

primi piatti

Prosciutto
Parmigiano reggiano,
shaved cantaloupe

Antipasti
Selection of cured meats,
parmesan cheese,
roasted peppers
and Kalamata Olives

Casserola e Granchio
(Jumbo Lump Crab Bake)
Sweet yellow corn and leeks
baked in a casserole with
provolone

**Degustazione
di Crostini per Due**
(Assorted Crostini)
Tomato and basil,
olive tapenade, red peppers
pesto, sun dried tomato,
arugula mozzarella and
prosciutto stick

**Pomodoro e Mozzarella
di Bufala**
(Bufala Mozzarella and Tomato)
Extra virgin olive oil, aged
balsamic and garlic focaccia

Bistecca Tartare
(Steak Tartare)
Classic Dijon mustard, capers,
parsley, onion, parmesan
cheese and black pepper
vinaigrette with crisps potatoes

Calamari Fritto Misto
Golden fried calamari with
marinara sauce and lemon
garlic aioli

zuppe e insalate

Zuppa di Cipolle
(Onion Soup)
Creamed Caramelized onions-
leek soup with garlic croutons
and gratinet mozzarella

Cioppino
Rustic San Francisco
seafood stew, garlic,
tomato and herb crostini

Insalata di Cesare
Romaine, garlic and anchovy
emulsion, parmesan cheese
and herb crostini

Insalata di Arugula
Goat cheese, toasted pine nuts,
crisp shallots, sun dried
tomato vinaigrette and
balsamic syrup

Italian Tagliare Assortito
(Italian Chop Chop)
Soppresata, egg, tomato,
celery, corn, radicchio,
romaine, cucumber, avocado
and Italian dressing

piatti principali

pasta

Pappardelle Puttanesca
Shrimp scallops, mussels,
clams, calamari, kalamata olive,
anchovies, sundried tomato in
basil-marinara sauce

Spaghetti Bolognese
Slow braised Ground beef-veal,
tomato, garlic, basil
and parmesan cheese

Linguini Alfredo
White wine and garlic cream
sauce, crispy pancetta and
italian parsley

Penne Verdura
Grilled Vegetables, roasted
peppers, basil pesto and
parmesan cheese

Rigatoni alla Toscana
Kobe meatballs baked in a herb
tomato ragout-smothered in a
mozzarella cheese

mare / verdure

Branzino Toscano Grigliato
(Grilled Sea Bass)
Grilled vegetables, garlic
mashed potato and basil pesto

Trancio di Salmone
(Pan Seared Salmon)
Orecchiette pasta with
artichokes, olives, grilled
asparagus-arugula salad and
lemon vinaigrette

Melanzane Parmiggiana
Pan fried breaded eggplants,
smothered in marinara sauce,
parmesan and mozzarella
cheese with a gaspacho "shot"

Grigliata Mista
(Mixed Grilled)
Colorado lamp chops, baby
chicken, veal medallion with
italian sausage and rigatoni
pasta

bistecche

Bistecca Toscana "Ribeye"
Blackened angus Ribeye steak,
cajun spiced butter, marinated
peppers and baked pecorino
"mac&cheese"

Filetto Mignon Rustico
Horseradish mashed potatoes,
porcini mushrooms, arugula
and barolo sauce

Veal Parmiggiana
Panfried veal cutlet topped
with mozzarella cheese, linguini
tomato sauce

Bistecca alla Griglia
Grilled vegetables, oregano
aioli, smoked paprika-garlic
steak fries