

STARTERS

BEST DAMN BACON BOARD 15 (gf 12)

SAUSAGE & PEPPERS (gf) 10

CRISPY BRUSSELS SPROUTS (gf) 11

TATER CHIPS (gf) Gorgonzola, Balsamic 6

GARLIC KNOTS 5

CHICKEN WINGS (gf) Buffalo, BBQ or House Seasoning Half lb. 10.5 Full 18.25

MUSSELS Diavola, Pesto or Lemon Butter 13 (gf 16)

CIABATTA BREAD 3

GLUTEN FREE BREAD (gf) 5

ITALIAN LETTUCE WRAPS (gf) 13.75

PARMESAN TRUFFLE FRIES (gf) 8.25

FIRE FRIES (gf) House Seasoning 7.75

CALAMARI 13.25 (gf 15.25)

FRIED RAVIOLI 9.75

CAPRESE BRUSCHETTA 11 (gf 15)

SOUPS AND SALADS

SOUP of the DAY Chef's Choice 6

MINISTRONE SOUP (gf) 6

Add To Any Salad: **Chicken (3oz)** 3.25 **Shrimp(6)*** 5.25 **Salmon(4oz)*** 6.5 **Tuna(3oz)*** 8

KITCHEN SINK (gf) Greens, Tomatoes, Cucumbers, Onions, Parmesan, Sweet Drop Peppers, Red Wine Vinaigrette Half 6.50 Full 9.5

CAESAR* Romaine, Parmesan Cheese, Croutons, Caesar Dressing Half 5.5 Full 9

GORGONZOLA (gf) Romaine, Tomatoes, Onions, Cashews, Gorgonzola Cheese, Mandarin Oranges, Gorgonzola Dressing Half 7.75 Full 11

SPINACH & ARUGULA (gf) Grilled Onions, Bacon, Goat Cheese, Cherry Tomatoes, Honey Mustard Vinaigrette Half 7.75 Full 11

CHOPPED CHICKEN (gf) Iceberg, Tomatoes, Chicken, Gorgonzola Crumbles, Avocado, Red Wine Vinaigrette Half 8.75 Full 11.75

WEDGE (gf) Tomatoes, Onions, Bacon, Gorgonzola Crumbles, Balsamic, Gorgonzola Dressing 11.5

CAPRESE (gf) Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze 11.5

PIZZAS AND CALZONES

12" Artisan Pizzas & Calzones - Some Charred Spots & Edges Are Common - Calzones are NOT available Gluten Free

FORMAGGIO 13.25 (Gf 17.25)

CLASSIC Italian Sausage, Mushrooms, Caramelized Onions, Mozzarella, Tomato Sauce 17 (Gf 21)

HOT HONEY Prosciutto, Mushrooms, Goat Cheese, Mozzarella, Arugula, Chili Infused Olive Oil, House-made Hot Honey Drizzle 16.5 (Gf 20.5)

CARNE Italian Sausage, Salami, Ham, Bacon, Meatballs, Mozzarella, Tomato Sauce 18 (Gf 22)

\$1.75- Anchovy, Artichoke, Basil, Black Olive, Garlic, Green Pepper, Jalapeno, Mushroom, Pepperoni, Pineapple, Roasted Peppers, Sliced Tomato, Spinach

MARGHERITA 14.75 (Gf 18.75)

FIRE Italian Sausage, Pepperoni, Garlic, Sweet Drop Peruvian Peppers, Jalapeño, Mozzarella, Ricotta, Tomato Sauce 18 (Gf 22)

MAMA T Prosciutto, Garlic, Mushrooms, Caramelized Onions, Mozzarella, Smoked Blue Cheese, Truffle Oil, EVOO 17 (Gf 21)

PESTO CHICKEN Sun Dried Tomatoes, Chicken, Artichokes, Caramelized Onions, Mozzarella, Pesto Sauce 18 (Gf 22)

