

August 2022

STARTERS/SALADS

Prosciutto e Melone

Classic Italian summer appetizer that combines locally grown sweet melons and savory air-cured prosciutto from Italy – 14 (gf)

Spicy Watermelon Salad

Baby spinach, locally grown seedless watermelon, romano cheese, toasted almonds, spicy salame, roasted peppers, and coriander dressing – 15 (gf)

Bruschetta with Peaches and Goat Cheese

Ciabatta bread topped with hazelnut lemon pesto, goat cheese, and grilled local peaches, finished with a drizzle of aged balsamic vinegar – 15 (vegetarian)

Gazpacho

Made from house ground, locally grown San Marzano tomatoes, garnished with Tuscan white beans, locally grown English cucumbers, and mint – 14 (vegetarian, gf)

Shishito Peppers

Locally grown shishito peppers blistered in our stone oven then tossed with butter, lemon juice, garlic, and Grana Padano cheese – 13 (vegetarian, gf)

Cipolle al Balsamico e Burrata

Locally grown onions cooked and caramelized with balsamic vinegar, topped with creamy burrata cheese – 14 (vegetarian, gf)

Caprese Salad

House made mozzarella cheese, locally grown heirloom tomatoes, aged balsamic vinegar, extra virgin olive oil, sea salt – 14 (vegetarian, gf)

Corn Chowder

Locally grown sweet corn, our smoked gouda, chicken, and pork sausage, bacon, and potatoes
Regular 11, Small 7 (gf)

Artichoke Parmesan Soup

Our signature soup – Regular 10, Small 6 (vegetarian, gf)

Garden Salad

Locally grown mixed greens, grape tomatoes, beets, carrots, house made focaccia croutons, and balsamic vinaigrette

Small 6 – Regular 9 (vegetarian, GF without the croutons)

Romana Salad

Our version of Caesar salad: locally grown baby romaine lettuce, house made focaccia croutons, Grana Padano crisps

Small 6 – Regular 9 (not vegetarian, GF without the croutons)

Mediterranean Salad

Chickpeas, sun dried tomatoes, black olives, artichoke hearts, cherry tomatoes, baby spinach, onions, red wine vinegar, garlic, and oregano vinaigrette

Small 8 – Regular 13 (vegetarian, GF, dairy free)

****Some items may be cooked to order and served seared or undercooked – consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

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Entrees

Rosetta

Our signature pasta dish – house made pasta rolled with oven roasted rosemary ham and provolone cheese, sliced, baked, and served with spicy tomato cream sauce – 27

Pomodoro e Burrata

Locally grown San Marzano tomatoes that we process in house, lots of fresh basil, olive oil, garlic and our spaghetti pasta – finished with creamy burrata cheese – 26 (vegetarian, can be made with gf pasta)

Blackened Pork Tenderloin

Pork tenderloin medallions pan fried with blackening spices, served with creamy local corn and vegetables (spicy) – 29 (can be made gf)

Prosciutto e Avocado

A Bistro specialty: large shrimp, avocado, Italian prosciutto, thyme, white wine garlic cream sauce and our spinach tagliatelle pasta – garnished with Grana Padano and prosciutto crisps – 30 (can be made with gf pasta)

Melanzane alla Leccese

Locally grown eggplants fried and layered with provolone cheese, Grana Padano, and a basil tomato sauce made with local tomatoes – 25 (vegetarian)
With pork meatballs – 27

Beef Cannelloni

House made pasta rolled into a tube filled with Colorado-raised Wagyu beef that we grind, slowly cook with herbs and vegetables, then mix with potatoes and cheese - baked to order and served with our tomato and vegetable sauce – 29

Pollo Tricolore

Diced and marinated chicken breast cooked with peppers, shallots, garlic, ground tomatoes, white wine, and baby spinach, tossed with our garganelli pasta, and finished with Grana Padano cheese – 27
(can be made with gf pasta)

Pollo al Basilico

Naturally raised chicken breast butterflied and cooked with fresh basil, garlic, and white wine butter sauce, served with roasted garlic mashed potatoes and vegetables and finished with aged balsamic vinegar – 29 (can be made gf)

You can also order our pasta tossed with our meat sauce, or our vegetable and tomato sauce, or our basil pesto sauce. You can also have pasta tossed with just butter and Grana Padano cheese.

GLUTEN FREE INFORMATION

Many of the dishes we prepare are gluten free, but you need to know that our kitchen is not gluten free as we prepare pastas and bake regular bread everyday. Traces of gluten are in our ovens and in the air of course, and if your allergy is severe, we cannot guarantee that anything we serve will be totally gluten free. However, we do take great care to use separate utensils, pots, water, cutting boards, etc., when cooking gluten free items to limit cross contaminations. If this meets the requirements of your allergy, we are happy to serve you. We supplement the food that we produce with gluten free items purchased from specialized companies. **Gluten free Olive Rosemary Focaccia – \$3.00 Gluten free pasta - additional \$3.25**