

PIATTI

LUNCH

ANTIPASTI

COZZE Steamed Mussels, Garlic, White Wine, Calabrian Chilies, Parsley & Lemon	9.95
BRUSCHETTA Crostini with Basil Pesto, Marinated Tomatoes & Fresh Mozzarella	7.95
CALAMARI Semolina Fried Calamari, Fresh Lemon & Spicy Roasted Tomato Sauce	10.50
SCAMPI Sautéed Shrimp with Garlic, Parsley, Oregano & White Wine over Grilled Bread	10.95

ZUPPA

DEL GIORNO Seasonal Soup of the Day	5.50
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INSALATA

MISTI Garden Lettuces, Toasted Pine Nuts, Currants & Red Wine Shallot Vinaigrette	6.50
CAESAR Romaine, Grana Padano, Toasted Crostini, & Garlic Anchovy Dressing	6.50
With Grilled Chicken	13.95
With Grilled Salmon	16.95
MEDITERRANEO Shrimp, Romaine Tossed with Feta Cheese, Peppers, Red Onions, Cucumbers, Pepperoncini, Gaetta Olives, Roma Tomatoes & Mint with Herb Vinaigrette	13.50
POLLO Grilled Chicken, Spinach, Endive, Pear, Feta Cheese, Candied Walnuts & White Balsamic-Orange Dressing	13.95
BISTECCA Grilled Top Sirloin, Spinach, Red Peppers, Grilled Onions, Gorgonzola & Pancetta Vinaigrette	14.50
GENOA Romaine, Genoa Salami, Provolone Cheese, Grilled Artichokes, Olives, Chickpeas, Red Peppers, Croutons, Parmesan & Herb Vinaigrette	13.95

PIZZA

MARGHERITA Fresh Mozzarella, Parmesan, Tomato Sauce, Extra Virgin Olive Oil & Basil	10.95
QUATTRO FORMAGGI Parmesan, Mozzarella, Fontina & Gorgonzola, Oregano & Black Pepper	11.95
FUNGHI Wild Mushroom Ragout, Rosemary Potatoes, Bacon, Fontina Cheese & Porcini Oil	12.95
BIANCA Mozzarella, Red Onions, Rosemary, Prosciutto di Parma & Arugula Salad	11.95
PEPPERONI Mozzarella, Pepperoni & Tomato Sauce	11.95

PANINI

All Panini are Served with a Choice of
Garden Lettuce Salad with Shaved Fennel,
Black Olives, Cherry Tomatoes & Shaved Parmesan
or Spiced Polenta Fries

POLLO Grilled Herb Marinated Chicken with Smoked Mozzarella, Roasted Peppers, Frisee & Spicy Paprika Aioli	11.95
PORTOBELLO Roasted Portobello Mushroom, Arugula, Crispy Fried Onion Rings & Aioli	10.95
SALUMI Italian Salumi, Fresh Mozzarella, Tomato, Lettuce, Pickles, Aioli & Mustard	11.95

PASTA

RAVIOLI House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata	<i>Primi/Entree</i> 9.95/13.95
TAGLIOLINI House-Made Tagliolini, Clams with Spinach, Bacon, Cream, Garlic, Onion & Bread Crumbs	9.95/13.95
PAPPARDELLE Saffron Pasta Ribbons, Shrimp, Tomato, Garlic, Chili Flakes, Arugula, Lemon, Pinot Grigio & Butter	10.95/16.95
ZITI Braised Lamb, Red Pepper & Chickpea Ragu with Shaved Ricotta Salata	9.95/14.95
SPAGHETTI with Classic Bolognese Sauce & Parmesan	9.95/14.95

SECONDI

PESCATORE Cod, Shrimp, Calamari, Crab, Clams, Mussels, Artichokes & Saffron Tomato Broth	17.95
Add Pasta	3.00
PESCE Colorado Trout with Almonds, Herbed Butter, White Wine & Mashed Potatoes	15.95
POLLO RIPIENO Chicken Breast Stuffed with Prosciutto & Fresh Mozzarella, Soft Polenta & Red Pepper-Tomato Marinara	13.95
SALMONE Seared Salmon "alla Piccata", White Wine, Capers, Shallots, Butter, Spinach & Potato Puree	17.95
SALTIMBOCCA Veal Scaloppine, Stuffed with Prosciutto, Sage & Fontina, Braised Spinach & Potato Puree	16.95

Seasonal Menu Subject to Change
Call 303-321-1919 for More Information

Executive Chef / Mario Godoy 12110