

# PIATTI

## TASTE YOUR WAY THROUGH ITALY

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Every month Chef Mario will showcase a different region in Italy by creating a menu which highlights that region's specialties. Enjoy a culinary tour through Italy without leaving your neighborhood!

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Available ala carte or \$26.95 for 3 courses  
*Enjoy with our suggested wine pairings*

### ANTIPASTI

<b>OLIVE, MANDORLA &amp; PARMIGIANO</b> Marinated Olives, Marcona Almonds & Parmesan	6.50
<b>BRUSCHETTA</b> Crostini with Basil Pesto, Marinated Tomatoes & Fresh Mozzarella	7.95
<b>CAPRINO</b> Warm Baked Goat Cheese with Parmesan Flatbread & Herb Garlic Roasted Tomatoes	7.95
<b>COZZE</b> Steamed Mussels, Garlic, White Wine, Calabrian Chilies, Parsley & Lemon	9.95
<b>CALAMARI</b> Semolina Fried Calamari, Fresh Lemon & Spicy Roasted Tomato Sauce	10.50
<b>SCAMPI</b> Sautéed Shrimp with Garlic, Parsley, Oregano & White Wine over Grilled Bread	10.95

### ZUPPA

<b>DEL GIORNO</b> Seasonal Soup of the Day	7.50
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### INSALATA

<b>CAESAR</b> Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing	5.50/7.95
<b>MISTI</b> Garden Lettuces, Toasted Pine Nuts, Currants, & Red Wine Shallot Vinaigrette	5.50/7.95
<b>SPINACI</b> Spinach, Endive, Pear, Candied Walnuts, Red Onion, Feta Cheese & White Balsamic-Orange Dressing	5.95/8.95
<b>ARUGULA</b> Arugula, Endive, Avocado, Grapefruit Wedges, Parmesan Cheese & Grapefruit Vinaigrette	5.95/8.95
<b>SAN DANIELE</b> Grilled San Daniele Prosciutto Wrapped Romaine Hearts & Walnut-Lemon Vinaigrette	6.95/9.50

### CONTORNI

<b>SPINACI</b> Sautéed Spinach, Currants, Roasted Garlic & Pine Nuts	3.95
<b>CAVOLINI DI BRUXELLES</b> Sautéed Brussels Sprouts, Pancetta, Roasted Garlic, Rosemary & Olive Oil	5.50
<b>RISOTTO</b> With Parmesan Cheese & Rosemary Oil	4.95
<b>PATATA E ZUCCA</b> Roasted Potatoes, Zucchini & Tomatoes Tossed with Arugula, Rosemary, Lemon & Olive Oil	4.95
Seasonal Menu Subject to Change Call 303-321-1919 for More Information	
Executive Chef / Mario Godoy	71410

### PIZZA

<b>MARGHERITA</b> Fresh Mozzarella, Parmesan, Tomato Sauce, Extra Virgin Olive Oil & Basil	10.95
<b>QUATTRO FORMAGGI</b> Parmesan, Mozzarella, Fontina & Gorgonzola, Oregano & Black Pepper	11.95
<b>VERDURE</b> Basil Pesto, Mozzarella & Feta Cheeses, Tomatoes, Eggplant, Onions & Olives	11.95
<b>BIANCA</b> Mozzarella, Red Onions, Rosemary, Prosciutto di Parma & Arugula Salad	11.95

### PASTA

<b>RAVIOLI</b> House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata	Primi/Entree 9.95/15.95
<b>GARGANELLI</b> Savory Braised Veal Meat Balls with Tomato Crudo, Olives, Basil & Pecorino Romano	10.95/16.95
<b>TAGLIATELLE</b> House Made Tagliatelle, Wild Mushroom Ragu, Arugula, Calabrian Chilies, Extra Virgin Olive Oil & Parmesan Cheese	13.50/18.95
<b>PASTA SPINACI</b> Spinach Pappardelle, Filet Mignon, Artichokes, Sun Dried Tomatoes & Gorgonzola Cream	13.50/18.95
<b>ZITI</b> Braised Lamb, Red Pepper & Chickpea Ragu with Shaved Ricotta Salata	11.95/17.95
<b>SPAGHETTI</b> with Classic Bolognese Sauce & Parmesan	10.95/16.95
<b>PAPPARDELLE</b> Saffron Pasta Ribbons, Shrimp, Tomato, Garlic, Chili Flakes, Arugula, Lemon, Pinot Grigio & Butter	13.50/18.95

### SECONDI

<b>PESCATORE</b> Shrimp, Scallops, Crab, Clams, Mussels, Calamari & Fresh Fish, Artichokes & Saffron Tomato Broth	21.95
With Pasta	Add 3.00
<b>MAIALE</b> Grilled Free Range Pork Chop, Gorgonzola Cheese & Wild Mushroom-Black Truffle Risotto	18.95
<b>SALTIMBOCCA</b> Veal Scaloppine, Stuffed with Prosciutto, Sage & Fontina, Braised Spinach & Potato Puree	19.95
<b>SALMONE</b> Pan Seared Salmon "alla Picatta", Capers, Shallots, White Wine, Lemon-Butter, Mashed Potatoes & Spinach	22.95
<b>POLLO</b> Grilled Chicken Breast & Wing, Roasted Potatoes Tossed with Arugula & Mediterranean Corn Salsa	17.95