

APPETIZERS

- Burrata** 12.50
Served with Prosciutto di Parma, tomato confit and pesto topped with balsamic glaze of Modena
- Calamari** 10.30
Lightly breaded and fried, served with a side of homemade marinara
- Bruschetta** 10.90
Freshly in-house dried oregano and tomato confit bring a completely crave-able flavor you are sure to love
- Spinach artichoke dip** 12.90
Baked blend of fresh spinach, artichokes and cheese
- Meatballs a la pizzaiola** 11.90
Meatballs are great on spaghetti (+ \$3), but they also stand beautifully on their own
- Marinated mozzarella** 10.00
Glistening pearls of fresh mozzarella and plenty of seasoning, these marinated mozzarella balls are a party in every bite
- Charcuterie and cheese** 29.00
Salami, olives, and cheese adorn a plate for a smorgasbord of complementary flavors

PASTA

add a protein - prices may vary

- Tajarin al Tartufo** 22.20
Tajarin (pronounced <tie-yah-REEN>), is the Piemontese version of tagliatelle. Paired with the prized black truffle and imported Porcini mushrooms, they make a decadent primo piatto
- Gnocchi gorgonzola e pere** 19.90
Pillowy soft gnocchi become next-level comfort food when paired with creamy gorgonzola, walnuts and pear
- Trofie al pesto** 19.50
Pesto alla genovese is one of Italy's finest exports when it comes to pasta sauces. Try our truly Ligurian feast
- Lasagna bolognese** 21.50
A traditional dish from Emilia-Romagna, Lasagne alla Bolognese is made with egg pasta, creamy béchamel and Bolognese ragu
- Ravioli alla zucca** 19.90
Sweet butternut squash ravioli, crispy asparagus and fragrant sage are an Italian classic
- Spaghetti carbonara** 20.90
The dish was known as the shepherds' favorite as they roamed the hilly pastures thanks to its simple ingredients: egg, pancetta, peas and cheese
- Fettuccine all'Alfredo** 19.20
In 1914 Alfredo Di Lelio's wife had given birth to their son Armando but was left without an appetite. One bite of these fettuccine and his wife's appetite came roaring back, and Alfredo knew he was on to something.
- Ziti al forno** 20.40
If there is one recipe that will make you feel like you're eating at nonna's, this is it. Made with sausage, ricotta and chunky Bolognese sauce



Ask for our healthy conscious alternatives:
IMPOSSIBLE® vegan Bolognese sauce, homemade vegan pesto, vegan Alfredo and **Gluten-free lasagna, penne or spaghetti** noodles



SIDES \$ 6.00

Salad | Mashed potatoes | Polenta | French fries | Mozzarella sticks | Mixed vegetables | Soup

🍃 vegan option 🌱 vegetarian option 🍷 gluten-free

The allergen information provided is up-to-date to the best of our knowledge. We ask that when placing your order you alert the manager on duty to your food allergy or sensitivity. Though the best available technology has been used to remove the pits and pits fragments from our mediterranean olives it is possible that some are still present. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

ENTREE

- Veal marsala** 26.90
Marsala is a city in the province of Trapani, in Sicily, home to this fortified wine that name this veal and Porcini mushrooms dish
- Chicken parmigiana** 21.40
With a classic Italian recipe like chicken parmesan, your whole family is sure to fall in love
- Tagliata di manzo** 26.30
Medium-rare, seared and juicy sirloin steak served on a buttery spinach bed, accompanied by roasted baby potatoes
- Piccata Milanese** 25.50
Translation of the French word pique (sharp, as in *piquant*), tart and zesty flavors adorn a juicy chicken breast
- Stuffed peppers** 20.90
These aren't the kind your mom made. They're meatless and loaded with fresh flavor. Vegan option available
- Eggplant parmigiana** 21.00
A classic for a reason, Italian eggplant parmesan is comfort food at its best. Layered grilled eggplant with mozzarella, parmesan, basil and tomato. Baked until bubbly
- Porchetta d'Ariccica** 23.90
Porchetta is a traditional, moist, boneless pork roast originated in central Italy, Ariccica, in the Province of Rome. Mature pigs are deboned and stuffed with fresh seasonings
- Gamberoni alla griglia** 26.90
The Italian way with grilled king prawns is simplicity itself. Served napped with more of the marinade, which does double duty as a sauce. That's it. No fuss, no muss. And pure heaven
- Acqua pazza walleye** 25.50
Literally "crazy water", is a traditional way of poaching white fish in seawater, freshly imported from Spain, whose origins date back to the Middle Ages
- Tonno alla ligure** 24.40
The combination of delicate seared ahi tuna, the sweet flavor of the Ligurian olives, the tanginess of lemon zest and the subtle taste of pine nuts creates a truly special dish

