

# APPETIZERS

### Eggplant Fries

Lightly dusted, then fried. Served with a spicy tomato sauce **13.95**

### Mozzarella Fritti

Mozzarella breaded and fried, served with marinara **13.95**

### Hot & Pots GF

Spicy Italian sausage, hot peppers, spinach, sliced potatoes, garlic & olive oil **14.95**

### Mussels or Clams Posillipo GF

Choice of clams or mussels, served red or white, with herbs, garlic & olive oil **15.95**

### Calamari Fritti

Lightly dusted, then deep fried. Served with a spicy tomato sauce **14.95**

### Bruschetta Pomodoro

Italian bread topped with fresh tomatoes, basil, garlic, onions & mozzarella **13.95**

### Antipasto di Casa GF

Meant to be shared. An array of traditional imported meats, cheeses & marinated vegetables **17.95**

### Calamari Fritti Arrabiata

Fried, then sautéed with hot peppers, black olives, capers & sun-dried tomatoes **16.95**

### Artichokes Fritti

Lightly dusted, then deep fried. Served with a roasted garlic dipping sauce **14.95**

### Arancini

Italian risotto balls, stuffed with cheese and peas over a basil pesto cream sauce. Featured on Food Network **17.95**

# SOUPS & SALADS

### Hail Caesar

Crisp romaine lettuce with house-made Caesar dressing, tossed with garlic croutons & Romano cheese

**Traditional 14.95    Garlic Shrimp 18.95**  
**Grilled Chicken 18.95    Grilled Salmon 19.95**

### Cobb Salad GF

Our house salad topped with grilled chicken, tomato, fried prosciutto, eggs & Gorgonzola **18.95**

### Chef's Salad GF

Turkey, soppressata, salami, provolone, mozzarella, eggs, olives & tomatoes **18.95**

### Insalata Fiorentina GF

Spinach tossed with sliced mushrooms, grilled chicken & fried prosciutto in a black cherry vinaigrette **18.95**

### Mozzarella Caprese

Roma tomatoes, roasted peppers, fresh mozzarella, onions, olive oil & basil **14.95**

### Wedding Soup

Chicken soup with spinach, baby meatballs & pasta **10.95**

### Pasta e Fagioli

Italian pasta and bean soup with a hearty tomato broth **9.95**

### Risotto e Fagioli GF

Tomatoes, beans & rice soup **Cup 7.95    Bowl 9.95**

# PASTAS

### Spaghetti & Meatballs or Sausage

An Italian-American classic, our meatballs are made fresh daily **19.95**

### Lasagna

Layered with beef, spinach, mozzarella, tomato sauce & ricotta cheese **21.95**

### Gnocchi Bolognese

Potato pasta tossed in a hearty sauce of ground beef & vegetable ragout **22.95**

### Tortellini Carbonara

Cheese-filled pasta in Alfredo sauce with peas & prosciutto **22.95**

### Tonios Rigatoni

Rigatoni with chicken & fresh mozzarella in a tomato basil cream sauce **23.95**

### Spaghetti Pomodoro

Spaghetti in a sauce of crushed tomatoes, garlic, onions, olive oil & basil **17.95**

### Fettuccine Alfredo

Egg noodles tossed with a perfect blend of cream, cheese & butter **20.95**

### Cheese Ravioli

Pasta pillows filled with cheese, topped with our marinara sauce **20.95**

### Baked Manicotti

Pasta filled with ricotta cheese, topped with tomato sauce & mozzarella **20.95**

### Penne alla Vodka

Penne pasta tossed in a vodka pink sauce with onions & prosciutto **21.95**

### Pasta Pesto

Gemelli pasta with a basil, garlic, olive oil, pine nuts, & cheese cream sauce **21.95**

### Rigatoni Carmella

Chicken, pancetta, broccoli & portobello mushrooms in a cream sauce **21.95**

Add the following to any pasta dish:

**Chicken 9.95 • Sausage 8.95 • Meatball 8.95 • Shrimp 10.95**

# SEAFOOD PASTA

### Scallops alla Pesto

With basil, bay scallops, garlic, olive oil, pine nuts, cream & cheese over linguini **24.95**

