

ANTI PASTI

*Formaggio

three different italian cheeses, served with nuts, olives, and other things \$22

*Essiccata

Three italian meats, served with fruit, balsamic and other things \$22

*Tutti

Three each of dried italian meats and cheeses, served with lots of other good things \$32

Burrata Fritta

burrata cheese, breaded and flash fried, served with roasted veggies, toast points, marinara, pesto, and aged balsamic \$18

Calamari

corn fried calamari, caper berries, pearl peppers, primitivo sauce \$18

Polenta Ai Funghi

Crispy polenta cakes, smothered in creamy mushroom ragu and sage sauce. fresh cherry tomatoes and mushrooms on top \$16

Zuppa di fagioli bianchi

creamy white bean and sausage soup \$12

*Carpaccio

thinly sliced beef tenderloin, baby arugula, pickled fennel, champagne basil vinaigrette, pecorino romano, caper dijonaise. \$22

Mezzo Cozze

Mussels, sautéed in white wine broth with italian sausage \$19

FRESCO

Caesar Wedge

Romaine, Grilled Roma Tomato, Parmesan Crisp, Crostini, Olive Tapenade, Roasted Garlic \$14

Insalata Fattoria

Ever-changing selection of our own and locally sourced vegetables, a sheep's milk cheese, a great tasting oil, and a crunch \$14

Insalata Sorbetto

Rocket, and spinach salad, fruit, red onion, pomegranate, cherry tomato, goat cheese ice cream, aged balsamic \$16

a 3% Kitchen Living Wage Fee will be added to your cheque

PRIMI

Trofie al pesto

House made Trofie pasta, fresh pesto made today with our own basil, cherry tomatoes 26 + Chicken 6 + shrimp 16

Lasagna

A not so traditional take on lasagna, featuring ground filet mignon, zucchini, pesto, red sauce and other yummy things \$32

Tortellini Di Coniglio

Shredded braised rabbit and pecorino cheese in homemade tortellini, smothered with creamy natural sauce \$33

*Spaghetti al Carbonara

creamy egg and cheese sauce with guanciale and peas, on al dente spaghetti \$28

Pappardelle Bolognese

Homemade pappardelle pasta in a veal, beef, and pork bolognese sauce. \$34

Risotto Di Mar

Made with the finest arborio saffron and hard cheeses, studded with lobster and seafood-stuffed-prawns \$38

SECONDI

Pollo Cacciatore

Rustic braise of local chicken, olives, potatoes, onions and herbs with a generous pour of red wine before it goes in the oven. \$32

Branzino

Branzino lightly grilled, served with fennel-sweet-pepper-artichoke sauté and leek fondu \$38

Bone-in vitello saltimboca

Lightly pounded Colorado veal chop, grilled and layered with prosciutto, fontina cheese, sage wine sauce, polenta, rapini \$54

Cacciucco

mussels, shrimp, octopus, snapper and clams cooked in a tomato wine broth with crab-bread dumplings \$38

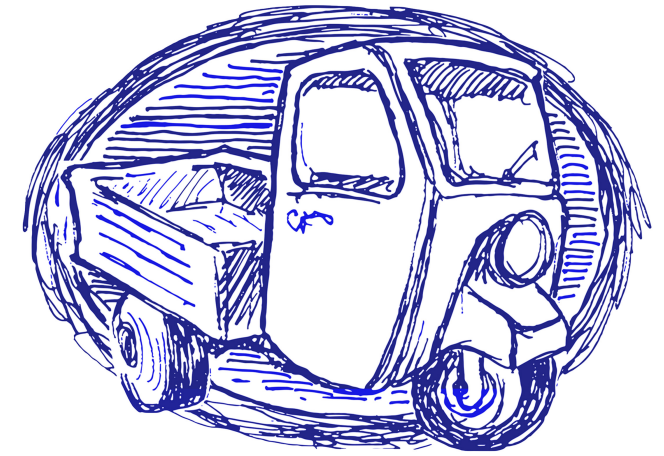
*Filet Mignon

Colorado Choice Angus Beef grilled to your liking, served with port wine demi glace, grilled asparagus and gorgonzola compound butter \$42

*"Two-Forks" Dry Aged 45 Day Bone in ribeye

30 oz. Dry-aged bone-in ribeye for sharing, cooked medium rare with good oil, salt and pepper. Served on a bed of creamy grits, with port wine demi-glace and gorgonzola compound butter \$88

Split Plate Fee \$8



FATTORIA

CONTORNI FOR 2

Fagioli del giorno

White Italian beans served differently each day \$14

Rapini

Rapini sautéed quickly with white wine to maintain crunch. \$14

Patata

Roasted in rabbit fat and herbs \$14

Asparago

Grilled with salt, pepper and oil \$14

DULCE

Affogato

House made gelato of the moment served with a fresh shot of espresso poured on top at the table. Homemade biscotti \$12

Torta di Clementine

Corn cake soaked in sweet clementine sauce and topped with candied citrus. finished with half whipped cream \$12

Crostata

Chocolate Hazelnut Tart ringed with sweet toffee and espresso gelato \$12

Gelato Del Fattoria

3 Scoops; Chef's Choice \$12

* These items may be served raw or undercooked, or contain raw or undercooked ingredients; the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness