

## ANTI PASTI

### \*Tutti \$34

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

### Burrata \$19

Burrata cheese, peach-tomato-pine nut chutney, rocket, basil pesto, balsamela, crostini

### Calamari \$19

Corn fried calamari, caper berries, pearl peppers, primitivo sauce

### Polenta Ai Funghi \$19

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

### \*Carpaccio \$24

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

### Cozze \$19

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

## FRESCO

### Caesar Wedge \$16

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

### Insalata Fattoria \$14

Ever-changing selection of our own and locally sourced vegetables, a sheep's milk cheese, imported oil.

### Insalata Sorbetto \$17

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

## 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 +20

### Tortellini Di Coniglio \$35

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

### Pappardelle Bolognese \$35

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

### Lasagna \$35

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 champagne sage cream sauce with bay scallops and more lobster

# FATTORIA

## SECONDI

### Branzino \$39

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

### \*Bone-in Vitello Saltimbocca \$58

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

### \*Filet Mignon \$50

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

### Pollo Cacciatore \$35

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

### \*\*\*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

## CONTORNI FOR TWO

### Rapini \$14

Rapini sautéed quickly with white wine to maintain crunch.

### Patata \$14

Roasted then fried with oil and herbs

### Asparago \$14

Grilled with salt, pepper and oil

## DOLCE

### 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