

ANTI PASTI

*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, balsa mela, 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

*Carpaccio \$22

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

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, fruit, red onion, roasted beets, cherry tomato, goat cheese ice cream, aged balsamic

a Kitchen Living Wage Fee will be added to your cheque

PRIMI

Campanelle al Pesto \$28

House made spinach and tomato campanelle pasta, fresh pesto made today with our own basil, cherry tomatoes ADD chicken 8 shrimp 16 filet 20

Tortellini Di Coniglio \$34

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

Rigatoni alla Barbabietola \$32

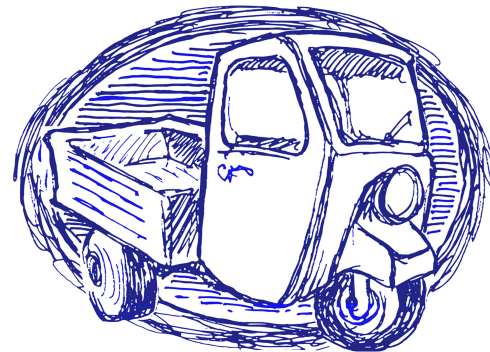
Fresh beet rigatoni, zesty italian sausage, cherry tomatoes, tossed in a creamy mushroom sauce

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



FATTORIA

Split Plate Fee \$10

SECONDI

Branzino \$38

Branzino lightly grilled, served with eggplant pepper caponata and leek fondu

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

**"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

Affogato \$12

House made gelato of the moment served with a fresh shot of espresso poured on top at the table. homemade biscotti – Add a Shot of Espresso Liqueur +8

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

* 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