

STONE OVEN INDIVIDUAL PIZZA

MARGHERITA: crushed tomatoes, house made mozzarella, oregano—6.99 (V)

COTTO: crushed tomatoes, house made mozzarella cheese, oregano, oven roasted rosemary ham—8.99 add sautéed mushrooms—9.99

SFIZIOSA—house roasted tomatoes, provolone cheese, roasted smoked pancetta, long stem artichoke hearts — 10.99

CALABRIA—asiago cheese, spicy calabrese peppers, cream, scallions, house fennel sausage, pine nuts—9.99

POLLO—house basil pesto, chicken breast, piquante peppers, caramelized onions, asiago cheese—10.99

GF PIZZA CRUST AVAILABLE FOR AN ADDITIONAL \$2

(please note that we bake the pizza in the same oven, so traces of gluten may be left in the air)

SOUPS

ARTICHOKE PARMESAN SOUP: the Bistro signature soup for many years now—served with fried artichoke garnish (GF without the fried artichoke, V)

Cup—3.49

Bowl—6.49

SPECIAL SOUP: ask your server for special soup(s) we may have available—prices vary

***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**

GF BREAD AVAILABLE FOR AN ADDITIONAL \$1.50 PER PORTION

There is a \$2 split charge to split any dish—or you may ask for an extra plate at no charge

APPETIZERS

COZZE: fresh black mussels in spicy tomato sauce—11.99 (GF, DF)

CARCIOFI ALLA ROMANA: fresh baby artichokes slowly braised with garlic, olive oil and parsley “romana style”—10.99 (GF, DF, V)

POLPETTE: meatballs made with local organic beef and parmesan cheese, served in red wine tomato sauce with fava beans and potato gaufrettes 10.99

FUNGHI RIPIENI: sautéed mushrooms stuffed with semolina gnocchi, baked in cream and parmesan sauce—11.99 (V)

BEET AND GOAT CHEESE: roasted beet salad with made with local beets and dressed with ginger vinaigrette, served with goat cheese cakes—11.99 (V)

CALAMARI: classic Italian fried calamari served with lemon garlic cream sauce—10.99

BRUSCHETTA AI FUNGHI: rosemary flavored bread toasted and topped with sautéed mushroom and provolone cheese —9.99

MIXED OLIVES: 3.99 (V, GF, DF)

PATATINE FRITTE: classic house cut French fries tossed with grana padano cheese, rosemary salt, and white truffle oil—5.99 (V)

BUTTERNUT SQUASH TART: sage flavored tart filled with butternut squash, parmesan custard and fried sage—10.99

SALADS

GARDEN SALAD: mixed greens, carrots, beets, tomatoes, house made croutons —house balsamic vinaigrette (V)

Small—3.99

Regular—5.99

ROMANA SALAD: hearts of romaine, house made croutons, parmesan crisps, creamy garlic dressing

Small—3.99

Regular—5.99

INSALATA DELLE FESTE: baby spinach, fresh apples, cranberries, toasted pecans, house marinated Colorado goat feta—served with house raspberry balsamic vinaigrette—10.99 (GF, V)

BLUE CHEESE: baby organic arugula tossed with house made horseradish dressing, blue cheese, fresh pears, toasted walnuts and dried cranberries—9.99 (V)

BURRATA SALAD: baby organic arugula, fresh beets, tomatoes, burrata cheese—dressed with Sicilian single varietal olive oil, aged balsamic vinegar and sea salt—10.99 (GF)

ENTRÉE PASTAS

PASTA D'INVERNO: porcini mushrooms, winter sausage, crème and white wine sauce—tossed with house made chestnut pasta and baby spinach—20.99

CREPELLE: house made parmesan flavored crepes folded with oven roasted rosemary ham, provolone cheese and sautéed mushrooms, baked and served with spicy tomato cream sauce—19.99 small portion 14.99

