



ANTIPASTI

COZZE - Skillet Roasted Mussels, Lemon Butter 13

CRUDO – Prime Beef, Grilled Portobello, Truffle Aioli, Crispy Garlic 16

PROSCIUTTO di PARMA – 18 Month Aged Prosciutto, Palisade Melon 15

BURRATA – Housemade Cheese, Asparagus Pesto, Marcona Almonds, Aged Balsamico, Grilled Ciabatta 13

POLPETTE di MELANZANE – Eggplant Parmigiana Fritters, Capicola, Marinara, Aged Balsamico, Fresh Basil 12

BRUSCHETTA TRIO – Chicken Pate & Caramelized Onions, Green Olive Tapenade, Goat Cheese & Red Beets 13

INSALATE

DI MARE – Shrimp, Octopus, Mussels, Manila Clams, Mixed Greens, Raspberry Orange Vinaigrette 17

CAPRESE—Stracciatella Mozzarella, Heirloom Tomatoes, Fresh Basil, DeCarlo Extra-Virgin Olive Oil 14

RUCOLA – Baby Arugula, Colorado Peaches, Goat Cheese, Shaved Fennel, Candied Pistachios, Cumin Vinaigrette 12

ASPARAGI – Prosciutto Wrapped Grilled Asparagus, Poached Egg, Mixed Greens, Arancini, Pecorino, Red Wine Vinaigrette 13

PIZZE

MARGHERITA - Housemade Mozzarella, Fresh Basil, Marinara 16

FUNGHI - Wild Mushrooms, Arugula, Shaved Parmigiano, Truffle Oil 19

SALUMI –Capicola, Calabrese, Speck, Peperoncini, Fontina, Pistachio Oil, Marinara 19

MAIS – Olathe Sweet Corn, Housemade Pancetta, Caramelized Onions, Lemon Paprika Panna, Tarragon 18

MEDITERRANEA – Housemade Sausage, Artichokes, Green Olives, Red Onions, Goat Cheese, Basil Pesto 17

PESCHE E PROSCIUTTO – Colorado Peaches, Prosciutto di Parma, Gorgonzola Dolce, Ricotta, Mozzarella, Balsamico 18

PASTA all pasta made by hand in house

PAPPARDELLE – Veal Meatballs, House Ricotta, Marinara 26

FETTUCCINE CARBONARA – Crab, Guanciale, Pecorino, Olathe Sweet Corn, Cracked Pepper 26

RAVIOLI – Maine Lobster Ravioli, Braised Fennel, Watercress, Lobster Brodo, Garlic Breadcrumbs 28

LINGUINE alle VONGOLE – Manila Clams, White Wine Garlic Sauce, Caribe Chili Flakes, Parsley Infused Butter 27

RIGATONI alla CHECCA – Spinach Rigatoni, Mozzarella, Cherry Tomatoes, Basil, DeCarlo Extra Virgin Olive Oil 23

STROZZAPRETI AMATRICIANA – Housemade Pancetta, Caramelized Onions, Caribe Chile Flakes, Pecorino Cheese 24

SECONDI PIATTI

PESCE del GIORNO – Fish of the Day M.P.

AGNELLO – Rosemary Dusted Colorado Lamb Chops, Spinach Farrotto, Pistachio Mint Pesto 37

MAIALE – Pork Chop Milanese, Whole Grain Mustard Peach Chutney, Brussels Sprouts & Pancetta 31

POLLO – Colorado All Natural Roasted Chicken, Green Olives, Cherry Tomatoes, Garlic, Parmigiano Croquet 28

SCAMPI – Wild Gulf Shrimp, Fregola Pasta, Cherry Tomatoes, Olathe Sweet Corn, Fennel, Saffron Lemon Butter 30

CONTORNI 7

Brussels Sprouts & Pancetta | Roasted Potatoes | Grilled Asparagus | Sautéed Spinach

*Ask about our GLUTEN FREE options! Consuming raw or undercooked animal products may increase your risk of foodborne illness