T O S C A N I N I

un morso

castelvetrano olives | 4
fried sardines, lemon aioli | 10
grilled vegetables, balsamic | 7

antipasti

cozze | 15
prince edward island mussels, spicy sausage,
white wine, garlic, saffron tomato broth

zuppa di giorno | 10

pizza
roma tomatoes, basil, olive oil |11
prosciutto, buffalo mozzarella, marinara, arugula | 16
sausage, mushrooms, roasted tomatoes, marinara | 16

granchio | 18
pan fried crab cake, orange fennel salad, mustard aioli

melone | 12
seasonal melon, sliced prosciutto,
truffle oil, balsalmic reduction, parmesan

arancini | 14
pan fried saffron herb risotto,
buffalo mozzarella, marinara, creamy pesto

antipasti platter | 14
chef's daily selection

bruschetta
roasted tomatoes, buffalo mozzarella, pesto | 13
house ricotta, truffle, honey, figs, chives | 14
arugula, bresaola, parmesan | 15

insalata

caprese | 15
tomatoes, buffalo mozzarella, basil,
extra virgin olive oil, balsamic reduction, basil oil

mediterraneo | 12
baby iceberg lettuce, roasted tomatoes, kalamata olives, white beans,
pepperoncini, caper berries, feta cheese, red wine vinaigrette

caesar | 13
romaine, traditional dressing, house croutons, parmesan

arugula | 14
toasted walnuts, goat cheese, bresaola, walnut maple vinaigrette

pasta

fusilli | 26
corkscrew pasta, arugula, goat cheese, lemon, pancetta

capellini | 20
angel hair pasta, sautéed garlic, roasted tomatoes, basil, parmesan, olive oil

pappardelle | 29
house ribbon pasta, pan seared chicken breast,
picata sauce, parmesan, lemon, capers

orecchiette | 22
"little ears" pasta, artichokes, olives, salami, creamy garlic white wine sauce

scampi | 29
house fettuccini, seared shrimp, fresh tomatoes,
onions, parsley, garlic white wine sauce

manicotti | 25
stuffed pasta, ricotta, crab, parmesan, creamy tomato sauce

secondi

agnello | 36
grilled colorado lamb loin, pancetta mashed potatoes,
sautéed kale, lamb reduction

pollo | 24
oven roasted half chicken, root vegetables, rosemary, pan sauce

petini del mare | 38
pan seared georges bank scallops, corn risotto,
sautéed spinach, truffled white wine sauce

manzo | 35
grilled hanger steak, sautéed mushrooms,
asparagus, baby carrots, roasted potatoes, veal reduction

pesci | 33
pan seared, corn meal encrusted rocky mountain red trout,
tomato almond butter sauce, parsnip puree, asparagus

vitello | 36
pan seared, breaded veal loin, amatriciana sauce,
poached brussel sprouts, spaghetti, parmesan

please ask your server to
see our gluten free menu

contorni | 7

english pea risotto
brussel sprouts, pancetta, parmesan
kale, balsamic parmesan vinaigrette
prosciutto wrapped asparagus, saffron aioli

general manager
Lana Gordon

executive chef
Michael Izbicki

We are happy to accommodate any special dietary needs. Please have your server consult the culinary staff if you have any questions or concerns.

18% gratuity may be added to parties of 6 or more ***a $2 charge will be applied for all split plates***