

# ANTIPASTI

## GF \*Tutti \$34

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

## GF Pulpo \$24

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

## Burrata \$19

Creamy burrata cheese, pesto, butternut squash, toast point, roasted cherry tomatoes, pomegranate reduction

## Mezzo Cozze \$22

Mussels, sautéed in white wine broth, gigantes beans, fennel, italian sausage, cherry tomatoes, garlic butter and toast points

## Calamari \$21

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

## 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 dijonaisse

## GF Zuppa di Fagioli Bianchi \$13

Creamy white bean and sausage soup

# 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 +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

# PRIMI

## 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

## Pappardelle Bolognese \$39

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

## Rigatoni alla Barbabietola \$35

Fresh beet rigatoni, zesty italian sausage, cherry tomatoes, tossed in a creamy mushroom sauce

## Lasagna \$39

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

## Capesante e Primitivo \$46

Domestic sea scallops, crispy guanciale, creamy primitivo sauce, linguini

## 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

\*\*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

# SECONDI

## GF Branzino \$44

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

## GF \*Bone-in Vitello Saltimbocca \$62

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

## "Porko Buco" \$42

braised pork osso buco, creamy mushroom risotto, natural sauce, port wine reduction

## 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

## GF La Torre Pendente Delle Verdure \$32

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

# DOLCE

## Torta di Clementine \$16

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

Split Plate Fee \$10