

ANTI PASTI

- GF *Tutti \$34**
Three each of dried Italian meats and cheeses, served with lots of other good things
- Burrata \$19**
Creamy burrata cheese, pesto, peach pomegranate chutney, toast points, pine nuts, balsamic reduction
- Pulpo \$24**
Braised octopus grilled to order with purple cauliflower puree, pomegranate reduction, crispy leeks
- Calamari \$21**
Fried calamari, caper berries, sweetie drop peppers, primitivo sauce
- Mezzo Cozze \$22**
Mussels, sautéed in white wine broth, gigantes beans, fennel, italian sausage, cherry tomatoes, garlic butter and toast points
- Melone e Carne \$22**
fresh seasonal melon, prosciutto di parma, green apple tapanade, EVOO
- GF *Carpaccio \$24**
Thinly sliced beef tenderloin, arugula, pickled fennel, champagne basil vinaigrette, pecorino romano, caper dijonaisse

FRESCO

- 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 +8 Shrimp +16 Filet Medallion +22
- Insalata Sorbetto \$19**
Rocket, pomegranate, toasted pistachio, crispy prosciutto, fig goat cheese ice cream, aged balsamic



**Many of our recipes contain common allergen ingredients, please speak scan the QR for more information. **

PRIMI

Available Gluten Free

- 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
- Rigatoni Con Salsiccia Di Cervo \$39**
elk sausage, marinara, heirloom tomato, olives, grilled zucchini
- Pappardelle Bolognese \$39**
Homemade pappardelle pasta in a veal, beef, and pork bolognese sauce
- Pomegranate Pasta \$29**
butterfly pea linguini, pomegranate, heirloom tomatoes, spring squash, mushroom trio
– chicken +8 shrimp +16 filet +22
- 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

CONTORNI FOR TWO

- 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
- GF Asparago \$14**
Grilled with salt, pepper and oil

* 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
Split Plate Fee \$10

SECONDI

- GF Branzino \$44**
Branzino lightly grilled, served with artichoke hearts, eggplant pepper caponata and leek fondue
- GF *Bone-in Vitello Saltimbocca \$86**
Thick cut Colorado veal chop, grilled and layered with prosciutto, fontina cheese, sage wine sauce, polenta, rapini
- GF *Filet Mignon \$68**
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 \$52**
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 *Two-Forks" Dry Aged 45 Day Bone-in Ribeye \$99**
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

DOLCE

- 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
- Torta di Clementine \$16**
Gluten Free almond and corn cake soaked in sweet clementine sauce and topped with candied citrus and whipped cream

To help draw your attention to the crisis of affordable housing in our valley, a Kitchen Living Wage Fee of 4% will be added to your cheque.
To find out more about what Northside Restaurants are doing to help, Scan the QR

