

## ANTIPASTI

<i>Insalata "Antipasta" ~ Field greens sweet peppers, olives, sun-dried tomatoes, goat cheese, parmigiano, salami and prosciutto with balsamic vinaigrette</i>	12.50
<i>Insalata Verde ~ Field greens, extra-virgin olive oil, lemon juice, tomatoes, fennel and shaved parmigiano</i>	7.50
<i>Insalata Spinaci ~ Spinach, pears, pancetta and pecorino toscano cheese with honey-pomegranate dressing</i>	8.50
<i>Gamberi ~ Broiled shrimp with spicy garlic ginger glaze, arugula, jicama and grapefruit</i>	12.50
<i>Bruschetta ~ Grilled bread brushed with basil pesto, topped with mozzarella di bufala and roasted tomato</i>	8.50
<i>Cozze ~ Prince Edward Island mussels in spicy saffron tomato broth</i>	11.50
<i>Bresaola ~ House cured, thin sliced beef, arugula, shaved parmigiano lemon and olive oil</i>	9.50
<i>Pizzetta ~ Rosemary flat bread served with a head of roasted garlic and Cambozola cheese</i>	10.50
<i>Zuppe ~ Soup of the day</i>	6.50

## CONTORNI

<i>Vegetable of the day</i>	4.50
<i>Potatoes Red creamer potatoes roasted with rosemary and garlic</i>	4.50
<i>Cannellini Beans Italian white beans with tomatoes, onion and sage</i>	4.50
<i>Spinach Sauteed with garlic and olive oil</i>	4.50

## PASTE

Appetizer portions available

<b>Cavatappi</b> ~ “Pomodora” tomatoes, garlic, basil and olive oil	13.50
Add grilled sausage and Peppadew chili peppers	15.50
<b>Bigoli</b> ~ Duck ragu with pinenuts, and dried tart cherries	17.50
<b>Ravioli</b> ~ Goat cheese and sweet potato filling, hazelnut cream sauce	16.50
<b>Gnocchi</b> ~ Veal tenderloin, roasted tomatoes, asparagus tips and truffle butter	21.50
<b>Tagliatelle</b> ~ Seared scallops, shitake mushrooms, orange reduction, saffron pasta and chives	19.50
<b>Fettuccine</b> ~ Shrimp, garlic, artichoke hearts, preserved lemon, kalamata olives and roasted tomatoes	18.50

## SECONDI

<b>Bistecca</b> ~ Grilled certified angus beef rib steak, garlic, herbs, olive oil, Roasted garlic mashed potatoes	32.50
<b>Pollo</b> ~ All-natural chicken breast flavored with preserved lemon, garlic and rosemary. celeriac ravioli and dark chicken glaze	24.50
<b>Pesce di Giorno</b> ~ Daily selection of fresh fish	Market
<b>Agnello</b> ~ Colorado lamb chops, winter vegetable “farrotto”, mint/rosemary pesto	34.50
<b>Vitello</b> ~ Grilled veal loin, roasted garlic mashed potatoes, mushroom/marsala sauce	28.50
<b>Filletto</b> ~ Certified Angus beef tenderloin, porta-bella mushroom, porcini butter gorgonzola potatoes, and demi-glaze	36.50
<b>Maiale</b> ~ Grilled Berkshire pork t-bone, honey spice glaze, caramelized onions, rosemary potatoes	24.50

Split plate charge \$4.50  
One check per table please