### Shrimp Scampi Risotto

Shrimp in a garlic butter sauce with tomatoes, served over Italian rice **24.95**

### Shrimp Puttanesca

Sautéed with olive oil, capers, garlic, Kalamata olives & sun-dried tomatoes over spaghetti **24.95**

### Fettuccini Gabriella

Sautéed shrimp and bay scallops, with garlic, basil, onions & fresh Roma tomatoes in a cream sauce, tossed with fettuccine **25.95**

### Tutto di Mare

Clams, shrimp, calamari, mussels & bay scallops over linguini in a red or white sauce, with a little bit of spice **29.95**

### Seafood Fra Diavolo

Served over linguini in a red or white sauce, with a little bit of spice

<b>Clams</b>	<b>24.95</b>	<b>Bay Scallops</b>	<b>24.95</b>
<b>Mussels</b>	<b>24.95</b>	<b>Combination of two</b>	<b>26.95</b>
<b>Shrimp</b>	<b>24.95</b>	<b>Combination of three</b>	<b>26.95</b>



# PARAVICINI ORIGINALS

*Chef Franco Pisani original recipes can only be enjoyed at Paravicini's.*

### Chicken Carsoni

Breast of chicken sautéed, then simmered in a roasted garlic pesto cream sauce with broccoli & mushroom **24.95**

### Cod Florentine

Sautéed with lemon butter sauce & capers.  
Served over sautéed spinach **25.95**

### Veal Giuseppe

Veal scaloppini sautéed with spicy Italian sausage, onions, hot and sweet peppers, capers, olives, garlic & olive oil **29.95**

### Grilled Salmon

Served over gemelli pasta, with an olive oil, garlic, Roma tomato, red onion, black olive & caper sauce **27.95**

### Veal Porcini

Sautéed veal scaloppini in a porcini mushroom & brandy cream sauce **28.95**

### Veal Tuscano

Veal scaloppini sautéed with garlic, sun-dried tomatoes & artichoke hearts, finished in a roasted garlic cream sauce **29.95**

### Salmon Jeanette

Served in a dijon-dill sauce, topped with shrimp **29.95**

### Chicken Valeria

Breast of chicken sautéed with garlic, sun-dried tomatoes, artichoke hearts & mushroom sauce **25.95**

### Prosciutto Wrapped Cod

Wrapped with prosciutto, served with a tomato basil cream sauce **25.95**

### Chicken Marco

Breaded chicken cutlet topped with four cheeses, red onion, tomatoes, garlic, basil & broccoli.  
Served over fettuccine Alfredo **25.95**

## CLASSIC ENTREES

### Chicken Marsala

Sautéed and finished with a mushroom Marsala sauce **24.95**

### Eggplant Parmigiana

Eggplant breaded and fried, then baked with marinara sauce & mozzarella cheese **23.95**

### Veal Picatta

Scaloppini sautéed with lemon butter sauce & capers **28.95**

### Chicken Florentine

Sautéed with lemon butter sauce & prosciutto.  
Served over sautéed spinach **24.95**

### Veal Parmigiana

Breaded, topped with marinara sauce & mozzarella cheese **24.95**

### Chicken Saltimbocca

With sage, prosciutto & cheese in a lemon butter sauce **24.95**

### Veal Marsala

Scaloppini sautéed & finished with a mushroom Marsala sauce **28.95**

### Chicken Parmigiana

Breaded and topped with marinara sauce & mozzarella cheese **23.95**

### Chicken Picatta

Sautéed with lemon butter sauce & capers **23.95**

## STEAKS

### Tenderloin of Beef Voldostano\*

Two 4 oz. Filet Mignon, topped with prosciutto, mozzarella cheese & mushroom brandy sauce **32.95**

### Tenderloin Gorgonzola\*

Two 4 oz. Filet Mignon with portobello mushrooms, roasted pepper, spinach & Gorgonzola cream sauce **32.95**

### Steak Paravicini\*

10 oz. New York Strip topped with a shrimp, fresh tomato, garlic, onion & basil Alfredo sauce **33.95**

