

STARTERS/SALADS

Prosciutto e Melone

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

Burrata Salad

Creamy burrata cheese, roasted local tomatoes, Italian long stem marinated artichoke hearts, crispy prosciutto, aged balsamic vinegar, extra virgin olive oil – 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)

Aglione e Peperoncino

Classic and simple Italian pasta dish: lots of garlic, olive oil, and parsley, medium chili peppers and our spaghetti pasta – appetizer size 10, dinner size 17 (vegan, can be made gf)

Caprese Salad

House made mozzarella cheese, locally grown heirloom tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil, and sea salt – 14 (vegetarian, 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.**

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

Pasta al Pollo

Naturally grown chicken breast diced and marinated with garlic and olive oil, sautéed with our sun-dried tomato pesto, house roasted San Marzano tomatoes, white wine, and cream – tossed with our gemelli pasta – 28 (can be made with gf pasta)

Filetto di Maiale

Pork tenderloin medallions marinated with rosemary and garlic, pan fried with butter and white wine, served with our roasted garlic mashed potatoes and vegetables – 29 (can be made gf)

Risotto with Peppers and Shrimp

Risotto flavored with locally grown Corno di Bue sweet peppers and garnished with baked shrimp – 29 (gluten free)

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

Scaloppine al Limone

Naturally raised chicken breast butterflied and cooked in lemon, white wine, and butter sauce – served with roasted garlic mashed potatoes and vegetables – 27 (can be made gf)

Tagliolini Funghi e Capesante

Our tagliolini pasta flavored with sage and tossed with shallot cream sauce, locally grown oyster mushrooms, and scallops, then finished with shavings of Parmigiano Reggiano cheese and truffle zest – 30 (can be made with gf pasta)

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**