



## ANTIPASTI

**COZZE** – Skillet Roasted Mussels, Lemon Butter 14

**PROSCIUTTO di PARMA** – 18 Month Aged Prosciutto, Pane Fritto, Ricotta Salata 16

**POLPETTE di MELANZANE** – Eggplant Parmigiana Fritters, Capicola, Marinara, Fresh Basil 13

**BURRATA** – Housemade Cheese, Olive Oil Poached Cherry Tomatoes, Fennel Pesto, Aged Balsamico, Grilled Ciabatta 14

**FRITTO MISTO** – Crispy Calamari, Shrimp, Scallops, Catch of the Day, Olives, Lemon, Harissa Aioli 18

**CARPACCIO di MANZO** – Sliced New York, Avocado Panna, Micro Arugula, Parmigiano, Crispy Capers, Olive Oil 17

## INSALATE

**RUCOLA** – Baby Arugula, Strawberries, Goat Cheese, Shaved Fennel, Candied Pistachios, Cumin Vinaigrette 13

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

**TRE COLORI** – Radicchio Treviso, Endive, Stracciatella Cheese, Pink Lady Apples, Prosecco Vinaigrette 13

## PIZZE

**MARGHERITA** – Housemade Mozzarella, Fresh Basil, Marinara 16

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

**SALSICCIA** – Housemade Sausage, Artichokes, Mozzarella, Pecorino, Chili Oil, Rapini Pesto, Marinara 18

**SALUMI** – Soppressata, Calabrese, Speck, Pepperoncini, Caramelized Onions, Mozzarella, Marinara 19

**FICHI e PROSCIUTTO** – Mission Figs, Prosciutto, Gorgonzola Dolce, Ricotta, Mozzarella, Sage, Balsamico 19

**MAIS** – Sweet Corn, Housemade Pancetta, Caramelized Onions, Lemon Paprika Mascarpone, Goat Cheese, Tarragon 18

## PASTA all pasta made by hand in house

**PAPPARDELLE** – Veal Meatballs, House Ricotta, Frico Chip, Marinara 27

**FETTUCINE** – Shrimp, Scallops, Mussels, Calamari, Saffron, Garlic, Arrabiata 31

**RIGATONI** – Spicy Smoked Colorado Elk Sausage, Marinara, Caramelized Onions, Rapini, Pecorino 28

**GNOCCHI** – Braised Oxtail, Roasted Tomatoes, Rosemary, Currants, Crispy Shitake Mushrooms, Shaved Parmigiano 28

**RISOTTO** – Winter Butternut Squash, Porcinis, Taleggio, Pine Nuts, Pumpkin Oil, Sage 26

## SECONDI PIATTI

**PESCE del GIORNO** – Catch of the Day M.P.

**POLLO** – All Natural Roasted Chicken, Peroni Braised Cannellini Beans, Speck, Roasted Roma Tomatoes 29

**AGNELLO** – Braised Colorado Lamb Shank, Reggiano Polenta, Tomato Agrodolce, Kale, Roasted Garlic 35

**MAIALE** – Pork Chop Milanese, Whole Grain Mustard, Pear Chutney, Brussels Sprouts & Pancetta 33

**CIOPPINO** – Shrimp, Scallops, Mussels, Calamari, Catch of the Day, Calabrese, Leeks, Tomato Brodo, Grilled Ciabatta 34

## CONTORNI 8

Brussels Sprouts & Pancetta | Roasted Potatoes | Sautéed Rapini | Cannellini Beans | Reggiano Polenta

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