\$2.75- Bacon, Ham, Italian Sausage, Meatballs, Mozzarella, Prosciutto, Provolone, Ricotta, Smoked Blue Cheese, Sweet Drop Peppers, Chili Infused Olive Oil, Hot Honey

SANDWICHES

Choice of Fries or House-Made Potato Chips & a House-Made Pickle OR May Substitute with Side Salad or Soup For 2.00

BEST DAMN SANDWICH Ham, Genoa Salami, Capicola, Provolone, Tomatoes, Onions, Black Olives, Pepperoncini & Red Wine Vinaigrette 14

FISH & CHIPS Beer Battered Atlantic Cod, House-made Tartar sauce 14

SAUSAGE Italian Sausage Patty, Fire Roasted Green Chili, Provolone Cheese, Marinara 13.75 (gf 16.75)

BLT & AVOCADO Applewood Smoked Bacon, Avocado, Lettuce, Tomato, Mayo 13.25 (gf 16.25) Add Turkey 2.5

CHEESEBURGER 1/2 Lb., Choice of Cheese (American, Cheddar, Provolone,) Lettuce, Tomato, Pickle 13.75 (gf 16.75)

MEATBALL Mozzarella, Marinara 13.75 (gf 16.75)

SALMONTACOS Blackened Salmon, **Flour Tortillas or Lettuce Wraps** (gf), Mango Pico, Baja Slaw, Sriracha Aioli, Cilantro Lime Rice 15.75

CRISPY CHICKEN Provolone, Lettuce, Tomato, Pickle. Choice of Regular or Spicy 14.25 (gf 17.25) Add Hot Honey 2.75

PASTAS

Substitute Any Pasta with Zucchini Noodles For 2.25

RIGATONI & SAUSAGE Italian Sausage, Onion, Garlic, Basil, Tomato Cream 16.25 (gf 20.25) Baked 1.5

LINGUINI & CLAMS Onion, Garlic, Clams, Crushed Red Peppers, Oregano, Parmesan, Butter, White Wine 17.25 (gf 21.25)

AL FRESCA Penne, Fresh Tomatoes, Roasted Peppers, Basil, Garlic Asparagus, Red Onions, Mozzarella, White Wine 14.25 (gf 18.25)

Add Chicken (3) Shrimp (4) Salmon (4) Toscana (5)

MAC QUATTRO Penne, Grilled Chicken, Applewood Smoked Bacon, Onions, Garlic, Four Cheeses 17 (gf 21) Try with Jalapenos!

CALABRIAN* Linguini, Blackened Shrimp, Mushroom, Red Onion, Zucchini, Yellow Squash, Garlic, Roasted Tomato, Ricotta Salata Calabrian Chili Aglio e Olio Sauce 18.25 (gf 22.25)

SHRIMP SCAMPI* Linguini, Shrimp, Onion, Garlic, Crushed Red Peppers, Parmesan, Butter, White Wine 17.75 (gf 21.75)

FETTUCINI ROASTED TOMATO Chicken, Roasted Tomatoes, Spinach, Onion, Garlic, Smoky Tomato White Wine Sauce 17.25 (gf 21.25)

SPAGHETTI MARINARA 13.25 (gf 17.25)

Add Meatballs, Sausage or Bolognese 4

PENNE GORGONZOLA Chicken, Onion, Garlic, Walnuts, Broccoli, Red Grapes, Gorgonzola Cream 17.25 (gf 21.25)

BAKED CHEESE RAVIOLI Choice of Marinara, Bolognese, Alfredo, or Pesto Cream 16.75 (gf 20.75)

PESTO POMODORI Onion, Garlic, Pesto, Marinated Tomatoes, Fresh Mozzarella 14.5 (gf 18.5)

FETTUCINE POBLANO Chicken, Bacon, Onion, Garlic, Marinated Tomatoes, Cilantro, Poblano Alfredo 17.25 (gf 21.25)

