



# prosciutto & mozzarella bar

## SALUMI MISTI 22

Select 3 meats

## SALUMI E FORMAGGI 26

Select 6 items

## FORMAGGI MISTI 19

Select 3 cheeses

### VENISON SALAMI 12

Unique. Seasoned with red wine, sea salt, juniper berry and black pepper corn. Aged for 3 months.

### SAN DANIELE

The king of Prosciutto, cured for 18 months.

### WILD BOAR SALAMI

### IBERICO, SPANISH SUPER PROSCIUTTO\* 30

Free range, acorn-fed Iberian black pigs (melts in your mouth). \*not available for mix & match

### PARMA PROSCIUTTO 10

Cured for 14 months.

### 12 SPECK

Smoked Prosciutto.

### 8 SOPPRESSATA CALABRESE

Spicy salami.

### 12 DUCK PROSCIUTTO

Tender black pepper crusted duck prosciutto.

### 9 IBERICO DE BELLOTA 15

Symphony of flavors, pure Pata Negra paleta, free range, acorn-fed Iberian pigs, cured shoulder, aged 24 months.

### 11 BLACK TRUFFLE SALAMI

### 10 TARTUFOTTO

Italian truffle infused cooked ham.

### 9 RED LEICESTER CRUNCH 13

England- Matured for 15 months. Served with sweet drop peppers and caramelized walnuts.

### D.O.P GORGONZOLA

### DOLCE

Creamy and rich with black fig marmalade.

### BURRICOTTA

(BURRATA STUFFED WITH RICOTTA) Italian black lava salt, rosemary EVOO, arugula.

### PARMIGIANO

Organic pear, organic Italian honey, caramelized walnuts.

### 11 BURRATA

Sea salt, unfiltered EVOO, Italian artichokes, homemade crostini.

### 10 FRESH MOZZARELLA

Milk cow fresh Mozzarella, EVOO, bruschetta tomato, rainbow carrots, garlic, salt flakes.

### 13 FARMHOUSE CHEDDAR SPECIAL RESERVE

England-Handcrafted and carefully aged for 18 months. Served with Calabrian chili and medjool organic California dates.

### 13 GOUDA 26 MONTH

Netherlands- Caramel and smokey notes with "crystal flavor" Firm but still creamy, amber in color. Served with Italian black Amarena cherries.

# carpaccio

THE ITALIAN METHOD TO THINLY SLICE MEAT, SEAFOOD AND VEGETABLES

### 20 OCTOPUS & TASMANIAN SALMON

Chef Pirozzi's latest creation. Braised Italian octopus, thinly sliced sashimi grade Tasmanian salmon, unfiltered EVOO, tear drop peppers, lemon preserves, cherry tomatoes, organic greens, Maldon salt flakes, Italian capers.

### 21 LOBSTER CARPACCIO

Maine Lobster thinly sliced, rainbow carrots, lemon juice, black salt, capers, Calabrian chili oil, avocado and unfiltered extra virgin olive oil.

### 17 GOLDEN BEETS & GOAT CHEESE

Mixed baby greens, wild berry dressing, fresh raspberries, caramelized walnuts.

### 19 FILET MIGNON

Local lemon juice, EVOO, arugula, shaved Parmigiano.

### 18 HEIRLOOM TOMATO & BURRATA

Arugula, Castelvetrano, Cerignola olives with creamy Mozzarella.

# da dividere

TO SHARE

### NONNA IDA SOUP

Homemade chicken broth, zucchini, Roma tomatoes, fresh spinach, parmesan cheese, braised lamb.

(Available without lamb \$10)

### OLIVE FRITTE

Fontina stuffed Castelvetrano olives, lightly flash-fried, Greek oregano.

### OLIVE MARINATE

Castelvetrano, Kalamata, and Cerignola Rosse imported olives in house marinade.

### NODINI

Lightly breaded Mozzarella, flash fried, pomodoro basil sauce

### ZUCCA (MUST TRY)

House-made organic butternut squash ricotta ravioli, brown butter sage sauce.

### ALICI

White imported Italian anchovy, arugula, rainbow carrots, infused calabrian oil.