### Steak Waterbury Style\* GF

10 oz. New York Strip topped with hot peppers, spinach & sliced potatoes **32.95**

## GF GLUTEN FRIENDLY MENU GF

*Because of our small kitchen and flour in the air we cannot be gluten free, but here are some gluten friendly options.*

## ENTREES

### Salmon Francesco

Topped with butter lemon wine sauce, capers & artichoke hearts. Served over risotto **27.95**

### Chicken Pizziola

Sautéed with marinara, onions, garlic & mushroom.  
Served over risotto **24.95**

## RISOTTO OR GLUTEN FREE PASTA

Choose pasta or risotto and then a sauce.

### Four Cheese Alfredo

Parmesan, Romano, Boursin & mozzarella cheese **23.95**

### Pomodoro

With crushed tomatoes, red onion, olive oil & basil **19.95**

### Bolognese

With a hearty beef sauce **23.95**

### Fruitti De Mare

Shrimp, mussels, clams, bay scallops & calamari in a spicy white or red sauce **29.95**

### Shrimp Scampi

Shrimp in a garlic butter sauce with tomatoes **24.95**

## FOR THE BAMBINOS

12.95

Spaghetti & Meatball • Penne Alfredo • Cheese Ravioli • Chicken and Chips

A 20% gratuity will be added for parties of 8 or more. Please no separate checks for parties greater than 10.

\*Warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





## PARAVICINI'S ITALIAN BISTRO

### LUNCH SPECIALS \$13.95

Add a mixed green salad, Caesar salad or Cup of pasta e fagioli 2.95

#### **Spaghetti & Meatballs or Sausage**

An Italian-American classic, tossed with marinara and your choice of house-made meatballs or spicy Italian sausage

#### **Tortellini Carbonara**

Cheese-filled pasta in Alfredo sauce with peas & prosciutto

#### **Chicken Parmigiana**

Breaded, pounded chicken, topped with marinara sauce & mozzarella cheese

#### **Tonio's Rigatoni**

Rigatoni with tomatoes, garlic, basil, chicken & cream with fresh mozzarella

#### **Veal Milanese**

Breaded veal cutlet topped with cheese, sautéed tomatoes, capers, garlic, onions & black olives in a lemon butter wine sauce

#### **Peroni Battered Fish & Chips**

Atlantic Cod dipped in beer batter and served with house-made chips

#### **Eggplant Rollatini**

Eggplant stuffed with a mixture of four cheeses, topped with marinara, baked and served over penne pasta

#### **Sausage Cannelloni**

Spicy Italian sausage mixed with four cheeses, topped with marinara and baked golden brown

#### **Penne alla Vodka**

Penne pasta tossed in vodka pink sauce with onions & prosciutto

### SANDWICHES

Served with a salad or fresh potato chips

#### **The Godfather Burger\***

Italian seasoned ground beef topped with roasted peppers, grilled onions, provolone & mozzarella

#### **Parmigiana**

Eggplant, chicken or veal topped with our marinara sauce & mozzarella cheese

#### **Sausage & Peppers**

Spicy Italian sausage with hot and sweet peppers

#### **Herb Crusted Chicken**

Parmesan and herb crusted chicken, topped with mozzarella

#### **Panini Paravicini**

Capocollo, salami, turkey & soppressata with mozzarella & provolone, baked in the oven until golden brown

#### **Meatball**

Our meatballs are made fresh daily and never frozen. Topped with our marinara & mozzarella

#### **CT Joey Biggs**

Prosciutto, fresh mozzarella, lettuce, tomato, red onion & roasted peppers

#### **Grilled Chicken Portobello**

Chicken breast, portobello mushrooms, grilled onions & mozzarella

\*Warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





## DESSERTS

### **Tiramisu**

A rich dessert of lady fingers, mascarpone,  
espresso & chocolate 9.00

### **Bada Bing Cheesecake**

Rich cherry cheesecake topped with a black cherry  
sauce, drizzled with dark chocolate 10.00

### **Mandarin Orange Vanilla Panna Cotta**

Italian custard served with a lemon sauce  
and toasted almonds 7.75

### **Biscotti Parfait**

Layers of crumbled biscotti, vanilla ice cream,  
caramel, Frangelico & almonds 9.95

