

SMALL PLATES

BRESAOLA - AIR CURED BEEF THINLY SLICED, DRESSED WITH OLIVE OIL AND LEMON JUICE AND SERVED WITH TRIPLE CRÈME BRIE CHEESE - 10.99

CALAMARI - OUR SIGNATURE APPETIZER: FRIED CALAMARI ACCOMPANIED BY A LEMON GARLIC CREAM SAUCE - 10.99

EGGPLANT PARMESAN - OUR VERSION OF THE CLASSIC ITALIAN DISH - 9.99 (VEGETARIAN)

OLIVE MISTE - ASSORTED OLIVES INCLUDING THE DELICIOUS CASTELVETRANO, GARLIC STUFFED OLIVES AND NICOISE - 3.99 (VEGETARIAN AND GLUTEN FREE)

CHEESE PLATE - AGED GOAT CHEESE, GRANA PADANO, PECORINO ROMANO, HONEY AND APPLES (GLUTEN FREE) - 13.99

ANTIPASTO PLATE - TWO CURED MEATS, TWO CHEESE AND AN ASSORTMENT OF OLIVES, CURED PEPPERS AND BALSAMIC CURED ONIONS - 15.99

FUNGHI RIPIENI - MUSHROOM CAPS SAUTÉED IN GARLIC AND WHITE WINE, FILLED WITH PARMESAN SEMOLINA GNOCCHI, THEN BAKED IN A PARMESAN CREAM SAUCE - 11.99

BLUE CHEESE AND WALNUTS SALAD ARUGULA, WALNUTS, PEARS, DRIED CRANBERRIES, CREAMY BUTTERMILK BLUE CHEESE AND HORSE-RADISH DRESSING MADE IN HOUSE WITH FRESH HORSERADISH ROOT (VEGETARIAN AND GLUTEN FREE) - 8.99

GARDEN SALAD - ORGANIC MIXED GREENS, AND FRESH VEGETABLES, HOUSE MADE CROUTONS AND BALSAMIC VINAIGRETTE (VEGETARIAN) - 5.99

ROMANA SALAD - HEARTS OF ROMAINE LETTUCE, HOUSE MADE CROUTONS, PARMESAN CRISPS, AND OUR CREAMY GARLIC DRESSING (NOT VEGETARIAN) - 5.99

INSALATA DELLE FESTE - ORGANIC MIXED GREENS AND ARUGULA, DRIED CRANBERRIES, PECANS, GREEN APPLES, COLORADO GOAT FETA MARINATED IN HOUSE AND OUR CREAMY RASPBERRY BALSAMIC VINAIGRETTE - 8.99

ARTICHOKE PARMESAN SOUP
VEGETARIAN AND GLUTEN FREE
CUP 3.99 - BOWL 6.49

SPECIAL SOUP OF THE DAY - ASK YOUR SERVER

STONE OVEN HAND TOSSED 8" PIZZAS

PIZZA MARGHERITA THE CLASSIC: TOMATO SAUCE, HANDMADE MOZZARELLA CHEESE, AND OREGANO - 7.49 (VEGETARIAN)

PIZZA AL COTTO - TOMATO SAUCE, MOZZARELLA CHEESE, OVEN ROASTED ROSEMARY HAM, AND OREGANO - 9.49

PIZZA AL COTTO E FUNGHI - TOMATO SAUCE, MOZZARELLA CHEESE, OVEN ROASTED ROSEMARY HAM, GARLIC SAUTÉED MUSHROOMS, AND OREGANO - 9.99

PIZZA AL POLLO - OUR OWN BASIL PESTO, CARAMELIZED ONIONS, MARINATED AND SAUTÉED CHICKEN BREAST, PIQUANTE PEPPERS, TOPPED WITH ASIAGO CHEESE - 10.49

PIZZA AL TRICOLORE - SPICY CAPICOLLO, CAPERS, FRESH ORGANIC BABY SPINACH, LIGHT TOMATO SAUCE AND CREAMY ITALICO CHEESE - NEW 10.49

PIZZA ALLA SALSICCIA - FRESH SPINACH, HOUSE MADE CHICKEN AND SMOKED GOUDA SAUSAGE, PROVOLONE CHEESE, FRESH TOMATOES - 9.99

GLUTEN FREE PIZZA CRUST AVAILABLE FOR AN ADDITIONAL \$2

THERE IS A \$2 CHARGE TO SPLIT ANY DISH OR YOU CAN ASK FOR AN EXTRA PLATE AT NO CHARGE

**A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE AND SPLIT CHECKS
PLEASE NOTE THAT SEPARATE CHECKS FOR PARTIES OF 6 OR MORE MUST BE AGREED UPON PRIOR TO ORDERING
AND ADDITIONAL TIME MAY BE REQUIRED TO PROCESS MULTIPLE CHECKS PAYMENTS**

PASTAS

TAGLIOLINI DI MARE - BACK ON THE MENU FOR THIS BISTRO CLASSIC: SCALLOPS, SHRIMP, AND SMOKED SALMON, ROASTED VEGETABLES, CREAM AND WHITE WINE - TOSSED WITH OUR HOUSE MADE TAGLIOLINI - 18.99