### MAMMA MIA

Alessa's favorite meal - 3 meatballs, ragù, burrata, fresh basil.

### CALAMARI FRITTI

Crispy-fried Calamari, arrabbiata sauce.

### BRUSCHETTA AL POMODORO

Roma tomatoes, basil, garlic Alessa's way.

### SHRIMP SCAMPI AND CLAMS

Sautéed in a lobster reduction sauce, with Meyer lemon and Calabrian hot chili.

### MINISTRONE

Garden vegetable soup, prepared daily.

# insalata

FARMER'S CHOICE

### 19 SUPERFOOD SALAD

All organic locally grown: quinoa, chia seed, organic goji berries, avocado, rainbow carrots, baby kale, arugula, spinach, hearts of romaine, roasted vegetables, asparagus, sunflower seeds, almonds, golden raisins, fresh raspberry unfiltered organic honey lemon and extra virgin olive oil vinaigrette.

(The Chef kindly requests no substitutions please)

### 22 INSALATA DI MARE

Mediterranean octopus, calamari, Giant prawns, EVOO, local grown lemon juice, spicy Calabrian chili oil, mint, cherry tomatoes, arugula.

### 10 BABY KALE SALAD

Local grown organic baby kale, shaved organic rainbow cauliflower, caramelized walnuts, shaved aged cheese, California date white balsamic vinaigrette.

### 10 ARUGULA & FENNEL

Wild arugula, fennel, oregano, lemon EVOO, shaved Parmigiano, chopped tomato.

ADD SHRIMP \$3 EA. ADD CHICKEN \$7

### 10 PERE E GORGONZOLA

Organic baby mixed greens, organic pears, Gorgonzola Dolce, caramelized walnuts, raspberry vinaigrette.

### 16 CASA

Full 10 Side 8

Organic baby greens, tomatoes, mushrooms, carrots, Italian herb vinaigrette, Parmigiano.

### 18 CAESAR

Full 10 Side 8

Shaved Parmigiano, croutons, anchovy-lemon dressing. Add Alici four x \$3 (Italian white imported anchovy)

### 13 CAPRESE

Roma tomatoes, fresh Mozzarella, Kalamata olives, basil, organic arugula, EVOO, Saba, focacetta.

# pizza

ADD PROSCIUTTO, SPECK

OR SALAMI FOR \$5 EACH

ADD FRESH VEGETABLES FOR \$4

### 20 CRISPY PROSCIUTTO

San Marzano sauce, tomato, goat cheese, housemade spicy oil, Mozzarella, crispy San Daniele prosciutto.

### 20 CALI CALI

Shredded white Cheddar, fresh mozzarella, red onions, grilled chicken, crispy bacon, fresh Cali-Cali sliced avocado.

### 18 BIANCA

Smoked and fresh mozzarella, house-made sausage, Calabria chili, orange Peppadews.

### 18 CALABRIA

Mild Italian sausage, spicy salami, smoked Mozzarella, arrabbiata sauce.

### 15 MARGHERITA

Pomodoro sauce, Mozzarella, basil, EVOO.

### 18 BURRATA E MELENZANE

Pomodoro sauce, burrata, basil, eggplant.

### 18 DI PARMA

Mozzarella, ricotta, prosciutto, arugula.

### 19 FUNGHI MISTI

Wild mixed mushrooms, Fontina, truffle oil.

### 18 SALSICCE

Italian sausage, sautéed mushrooms, Mozzarella, tomato sauce.

### 18 QUATTRO STAGIONI

Tartufotto ham, artichokes, black olives, mushrooms, tomato sauce.