### **Chocolate Seduction**

Rich layers of chocolate cake, covered in a decadent  
chocolate cream icing, topped with almonds 9.00

### **Spumoni**

Italian style ice cream 8.50

### **Cannoli**

Crisp fried pastry tubes filled with sweetened  
ricotta and chocolate chips 8.25

**Family style small cannoli 5.00 each**



## AFTER DINNER ITALIAN COFFEE BAR

*We only use Barista Espresso, a locally owned and operated small batch  
coffee roaster, located just down the street on Colorado Ave.*

**Freshly Brewed House Coffee (Regular or Decaf) 4.99**

**Single Espresso 4.99 • Espresso Doppio 5.25**

**Caffè Latte (espresso, steamed milk) 5.99**

**Cappuccino (espresso, silky milk foam) 5.99**

**Mochaccino (espresso, chocolate, silky milk foam) 5.99**

**Add Monin premium flavor to your coffee:**

**Vanilla, hazelnut, caramel 2.50**



## ADULT COFFEE DRINKS

### **Amaretto Fudge Cappuccino**

Cappuccino with Amaretto di Saronno,  
dark crème de cocoa & Godiva 9.75

### **Mocha Mudslide**

Chocolate latte with Absolut Vanilla,  
Bailey's Irish Cream & Kahlúa 9.75

### **Nutty Italian**

Cafè Americano with Frangelico, Bailey's Irish Cream,  
hazelnut syrup & whipped cream 9.75

### **Tuscan Nights**

Cappuccino with Tuaca & caramel 9.75



# COCKTAILS MENU

## THROWBACK TO THE 50S ERA COCKTAILS

*In the 1950s, independent Italian restaurants were all the rage. Here are some legendary cocktails from that era.*

### **Brandy Alexander**

Brandy, dark crème de cacao, cream & grated nutmeg

### **Sidecar**

Cognac, lemon juice & Triple Sec

### **Tom Collins**

Gin, lemon juice, simple syrup & club soda

### **The Pink Squirrel (Mama Pisani's Favorite)**

Crème de Noyaux, white crème de cacao  
& heavy cream

## CRAFTED MARTINIS

### **Italian Lemon Drop**

Breckenridge Vodka, limoncello & fresh lemon juice

### **Manhattan**

Breckenridge Bourbon, sweet vermouth, bitters & a cherry

### **Colorado Cosmo**

Breckenridge Vodka, Triple Sec, fresh lime & cranberry juice

### **Espresso Martini**

Espresso, Cantera Negra Café (espresso tequila),  
vanilla & Kahlúa

### **Bacio Italiano**

Lazzaroni, amaretto, vodka, cranberry juice & orange juice

## CRAFTED COCKTAILS

### **Black Forest**

Breckenridge Vodka, vanilla, Godiva, amaretto & cream

### **Colorado Old Fashioned**

Axe and the Oak (Colorado Springs), cherry,  
orange peel, simple syrup & a dash of bitters

### **Negroni**

Malfy Italian gin, Campari & sweet vermouth

### **Aperol Spritz**

Aperol & prosecco

### **Spiked Italian Lemonade**

Breckenridge Vodka, limoncello, sweet and sour  
& cranberry juice

### **Italian Mule Cocktail**

Breckenridge Vodka, lime juice, fernet & ginger beer



# BEER MENU

## IMPORTED 6

**Moretti** (Italy)

**Peroni** (Italy)

## LOCAL MICRO BREWS 5.5

**Fat Tire** (Fort Collins)

**Laughing Lab** (Colorado Springs)

## LOCAL MICRO BREWS 7

**Left Hand Milk Stout Nitro** (Longmont)

**Odell IPA** (Fort Collins)

## DOMESTIC 5

**Coors Banquet**

**Coors Light**

**Coors Edge (NA)**

**Miller Lite**

## FEATURED CRATED BEER SELECTION 6.5

**Avery White Rascal Wheat** (Boulder)

**Upslope Craft Lager** (Boulder)