



ANTIPASTI

COZZE – Skillet Roasted Mussels, Lemon Butter 14

QUAGLIA – Grilled Citrus Marinated Quail, Apple Pancetta Jam, Reggiano Polenta 13

FONDUTA – Truffled Pecorino Fondue, Polenta, Poached Egg, Truffle Pearls, Grilled Ciabatta 15

PROSCIUTTO di PARMA – 18 Month Aged Prosciutto, Roasted Butternut Squash, Ricotta Salata 15

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

BURRATA – Housemade Cheese, Sundried Tomato Pesto, Fire Roasted Tomatoes, Aged Balsamico, Grilled Ciabatta 13

CALAMARI – Grilled Calamari, Panzanella Salad, Caperberries, Roasted Bell Peppers, Prosecco Lemon Vinaigrette 13

INSALATE

ROMANA – Romaine, Crispy Gnocchi, Pancetta, Parmigiano, Anchovy Whole Grain Mustard Dressing 12

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

ORTOLANA – Grilled Portobello, Squash, Artichokes, Roasted Roma Tomatoes, Beet Vinaigrette, Parmigiano, Truffle Oil 13

PIZZE

MARGHERITA – Housemade Mozzarella, Fresh Basil, Marinara 16

FUNGHI – Wild Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil 19

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

SALSICCIA – Housemade Sausage, Artichokes, Mozzarella, Pecorino, Chili Oil, Rapini Pesto, Marinara 17

PERE E PROSCIUTTO – Pears, Prosciutto di Parma, Gorgonzola Dolce, Ricotta, Mozzarella, Sage, Balsamico 18

PORCHETTA – Sliced Tuscan Pork Roast, Clams, Roasted Bell Peppers, Scallions, Mozzarella, Lemon Mascarpone 19

PASTA all pasta made by hand in house

PAPPARDELLE – Veal Meatballs, House Ricotta, Frico Chip, Marinara 26

TAGLIOLINI – Braised Wild Boar Sugo, Italian Porcinis, Sage, Shaved Piave 27

FETTUCINE CARBONARA – Crab, Guanciale, Fennel, Pecorino, Cracked Pepper 26

RIGATONI – Spicy Smoked Colorado Elk Sausage, Marinara, Caramelized Onions, Rapini, Pecorino 27

RISOTTO ai FRUTTI di MARE – Carnaroli Risotto, Clams, Mussels, Shrimp, Calamari, Heirloom Cherry Tomatoes 29

RAVIOLI – Roasted Beets & Goat Cheese Filled Ravioli, Grilled Artichokes, Fennel, Tarragon, Arugula, Brown Butter 25

SECONDI PIATTI

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

POLLO – Colorado All Natural Roasted Chicken, Gorgonzola Farrotto, Butternut Squash Puree 28

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

SCAMPI – Wild Gulf Shrimp, Calabrese, Fregola Pasta, Cherry Tomatoes, Fennel, Saffron Lemon Butter 30

SHORT RIB BOLLITO – Braised Short Ribs, Fingerling Potatoes, Grilled Leeks, Salsa Verde, Grilled Ciabatta 35

VITELLO – Veal Scaloppine Pizzaiola, Fresh Mozzarella, Heirloom Cherry Tomatoes, Veal Demi, Sautéed Rapini 37

CONTORNI 8

Brussels Sprouts & Pancetta | Roasted Potatoes | Gorgonzola Farrotto | Sautéed Rapini | Reggiano Polenta

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