

ANTI PASTI

**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 dijonaise

**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