## pasta

SUBSTITUTE WHOLE WHEAT PASTA FOR \$3.00  
SUBSTITUTE ITALIAN GLUTEN FREE PASTA  
(CONTAINS SOY) FOR \$4.00

- ORECCHIETTE** 21  
Little ear shaped pasta, house made sausage, goat cheese, Italian pine nuts, sun-dried tomatoes, fresh spinach, EVOO, grana padano sauce.
- CAPPELLINI AL POMODORO** 15  
Angel hair pasta, garlic, fresh basil tomato sauce.  
ADD SHRIMP \$3.50 EA. ADD CHICKEN \$7
- SPAGHETTI CON POLPETTE** 19  
Spaghetti, Mamma Margherita's meatballs, light spicy tomato sauce.
- SAUSAGE & MUSHROOM PENNE** 19  
Porcini & arugula cream sauce.
- LINGUINE MARECHIARO** 24  
Clams, calamari, shrimp, garlic white wine tomato sauce.  
ALSO AVAILABLE WITH WHITE WINE SAUCE
- LIVORNESE** 25  
Fresh fish, scallop, black tiger shrimp, white wine oregano tomato sauce, linguine.
- HEALTHY SALMON PASTA** 23  
Alessandro made local lemon infused tagliolini pasta, tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, tomato bruschetta peppery baby arugula.
- SEASHELL PASTA** 21  
Lobster cream sauce, shrimp, asparagus.
- PENNE NORMA** 16  
Penne, sautéed eggplant, smoked Mozzarella, pomodoro sauce.
- RIGATONI UGO D'ORSO** 20  
Grilled chicken, sun-dried tomatoes, porcini mushroom cream sauce.
- VEGETARIANA** 16  
Whole wheat spaghetti, garden vegetables, garlic, tomato sauce, basil.  
ADD SHRIMP \$3.50 EA. ADD CHICKEN \$7
- GAMBERI AL PESTO** 20  
Seashell pasta, tiger shrimp, basil pesto, toasted white almonds.
- IBERICO TORTELLONI** 22  
Prosciutto and Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto, fresh sage, finish in a Parmesan cream sauce.
- LOBSTER MAC & CHEESE** 25  
Fresh Maine lobster claw meat, shallots, Fontina, mozzarella, Gouda and Gorgonzola tossed with elbow macaroni.
- BAKED ZITI** 20  
Meatballs, Bolognese, Provolone, Asiago and Mozzarella tossed and baked with ziti pasta.
- GALLINA** 20  
Rosemary chicken filled tortellini, shallots, vodka pink sauce or prosciutto, sage cream sauce.

## risotto

IMPORTED CARNAROLI ITALIAN RICE  
GROWN AND HARVESTED IN PAVIA, ITALY

- MARE** 25  
Shrimp, calamari, clams, large prawn.
- GAMBERI** 23  
Black tiger shrimp asparagus, lobster reduction.
- CINQUE FORMAGGI** 19  
Gorgonzola Dolce, Fontina, Mozzarella, Parmigiano, Affumicata.
- FUNGHI** 22  
Wild mushroom, shallots, parmesan, prosecco.
- GIARDINO** 19  
Organic Locally Grown seasonal vegetables, burrata.

## della casa

HOUSE-MADE PASTA  
MADE WITH ORGANIC EGGS AND ITALIAN FLOUR

- LAMB PAPPARDELLE** 23  
Colorado 16-hour slow braised lamb shoulder ragú over fresh pappardelle. Papa's Favorite.
- BOLOGNESE** 19  
Pappardelle pasta, Bolognese sauce.
- BLACK INK LINGUINE** 20  
Clams, tiger shrimp, sun-dried tomatoes, Chardonnay sauce.
- LIMONCELLO** 24  
Limoncello infused radiatori pasta, scallop, Giant prawns, Pinot Grigio wine sauce.
- SPAGHETTI VERDE** 22  
Arugula infused square spaghetti tossed with tiger shrimp, fresh garlic, pinot grigio, baby tear drop Peruvian pepper and Calabrian chile.
- GLUTEN-FREE RAVIOLI\*** 22  
Gluten-free ravioli stuffed with organic kale and Mozzarella. Fresh vegetables and choice of San Marzano or Grana Padana sauce.
- NONNA TITINA CHEESE RAVIOLI** 18  
Spinach and Ricotta filled ravioli, tomato basil sauce.
- NONNA IDA MEAT RAVIOLI** 20  
Meat filled ravioli, Bolognese sauce, Pecorino cheese.
- VEAL OSSO-BUCO AGNOLOTTI** 24  
Veal Osso-Buco filled ravioli, wild mushrooms, brown butter sage sauce.
- ARAGOSTA RAVIOLI** 26  
Maine lobster and roasted fennel filled ravioli, sherry tomato vodka pink sauce with fresh lobster meat.
- ALFREDO** 18  
Fettuccine made fresh in house every morning, Parmigiano cream sauce.
- NONNA IDA'S LASAGNE** 19  
Ricotta, meatballs, ragú, Mozzarella.

