

## STARTERS

### Stuffed Dates

Plump Mejol dates stuffed with Parmigiano Reggiano cheese, wrapped in pancetta and baked in our stone oven to order – 11 (GF)

### Winter Caprese Salad

Roasted butternut squash, roasted beets, house made mozzarella cheese, house made mustard dressing – 13 (vegetarian, GF)

### Patatine Fritte

Fried potatoes served with truffle flavored parmesan sauce - 10 (vegetarian)

### Feste Salad

Locally grown greens, dried cranberries, creamy herbed cheese, toasted pecans, apples, our creamy raspberry balsamic dressing – 13 (vegetarian, GF)

### Rotolo di Mozzarella

House made mozzarella rolled with smoked salmon and our basil pesto – served with pesto cream sauce – 12 (GF)

### Soup of the Day

Ask your server for the daily special soup

### 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

### Rotolo di Zucca\*

Our classic fall/winter dish made with our pasta rolled with roasted butternut and cheese filling, baked and served with aged Swiss gruyere cheese sauce – 27 (contains almonds, vegetarian)

### Agnolotti

House made veal, cheese, and escarole stuffed ravioli encased in sage flavored pasta, served with asiago cheese, pepper, and cream sauce – 27

### Seafood Risotto

Classic risotto flavored with house made seafood and smoked salmon broth, served with shrimp and bay scallops – 29 (GF)

### Costolette

Wagyu beef slowly braised with herbs, vegetables and red wine, served with peppery sauce, horseradish flavored mashed potatoes and sautéed brussels sprouts – 30 (GF)

### Traditional Lasagna

House made spinach flavored noodles, our meat, tomato and vegetables sauce, bechamel sauce and Grana Padano cheese – 26

### Chicken Piccata

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

### Pasta al Pollo e Gorgonzola

Naturally raised Colorado chicken breast diced and marinated, sautéed with garlic and walnuts, finished with gorgonzola cheese and served with our gemelli pasta – 26 (can be made with GF pasta)

Gluten free bread and gluten free pasta are available for \$2 and \$2.50 respectively

# 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

**Cotto**: oven roasted rosemary flavored ham - 4

**Coppa**: traditional cured pork from Northern Italy – 4

**Mortadella**: classic from Bologna, studded with pistachio nuts - 3

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

**Caciocavallo**: Southern Italian, provolone style – 4

**Le Roule**: French herbed soft cheese – 4

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

**Haystack Mountain Cracked Pepper goat cheese**: 5

**St. Andre**: triple crème, brie-like French cheese: 4

**Fontina Valdostana**: great cow milk cheese from the alpine region of Valle d’Aosta - 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

**Buttermilk blue**: domestic buttermilk blue cheese: 4

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

## Accompaniments

**Peppadew Peppers**: piquante peppers - 3

**Sicilian caponata**: house made sweet and sour eggplant and vegetable dish - 4

**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**: spicy and delicious – a real specialty items – 4

**Fruit Spreads from Croatia – delicious with stronger cheeses – 4 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**

**Gluten free bread and gluten free pasta are available for \$2 and \$2.50 respectively**

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