LASAGNA TRADIZIONALE - TRADITIONAL MEAT LASAGNA LAYERED WITH OUR HOUSE MADE SPINACH PASTA - 17.99 - SMALL PORTION 12.99

PASTA D'INVERNO - HEARTY PASTA MADE WITH WINTER SAUSAGE IN A MUSHROOM CREAM SAUCE TOSSED WITH OUR CHESTNUT FLOUR FUSILLI AND BABY SPINACH, A BISTRO UNIQUE WINTER CLASSIC DISH - 19.99

ROSETTA - HOUSE MADE PASTA ROLLED WITH ROSEMARY HAM AND PROVOLONE CHEESE - BAKED AND SERVED WITH SPICY TOMATO CREAM SAUCE - 18.99 - SMALL PORTION 12.99

PROSCIUTTO E AVOCADO - HOMEMADE SPINACH PASTA TOSSED WITH A SAUCE OF SHRIMP, PROSCIUTTO DI PARMA, THYME, AVOCADO, GARLIC, CREAM AND WHITE WINE - 15.99

CANNELLONI VERDI - CANNELLONI PASTA FILLED WITH SPINACH, RICOTTA AND PARMESAN CHEESE - SERVED WITH OUR TOMATO AND VEGETABLE SAUCE (VEGETARIAN) - 15.99

GNOCCHI AI FUNGHI - TRADITIONAL CENTRAL ITALIAN SEMOLINA GNOCCHI, BAKED AND SERVED WITH WILD MUSHROOMS RAGU - 15.99, SMALL PORTION 10.99 (VEGETARIAN)

POLLO AL PESTO - A BISTRO CLASSIC - DICED AND MARINATED CHICKEN BREAST SAUTÉED WITH ROASTED TOMATOES AND GARLIC IN SUN DRIED TOMATO PESTO SAUCE WITH FUSILLI PASTA - 16.99 - SMALL PORTION - 12.99

CRESPELLE - HOUSE MADE PARMESAN FLAVORED CREPES FOLDED WITH ROSEMARY HAM, PROVOLONE CHEESE AND SAUTÉED MUSHROOMS, SERVED WITH SPICY CREAMY TOMATO SAUCE - 15.99 - SMALL ORDER 12.99

MUSHROOM RISOTTO - CREAMY MIXED MUSHROOMS RISOTTO SERVED WITH PARMESAN CHEESE CRISPS - 14.99 (GLUTEN FREE)

GLUTEN FREE CORN PASTA IS AVAILABLE FOR GUESTS WITH GLUTEN ALLERGIES - \$1.50 CHARGE APPLIES

ENTREES

COSTOLETTE - BONELESS BEEF RIBS SLOWLY BRAISED IN VEGETABLES AND RED WINE SAUCE - SERVED WITH HORSERADISH MASHED POTATOES AND VEGETABLES - 18.99 - SMALL PORTION 12.99 (GLUTEN FREE)

SCALOPPINA AL LIMONE - ALL NATURAL CHICKEN BREAST SAUTÉED IN A LEMON AND WHITE WINE SAUCE - SERVED WITH ROASTED GARLIC MASHED POTATOES AND VEGETABLES - 15.99 (CAN BE MADE GLUTEN FREE) - SMALL PORTION 12.99

SALTINBOCCA - VEAL MEDALLIONS FOLDED WITH PROSCIUTTO, ASIAGO CHEESE AND FRESH SAGE - SAUTÉED IN A GARLIC AND WHITE WINE SAUCE - SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLES (CAN BE MADE GLUTEN FREE) - 19.99

SALMONE GERUSALEMME - FRESH WILD SALMON FILLET BAKED WITH A TOPPING OF ARTI-CHOKE HEARTS, OLIVES, RICOTTA CHEESE AND PARMESAN CHEESE - SERVED RICE PILAF - 19.99 (CAN BE MADE GLUTEN FREE)

VITELLO AI CAPPERI - THINLY SLICED VEAL IN CAPERS AND ROASTED TOMATOES SAUCE, SERVED WITH SAFFRON RICE PILAF AND VEGETABLES - 19.99 (CAN BE MADE GLUTEN FREE)

FILETTO - PORK TENDERLOIN, POUNDED THIN, MARINATED IN ROSEMARY AND GARLIC AND QUICKLY SAUTÉED, SERVED WITH ROASTED POTATOES AND TOMATOES - 16.99 (CAN BE MADE GLUTEN FREE)

STINCO D'AGNELLO - LARGE COLORADO LAMB HIND SHANK SLOWLY BRAISED IN RED WINE, TOMATO, VEGETABLES, NUTMEG, CINNAMON AND CLOVE SAUCE, SERVED WITH BAKED POLENTA AND VEGETABLES - 24.99 (GLUTEN FREE)

VEAL MARSALA - THINLY SLICED VEAL IN A CREAMY MARSALA WINE AND CARAMELIZED ONIONS SAUCE - SERVED WITH SAFFRON RICE PILAF AND VEGETABLES - 19.99 (CAN BE MADE GLUTEN FREE)

COTOLETTA ALLA BOLOGNESE - NATURAL COLORADO CHICKEN BREAST BREADED WITH PARMESAN AND HERBS, FRIED THEN FINISHED WITH PROSCIUTTO DI PARMA AND FONTINA CHEESE, SERVED WITH ROASTED GARLIC MASHED POTATOES, ARUGULA AND TOMATOES WITH BALSAMIC DRESSING - 17.99