SALADS & SOUPS

add a protein - prices may vary

- Cesare** 12.90
Caesar salad was named after Emperor Julius Caesar – it's not. It was invented by an Italian man named Caesar Cardini in Tijuana, Mexico in 1920 during the prohibition.
- Caprese** 13.50
Combine the flavors of mozzarella, tomato, basil and spinach in this unique recipe. You will never eat regular Caprese salad again
- Nicoise** 14.90
Originated in the French city of Nice, it is traditionally made of potatoes, tomatoes, green beans, eggs, onions, ahi seared tuna and olives, and finished with lemon dressing. You can substitute tuna with chicken
- House salad** 11.90
Strawberries and walnuts are a classic, but when you add fresh figs and dress them with our homemade lemon-sage vinaigrette, you get a win-win for a fresh, everyday salad
- Minestrone** 10.30
A traditional Italian soup that filled with vegetables and pasta which are cooked in a hearty vegetable broth
- Soup of the day** 10.90
Ask your server for today's flavor

SOFT DRINKS

- Soda** bottomless 3.00
Coca-Cola, Diet Coke, Sprite, Fanta, Dr.Pepper, Barq's root beer, Sweet tea, Iced tea, Hi-C, Lemonade
- Italian soda** 7.00
blood orange, caramel, huckleberry, lavender, mango, peach, strawberry, chocolate
- San Pellegrino sparkling**
Acqua Panna still imported 750ml 9.00

RED WINES

Pinot Noir | Sartori | Lombardia ●○○○○ ₹7.99 | ₹29.99

Bright ruby colour with violet reflections. Alluring bouquet with black-cherry jam, cloves, and chocolate accompanied by spice notes and vanilla

Montepulciano | Cantina valle | Abruzzi ●○○○○ ₹7.99 | ₹29.99

Ruby red with violet hints. Intense with notes of dark fruit such as currants and blackberries with subtle hints of chocolate and mint

Chianti classico | Querceto | Toscana ●○○○○ ₹9.49 | ₹35.99

Fresh, delicate and appealing nose with a dry, balanced flavor. Elegant body and strong finish

Chianti classico riserva | Ruffino | Toscana ●○○○○ ₹18.99 | ₹73.99

Delicately spiced hints of tobacco, leather, cedar, white pepper and a touch of flint. Featuring velvety tannins, firm acidity, and a lingering finish of rosemary

Merlot | Barone Fini | Trentino ●○○○○ ₹8.99 | ₹33.99

Flavors of rich, ripe cherries and plums are enriched by a smooth, deep, and full-bodied structure. A beautifully balanced wine with a long, velvety finish

Merlot | Napa Cellar | California ●○○○○ ₹14.99 | ₹57.99

It boasts aromas of dark fruit, black cherry, blackberry, red plum and notes of graphite, violets, toffee and spice. Flavors of dark berries with black cherry, dark chocolate, brown sugar and caramel are complemented by notes of vanilla, smoky tobacco and soft leather

Cabernet Sauvignon | Stemmari | Sicilia ●○○○○ ₹7.99 | ₹29.99

Intense reddish-purple color with emergent notes of blackcurrant and ripe cherries that are well-integrated with inklings of spice that are derived from the refinement in wood

Cabernet Sauvignon reserve | Haut-Blanville | France ●○○○○ ₹9.99 | ₹37.99

It displays a clear, brilliant garnet color. The nose is expressive and elegant with aromas of ripe red fruit developing. The palate is velvety yet juicy, following through on the fruity flavors

Amarone | L. Righetti | Veneto ●○○○○ ₹28.99 | ₹115.99

Deep ruby red, this is full-bodied, with a very complex nose of dried fruit and almonds with a hint of anise. The flavors are extremely rich with a long, smooth finish

Barolo | Poderi L. Einaudi | Piemonte ●○○○○ ₹29.99 | ₹119.99

Enticing aromas of black-skinned berry, forest floor and leather emerge from the glass. The juicy, balanced palate offers black cherry, star anise and tobacco alongside fine-grained tannins

Lambrusco | Tenuta Pederzana | Emilia R. ●●○○○ ₹10.99 | ₹41.99

Rich, creamy and sparkling with a thick layer of purple foam, this Lambrusco offers brambly notes of wet leaf, forest berry and clove. It has bright cherry flavors

Zinfandel | J. Cellars | California ●●○○○ ₹11.99 | ₹45.99

It bursts with flavors of fresh raspberry, vanilla and toast, offering a rich, long finish. Complex scents of dark-fruit, pepper, clove and vanilla leap from the glass

