – 28
(can be made with GF pasta)

Risotto alla Salsiccia

Risotto flavored with our roasted green chili sausage and peppers, served in a Grana Padano cheese bowl – 26 (GF)

Vegetarian Lasagna

Zucchini, peppers, onions, peas, eggplants, basil in tomato sauce combined with bechamel and our spinach noodles for a delicious vegetarian lasagna – 25 (vegetarian)

Chicken Piccata

Naturally raised Colorado chicken breast cooked capers and mushrooms in butter white wine sauce, served with butternut squash mash and vegetables – 28 (can be made GF)

Ask your server for a menu 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: new – 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**