MEAT LASAGNA 17.5 **SPINACH LASAGNA** 16.5

ENTRÉES

Each Entrée Has Suggested Sides

BEEF SHORT RIBS (gf) Braised Boneless Beef Short Ribs, Fireside Colorado Bourbon Whiskey Demi-Glace, Garlic Mashed Potatoes, Snap Peas 22

TOP SIRLOIN (gf) 8 oz Top Sirloin, Whiskey Sauce, Fried Onions, Garlic Mashed Potatoes, Chef's Choice Vegetables 23.25

SEA SCALLOPS* Seared Sea Scallops over Bed of Arugula, Parmesan Risotto, Brussels Sprouts 23.75

AHI TUNA* (gf) Seared, Sesame Crusted, With Sriracha Aioli, Sweet Soy, Pickled Ginger, And Wasabi Crème Fraiche, Cilantro Lime Rice, Snap Peas 19.5

CHICKEN PICCATA White Wine, Lemon & Caper Sauce, Over Spaghetti, Chef's Choice Vegetables 19

PARMESAN Mozzarella, Slow Roasted Marinara, Spaghetti Marinara, Chef's Choice Vegetables Chicken 19 (gf 23) Eggplant 17 (gf 21)

CHICKEN MARSALA (gf) Mushrooms, Demi-Glace, Marsala Wine, Garlic Mashed Potatoes, Chef's Choice Vegetables 19

STEAK FLORENTINE (gf) Cut from the Short Loin, Each Steak is 2" Thick and Transitions from Full Porterhouse to Kansas City Strip. Cooked Rare-Med Rare with Rosemary Butter & Garlic. Cut Off the Bone, Sliced, then Reconstructed. Accompanied by Garlic Mashed Potatoes & Asparagus.

Available Friday & Saturday Dinner Only. Steak Reservations Encouraged.
32oz Serves 1-2 49 40oz Serves 2-3 60 48oz Serves 3-4 72

SIDES

SPAGHETTI MARINARA (gf)

BRUSSELS SPROUTS (gf)

CHEF'S CHOICE VEGETABLES (gf)

SNAP PEAS (gf)

GARLIC MASHED POTATOES (gf)

CILANTRO LIME RICE (gf)

CREAMY GARLIC PARMESAN RISOTTO (gf)

Please notify service staff of any allergies (gf) = Gluten Free Gluten Free Items provided by: **Gluten Free Things, Arvada and Sweet Escapes Pastries, Longmont**

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, poultry, or eggs may increase risk of foodborne illness.

We are proud to be a Gratuity Free, Non-Tipping restaurant with a "Hospitality Included" charge of 20% added on to the total before tax, which goes to pay all of our employees, both front & back of house a living wage.

SPARKLING

La Marca Prosecco Veneto, Italy 7 26
Champagne Nicolas Feuillate Brut Reserve 12 46
Epernay, France

WHITE

Campogrande Orvieto, DOC Umbria, Italy 8 29
Villa Antinori 'White Super Tuscan' Tuscany, Italy 9 32
Rustenberg Chenin Blanc Stellenbosch, South Africa 8 29
Chateau Ste. Michelle Riesling Columbia Valley, WA 7 26
Saracco Moscato d'Asti Piedmont, Italy 8 29
Hess Shirtail Ranches Sauvignon Blanc North Coast, CA 8 29
Manu Sauvignon Blanc Marlborough, New Zealand 9 32

RED

Santa Cristina 'Super Tuscan' Rosso IGT Tuscany, Italy 8 29
Argiano Super Tuscan 'NC' IGT Tuscany, Italy 12 41
Las Rocas Garnacha Calatayud, Spain 8 29
Erath 'Resplendent' Pinot Noir Willamette Valley, OR 9 32
La Crema Pinot Noir Sanoma Coast, CA 11 38
Belle Glos Las Alturas Pinot Noir Monterey County, CA 65
Ménage à Trois Dolce Sweet Red Blend California 8 29
Michael David Freakshow Red Blend Lodi, CA 9 32
Gabbiano Chianti Tuscany, Italy 8 29
Antinori 'Peppoli' Chianti Classico DOCG Tuscany, Italy 13 44
Marchese Antinori Chianti Classico Reserve DOCG 75
Tignanello Estate, Tuscany, Italy
Fratelli Montepulciano D'Abruzzo Abruzzo, Italy 8 29
Seven Falls Merlot Wahluke Slope, Columbia Valley, WA 8 29
Emmolo Merlot Napa Valley, CA 69

