ANTIPASTI

*Tutti *$32*
Three each of dried Italian meats and cheeses, served with lots of other good things

Burrata *$18*
Burrata cheese, peach-tomato-pine nut chutney, rocket, basil pesto, balsamela, crostini

Calamari *$18*
Corn fried calamari, caper berries, pearl peppers, primitivo sauce

Polenta Ai Funghi *$18*
Crispy polenta cakes, smothered in creamy mushroom ragu and sage sauce. fresh cherry tomatoes and mushrooms on top

Melone e carne e uvetta
Fresh melon (whichever kind is freshest) and prosciutto served with raisin tapenade *$14*

*Carpaccio *$22*
Thinly sliced beef tenderloin, arugula, pickled fennel, champagne basil vinaigrette, pecorino romano, caper dijonaisse.

Cozze *$19*
Mussels, cherry tomato, shaved fennel, gigante beans, italian sausage, garlic, sun-dried tomato butter, white wine, lemon, crostini

Zuppa di Fagioli Bianchi *$12*
Creamy white bean and sausage soup

FRESCO

Caesar Wedge *$14*
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 *$16*
Rocket, pomegranate, toasted pistachio, crispy prosciutto, grilled peach, peach goat cheese ice cream, aged balsamic

PRIMI

Campanelle al Pesto *$28*
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 *$34*
Shredded braised rabbit and pecorino cheese in homemade tortellini, smothered with natural sauce

Puttanesca nero di seppia *$32*
House made squid ink linguini tossed in an olive, caper and anchovy laced marinara.
– chicken +8 shrimp +16 branzino +22

Pappardelle Bolognese *$34*
Homemade pappardelle pasta in a veal, beef, and pork bolognese sauce.

Lasagna *$34*
Designed with the italian flag in mind, featuring ground filet mignon, zucchini, pesto, red sauce, and eggy ricotta

Polpette Di Vitello *$38*
Three large hand-rolled veal meatballs stuffed with veggies and served in a crema rosa sauce on house made linguini

Ravioli all'Aragosta *$46*
Raviolis stuffed with maine lobster, red pepper and mascarpone in champagne sage cream sauce with bay scallops and more lobster

VEGAN GF **La Torre Pendente delle Verdure** *$28*
Grilled squash, zucchini, heirloom tomato, portobello, eggplant, on top of vegan risotto, and marinara

FATTORIA

SECONDI

Branzino *$38*
Branzino lightly grilled, served with eggplant pepper caponata and leek fondue

*Bone-in Vitello Saltimboca *$56*
Lightly pounded Colorado veal chop, grilled and layered with prosciutto, fontina cheese, sage wine sauce, polenta, rapini

*Filet Mignon *$48*
Colorado Choice Angus Beef grilled to your liking, served with port wine demi glace, grilled asparagus and gorgonzola butter

Cacciucco *$44*
Mussels, shrimp, octopus, snapper and clams cooked in a tomato wine broth with crab-bread dumplings

Pollo Cacciatore *$34*
Rustic braise of local chicken, potatoes, 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 *$14*
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

Crostata *$14*
Chocolate hazelnut and raspberry tart, sweet toffee and espresso gelato

Gelato Del Fattoria *$14*
Three scoops, chef's choice, available dairy free