## gnocchi

- NONNA IDA TITINA'S RECIPE POTATO DUMPLINGS** 22
- CINGHIALE** 20  
Wild boar house-made sausage, mushroom, Calabria chili, arrabbiata sauce.
- FIVE CHEESE** 18  
Gorgonzola Dolce, Fontina, Mozzarella, Parmigiano, Affumicata.
- POSITANO** 18  
Pomodoro sauce, basil, fresh Mozzarella.
- PESTO** 19  
Organic basil, parsley, pesto toasted white almonds.

## piatti

MAIN DISHES

- VEAL MARSALA** 29  
Veal tenderloin hand pounded, sautéed with shallots, wild mushroom and flambé with Sicilian Marsala wine. Served with sautéed organic spinach and fire roasted potatoes.  
(Also available with white wine, lemon, Italian capers sauce)
- EGGPLANT PARMIGIANA** 20  
Lightly-breaded eggplant, Mozzarella, pomodoro sauce, penne al pomodoro.
- POLLO LIMONCELLO** 23  
All-natural fresh chicken breast, white wine limoncello caper sauce, marinated artichokes, spinach.
- POLLO PARMIGIANA** 23  
All-natural fresh chicken breasts, Asiago, Parmigiano, fresh basil tomato sauce, penne al pomodoro.
- POLLO MARSALA** 23  
All-natural fresh pan-roasted chicken breasts, portobello mushrooms and Sicilian marsala wine sauce, sautéed spinach, rosemary potatoes.
- PAN SEARED SCALLOPS** 28  
Pan seared fresh diver scallops over basil pesto with linguine pasta, garlic, fresh basil tomato sauce.
- FRESH SALMON FILET** 24  
Grilled fish salmon filet, Meyer lemon fennel, sundried tomato white wine sauce served with sautéed spinach and italian artichokes.
- CATCH OF THE DAY (MARKET PRICE)**
- ELK CHOP** 33  
New Zealand elk chop seared to perfection, Amarena cherry port reduction. Served with cipolline onions and rainbow cauliflower.
- FILET MIGNON (8 oz)** 33  
Center cut filet, wood-fired Idaho potatoes and italian artichokes. Available with Amarena cherry port wine reduction or porcini mushroom sauce.
- RIB EYE (10 oz)** 30  
Well-marbled center cut Rib-Eye steak, black salt, garlic gloves, thyme, rosemary and sage marinated. Served over roasted potatoes and sautéed organic spinach.
- LAMB CHOP (10-12 oz)** 33  
Australian double cut lamb chops, Maldon salt flakes, italian herbs, grilled and oven baked. Served with roasted rosemary potatoes and sautéed mushrooms. Available with marinated fresh herb sauce or port red wine reduction.

## add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI

CHICKEN 7 SHRIMP 3.50 EA SALMON 11 ARUGULA 4

## contorni

SIDES

- ROASTED ORGANIC HEIRLOOM CAULIFLOWER** 9
- ITALIAN MARINATED ARTICHOKEs** 9
- FRESH SAUTÉED SPINACH** 9
- ROASTED ROSEMARY POTATOES** 7
- SAUTÉED WILD MUSHROOMS** 9
- MAMMA'S MEATBALL** 4.50 ea  
(Meatball only, does not include burrata)
- BRUSSELS SPROUTS** 9  
Pancetta, caramelized onion, sage butter sauce
- FRESH BAKED FOCACCIA** 5  
Served with homemade basil salsa verde. Complimentary\* with purchase of entree.  
\*Limit two per table maximum

\*The Chef strongly suggests not adding cheese to seafood pasta or seafood risotto.

"We reserve the right to refuse service to anyone."

\*Gluten-free pasta contains soy and may be cooked in water that contains flour. For food allergies, please ask to speak with the Manager before placing any order. Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*Chef Pirozzi company use Nest products for energy conservancy and security video-audio recording.