PATATE E PESTO: house made potato gnocchi tossed with our own basil pesto—17.99 small portion—12.99 (V)

PACCHERI ALLA SALSICCIA: house made green chili sausage, fennel sausage, and mushrooms in spicy creamy sauce - tossed with our paccheri pasta —18.99

TAGLIOLINI DI MARE: house made Tagliolini pasta tossed with smoked salmon, bay scallops, shrimp, and roasted vegetables in white wine cream sauce - 19.99

GNOCCHI AI FUNGHI: semolina gnocchi baked and served with mushroom ragout —17.99 (V) small portion 12.99

ROSETTA: house made pasta rolled with rosemary ham and provolone cheese, sliced baked and served with spicy tomato cream sauce—19.99 small portion—14.99

PROSCIUTTO E AVOCADO: house made spinach pasta tossed with shrimp, prosciutto di Parma, fresh avocado, fresh thyme, garlic, cream and white wine—17.99

PASTA CALABRESE: our own pasta tossed with spicy Calabrese peppers, roasted tomatoes, fresh oregano and garlic, olive oil - finished with Pecorino Romano cheese - 13.99 (V)

LASAGNA TRADIZIONALE: traditional lasagna with spinach noodles, meat and tomato sauce, béchamel and grana padano cheese—17.99 small portion—12.99

GARGANELLI AL RAGU: house made garganelli pasta and our meat and vegetable tomato sauce—everything made in house—14.99

POLLO AL PESTO: diced and marinated chicken breast sautéed with roasted tomatoes and finished with sun dried tomato pesto white wine cream sauce—tossed with our gemelli pasta—18.99 small portion—14.99

We cannot list all the ingredients for each dish - please inform us of any allergy BEFORE ordering

OTHER ENTREES

OSSO BUCO: Colorado bison shank braised in tomato lemon sauce - served with saffron risotto —29.99 (GF)

COTECHINO IN GALERA: classic dish from Modena—cotechino sausage wrapped first in prosciutto, then in beef, marinated and then braised with rosemary, garlic, onions, red wine and tomatoes—served with roasted garlic mashed potatoes and kalettes —22.99 (GF)

SALMONE: fresh Scottish salmon fillet lightly sprinkled with assorted spices, baked and served with butternut squash mash, house made cherry balsamic sauce and vegetables — 24.99 (GF)

SCAMPI: domestic Gulf white shrimp and squash “spaghetti” tossed with hazelnut, parsley and meyer lemon pesto - finished with lemon oil and toasted hazelnuts - 16.99 (GF)

GORGONZOLA: chicken breast in creamy gorgonzola sauce—served with polenta fries and seasonal vegetables—19.99

COSTOLETTE: American Kobe beef rib meat slowly braised with vegetables, herbs and red wine—served with horseradish mashed potatoes and seasonal vegetables—21.99 small portion 16.99 (GF)

CODA ALLA VACCINARA: one of the most traditional recipes from Rome: braised oxtail, a must-try delicacy which we served with polenta fries (pine nuts used in the sauce)—20.99 (GF if served with baked polenta) small portion 16.99

SCALOPPINA AL LIMONE: chicken breast cooked scaloppina style with lemon and white wine, served with roasted garlic mashed potatoes and seasonal vegetables—17.99 small portion 13.99 (can be made GF)

SALTIMBOCCA: veal medallions folded with prosciutto di Parma, asiago cheese and fresh sage, sautéed with garlic and white wine—served with roasted garlic mashed potatoes and seasonal vegetables—22.99 (can be made GF)

PICCATA DI VITELLO: thinly sliced veal in lemon, white wine, mushrooms, and caper sauce—served with polenta fries and seasonal vegetables—22.99 (can be made GF)

**GLUTEN FREE PASTA AVAILABLE FOR \$1.50
ADDITIONAL CHARGE**

**We only use Red Bird chicken, antibiotic free and naturally
raised, cage free and fed a vegetarian diet**