TRADITIONAL COCKTAILS

Old Fashioned 11.70

Bellini 11.30

Negroni 10.30

Aperol spritz 10.20

Paper plane 9.90

Stabilizer 10.70

Margarita 10.60

Mojito 10.50

Mule 10.70

Martini 10.90

SIGNATURE COCKTAILS

Italian job 11.50

limoncello, amaretto, gin and ginger beer

Limoncello martini 11.90

limoncello, vodka and lemon juice

Chocolate crumble 12.90

coffee shot, Irish cream, amaretto and graham cracker rim

Churchill's breakfast 12.80

bourbon, coffee shot, amaretto and smoking cinnamon

The Aviation 12.90

crème de violette, gin and maraschino liquor

Red moon over Manhattan 12.80

Merlot wine, bourbon and grenadine

The red dragon 12.80

tequila, pomegranate, lime, agave, rosemary aromatics

WHITE WINES

Sauvignon blanc | G. Bertrand | France ●●○○○ ₹11.99 | ₹45.99

The robe is brilliant, straw-yellow with luminous reflections. On the nose, the wine has fine aromas of citrus fruit, particularly lemon and grapefruit, and yellow fruits. The palate is fine, pure and balanced

Sauvignon blanc | Torre di Luna | Veneto ●●○○○ ₹10.99 | ₹41.99

Straw yellow color with green highlights. Very clean nose with intense, fresh tropical fruit, pink grapefruit and vegetal aromas, like tomato leaf. Good structure with lively acidity, dry and medium length finish

Soave | Tenuta di corte | Veneto ●○○○○ ₹12.99 | ₹49.99

Straw yellow with pale green highlights. On the nose, multi-faceted fragrances of ripe melon and yellow-orange, jasmine and camomile complement pungent rosemary and mountain-grown hay

Pinot grigio | Anterra | Sicily ●●○○○ ₹6.99 | ₹22.99

Cultivated from the vineyards in Sicily, this Pinot Grigio is dry in flavor and has a pleasant and delicate bouquet with fruity and floral notes

Pinot grigio | Ruffino | Veneto ●●●○○ ₹8.99 | ₹33.99

Notes of meadow flowers, pears, and golden apple. The bouquet is fresh and complex, showing refined notes of sage and mint accompanied by an elegant minerality typical of Pinot Grigio

Chardonnay | J. Drouhin | France ●●○○○ ₹13.99 | ₹53.99

Full of life! A bouquet of citrus aromas, and then we find honey and vanilla. In the mouth, it's funky, spontaneous, striking. Really charming

Chardonnay | R. Mondavi | California ●●○○○ ₹8.49 | ₹31.99

Creamy, citrusy aromas of ripe apple, lemon, melon and tropical fruit combine with spicy oak nuances

Verdicchio | Cantina Valle | Marche ●○○○○ ₹8.99 | ₹33.99

Straw yellow with green reflections. Bouquet has notes of golden apples and walnuts, juniper and jasmine. Smooth and fresh on the palate, well poised alcoholic content and good body

Riesling | T. Schmitt | Germany ●●●○○ ₹11.49 | ₹43.99

Bold and brilliant, its notes of bright acidity are balanced with rich flavors of white peach and honeysuckle. This medium-bodied wine is well structured, leading to a long and lasting finish

BUBBLY AND BLUSH WINES

Moscato | Seven daughters | Veneto ●●●○○ ₹8.99 | ₹33.99

Seven Daughters Moscato is a delicious wine made from 100% Muscat grapes sourced from Northern Italy. It is well balanced with bright flavors of peach, tangerine, and almond

Moscato d'Asti | U. Fiore | Piemonte ●●●○○ ₹11.99 | ₹45.99

It is an aromatic semi-sparkling wine with half the carbonation of a typical sparkling wine. Extremely aromatic, with a famously complex perfume, Moscato d'Asti has a mild level of sweetness, counterbalanced by vibrant acidity

Prosecco | Martini & Rossi | Veneto ●●○○○ ₹8.99 | ₹33.99

With notes of apple and thyme, this crisp, dry sparkling wine works equally well for everyday celebrations as for aperitivo

Champagne | Chateau de Bligny | France ●●●○○ ₹99.00

A deep golden robe underlined by a line of fine sparkling bubbles. A substantial, flowery (violet) nose, notes of white fruit, ripe pear, creamy, slightly woody, mushrooms. A fine, dense structure, white fruit (peach, nectarine), gingerbread. An ample mouth and a wonderful length

Sangiovese rosato | Il Poggione | Toscana ●○○○○ ₹16.99 | ₹65.99

Very fresh and enticing aroma of cherry, raspberry, strawberry, some floral notes and hints of watermelon and tangerine

BEERS 6.00

Peroni Nastro Azzurro | Lager | Italy

Moretti | Lager | Italy

Wayan | Saison | Baladin, Italy

Nazionale | Blonde Ale | Baladin, Italy

Laughing Lab | Scottish Ale | Bristol, Colorado Springs, CO

Beehive Honey | Wheat Ale | Bristol, Colorado Springs, CO

Compass | IPA | Bristol, Colorado Springs, CO

Guinness | Stout | Ireland

Angry Orchard | Crist apple cider | California

non alcoholic and gluten-free beer available