

ANTIPASTI

❖COZZE - Skillet Roasted Mussels, Lemon Butter	18
PROSCIUTTO di PARMA - 24 Month Aged Prosciutto, Parmigiano, Pear Sage Frittelle	19
❖POLPETTE di MELANZANE - Eggplant Parmigiana Fritters, Stracciatella, Marinara, Fresh Basil, Micro Greens	15
*❖CARPACCIO - Prime NY Strip, Parmigiano, Crispy Garlic, Truffle Aioli, Arugula	23
❖FRITTO MISTO - Crispy Calamari, Shrimp, Catch of the Day, Shishito Peppers, Fennel, Olives, Lemon, Harissa Aioli	21
❖HOUSEMADE BURRATA - Heirloom Tomatoes, Basil Pesto, Aged Balsamico, Grilled Ciabatta	19
❖RAVIOLO - Ricotta, Hen's Egg Yolk, Black Truffle Butter, Truffle Pearls, Garlic Breadcrumbs	18
❖POLIPO - Grilled Spanish Octopus, Blood Orange, Cucumber, Baby Kale, Roasted Red Bell Pepper Purée	19

INSALATE

❖RUCOLA - Baby Arugula, Pomegranate, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette	15
❖ROMANA - Romaine, Cucumber, Sweet Drop Peppers, Pickled Red Onions, Herb Panna, Piave Cheese	15

PIZZE from our wood-fired oven

❖MARGHERITA - Fresh Basil, Crushed San Marzano Tomatoes, House Stretched Mozzarella	19
❖FUNGHI - Local Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Pecorino Béchamel, Truffle Oil	23
❖CARNE - Pepperoni, Speck, Mortadella, Braised Fennel, Mozzarella, Fontina, Crushed San Marzano Tomatoes	26
❖SALSICCIA - Housemade Sausage, Basil Pesto, Red Bell Peppers, Kalamata Olives, Mozzarella, Goat Cheese	24
❖PERA e PROSCIUTTO - Pears, Prosciutto di Parma, Gorgonzola Dolce, Mozzarella, Sage, Balsamico	25
❖MAIS - Sweet Corn, Pancetta, Roasted Garlic Panna, Parmigiano, Calabrian Aioli, Pickled Red Onions, Mozzarella	23

PASTA all pasta made by hand in house

❖PAPPARDELLE - Veal Meatballs, House Ricotta, Frico Chip, Marinara	32
❖FETTUCINE CARBONARA - Gulf Shrimp, Housemade Pancetta, Sweet Corn, Pecorino, Black Pepper	35
❖RIGATONI - Spicy Smoked Colorado Elk Sausage, Caramelized Onions, Rapini, Pecorino, Marinara	33
❖LASAGNA - Colorado Wagyu Beef, Fontina Béchamel, Porcini Mascarpone, Housemade Ricotta	33
❖STROZZAPRETI - Basil Pesto, Heirloom Tomatoes, Toasted Pistachios, Lemon Zest, Parmigiano	30
❖LINGUINE di MARE - Gulf Shrimp, Bay Scallops, Calamari, Mussels, Heirloom Cherry Tomatoes, Marinara	39

SECONDI PIATTI

*❖MAIALE - Grilled Tomahawk Pork Chop, Smoked Mozzarella, Pancetta, Pear Chutney, Brussels Sprouts	39
❖POLLO - All Natural Joyce Farms Roasted Chicken, Sweet Corn, Roasted Red Bell Peppers, Fregola Pasta	36
❖SCAMPI - Gulf Shrimp, Garlic Parsley Butter, Grilled Zucchini, Crispy Artichokes, Sweet Drop Peppers	39
❖VITELLO - Veal Scallopini Milanese, Sautéed Spinach, Pine Nuts, Raisins, Parmigiano, Grilled Lemon	39
*❖TAGLIATA - 10oz Prime NY Strip, Roasted Potatoes, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico	49

CONTORNI

Sautéed Spinach Crispy Artichokes ❖Brussels Sprouts & Pancetta Roasted Potatoes	10
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**Served raw or may be prepared to order. Consuming raw or undercooked animal products may increase your risk of foodborne illness.*

❖ We use milk, eggs, fish, crustacean, tree nuts and wheat on our menu. Allergen information is available on request.

\$ 8 Split Plate Charge | 20% Gratuity may be added to parties of 6 and more

A 5% Kitchen Appreciation will be added to every check, giving 100% to our dedicated back of house employees.