

ANTI PASTI

GF *Tutti \$34

Three each of dried Italian meats and cheeses, served with lots of other good things

GF Melone e Carne e Uvetta \$18

Fresh melon (whichever kind is freshest) and prosciutto served with raisin tapenade

Pulpo \$24

Braised octopus grilled to order with sweet pea puree, pomegranate reduction, crispy leeks

Burrata \$19

Creamy burrata cheese, pesto, peach tapenade, grilled peaches, cherry tomatoes, pomegranate reduction

Calamari \$21

Fried calamari, caper berries, sweetie drop peppers, primitivo sauce

GF Polenta Al Funghi \$19

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

GF *Carpaccio \$24

Thinly sliced beef tenderloin, arugula, pickled fennel, champagne basil vinaigrette, pecorino romano, caper dijonaise

GF Cozze \$22

Mussels, cherry tomato, shaved fennel, gigante beans, italian sausage, garlic, sun-dried tomato butter, white wine, lemon, crostini

Zuppa di Fagioli Bianchi \$13

Creamy white bean and sausage soup

Caesar Wedge \$18

Romaine, grilled Roma tomato, parmesan crisp, crostini, olive tapenade, roasted garlic

Insalata Fattoria \$18

Ever-changing selection of our own and locally sourced vegetables, a sheep's milk cheese, a great tasting oil, and a crunch – Chicken +6 Shrimp +16 Filet Medallion +22

Insalata Sorbetto \$19

Rocket, pomegranate, toasted pistachio, crispy prosciutto, blackberry goat cheese ice cream, aged balsamic

a Kitchen Living Wage Fee will be added to your cheque

Split Plate Fee \$10

FRESCO

Campanelle al Pesto \$29

House made spinach and tomato campanelle pasta, fresh pesto made today with our own basil, cherry tomatoes – chicken +8 shrimp +16 filet +22

Tortellini Di Coniglio \$39

Shredded braised rabbit and pecorino cheese in homemade tortellini, smothered with natural sauce

Linguini Nero Di Seppia Al Vongole \$32

House made squid ink linguini and clams tossed in an simple butter and white wine sauce with a dash of chili and parsley

Pasta Primavera \$36

Turmeric and sweet potato cresta de gallo, tossed in a light white wine and olive oil sauce, with zucchini, squash, carrots and heirloom tomatoes

Pappardelle Bolognese \$39

Homemade pappardelle pasta in a veal, beef, and pork bolognese sauce

Lasagna \$39

Designed with the italian flag in mind, featuring ground filet mignon, zucchini, pesto, red sauce, and eggy ricotta

Polpette Di Vitello \$39

Three large hand-rolled veal meatballs stuffed with veggies and served in a crema rosa sauce on house made linguini

Ravioli all'Aragosta \$48

Raviolis stuffed with maine lobster, red pepper and mascarpone in lemon butter wine sauce with shrimp, and more lobster

FATTORIA

**Many of our recipes contain common allergen ingredients, please speak with your server for more information. **

* 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

PRIMI

GF Branzino \$39

Branzino lightly grilled, served with artichoke hearts, eggplant pepper caponata and leek fondue

GF *Bone-in Vitello Saltimbocca \$59

Thick cut Colorado veal chop, grilled and layered with prosciutto, fontina cheese, sage wine sauce, polenta, rapini

GF *Filet Mignon \$58

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

GF Pollo Cacciatore \$38

Rustic braise of local chicken, potatoes, eggplant, onions, squash, zucchini, and herbs with red wine before it goes in the oven

Cacciucco \$48

Tuscan seafood stew of mussels, shrimp, octopus, snapper and clams cooked in a tomato wine broth with crab-bread dumplings – add pasta for \$8

GF La Torre Pendente Delle Verdure \$28

Grilled squash, zucchini, heirloom tomato, portobello, eggplant, on top of spinach risotto, and marinara

GF *"Two-Forks" Dry Aged 45 Day Bone-in Ribeye \$88

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

GF Rapini \$14

Rapini sautéed quickly with white wine to maintain crunch

Patata \$14

Roasted then fried with oil and herbs tossed in basil oil and parmesan

Risotto

Ask your server about today's risotto \$14

GF Asparago \$14

Grilled with salt, pepper and oil

Torta di Clementine \$15

Gluten Free almond and corn cake soaked in sweet clementine sauce and topped with candied citrus and whipped cream

Tiramisu \$16

Espresso, kahlua soaked ladyfingers, whipped cream cocoa

Gelato Del Fattoria \$14

Three scoops, chef's choice, available dairy free

Berry Lasagna \$16

Fried house made cocoa and plain pastas with sweet cream cheese, strawberry & blueberry compotes, and chocolate sauce

SECONDI

CONTORNI FOR TWO

DOLCE