COCKTAILS

MARV'S LIMONCELLO House-made 4.5
BOLD FASHIONED Michter's Rye Whiskey, Maple Vanilla Syrup, *Strongwater Orange Bitters*, Bacon 11
ROCKER OLD FASHIONED Rocker Whiskey, Zucca Amaro, *Strongwater Orange Bitters* 10
FIRESIDE MANHATTAN *Fireside Straight Bourbon Whiskey*, Antica Formula Sweet Vermouth, *Strongwater Golden Bitters* 9
BLACKBERRY SMASH *Leopold Bros. Rocky Mountain Blackberry Whiskey*, Lemon Juice, Simple Syrup, Fresh Mint 9.5
BEST DAMN LEMON DROP...PERIOD! *Elevate Vodka*, Marv's Limoncello, Lemon Juice, Sugar Rig 8.5
BARREL AGED MANHATTAN ROTATER Ask your server about the current barrel offering 13
HOT MAMA MARG Suerte Silver Tequila, Fresh Jalapeño, Strawberry Puree, Grand Marnier, Lime Juice, Hot Honey Simple Syrup, Sugar in the Raw Rim 10
SMOKE in the CITY Gem and Bolt Mezcal Tequila, Pink Grapefruit Juice, Lime Juice, Simple Syrup, Soda Water, Salt Rim 9
PEACH MOITO Flor de Cana Rum 4yr, White Peach Puree, Fresh Mint, Simple Syrup, Soda Water 6.5
BAT OUT OF HELL Rocker Rum, Solerno Blood Orange Liqueur, Mint, Lime, *Strongwater Orange Bitters*, Simple Syrup 8.5
APEROL SPRITZ New Amsterdam Grapefruit Vodka, Aperol, Lemon Juice, Peach Puree, Soda 8.5
RED or WHITE SANGRIA 6.5
ON TAP TITO'S ROTATER Ask your server about the current seasonal offering 8.5

MARGS & MULES

MILAGRO MARGARITA Milagro Silver Tequila 8.5 ROCKY MOUNTAIN MULE Elevate Vodka 6
LADY Elderflower, Lavender Marg 9.5 Mule 7
FRUITY Strawberry *or* Peach Marg 9.5 Mule 7
SPICY Poblano, Jalapeños Marg 9.5 Mule 7

BEER

DRAFT

COORS LIGHT 4.2% abv 3
COORS BANQUET 5% abv 4
BARMEN PILSNER 5.1% abv 6.5
AVERY WHITE RASCAL 5.6% abv 6
INCREDIBLE PEDAL IPA, DBC 7% 6
GRAHAM CRAKER PORTER, DBC 5.6% 6
PERONI 4.7% 7

Rotating Taps- Please Ask Your Server for Details

BEVERAGES

CRAFT SODA 3.75
Rocky Mtn. Soda Co., Denver
Black Cherry, Orange Cream
Blackberry, Prickly Pear, Birch Beer

FOUNTAIN SODA 3
Pepsi, Diet Pepsi,
Sierra Mist, Ginger Ale, Dr. Pepper,
Mtn. Dew, Diet Mtn. Dew
Mug Root Beer, Tropicana Lemonade

COFFEE, TEA, WATER

Coffee- Reg / Decaf 2.75
Double Espresso 3
Latte / Cappuccino 3
Tea- Hot / Iced 3
San Pellegrino 4.25

ROSÉ

Domaine Ste. Michelle Brut Rosé Sparkling 7 26
Columbia Valley, WA
Santa Cristina 'Cipresseto' Rosé Toscana, Italy 8 29
Tormaresca 'Calafuria' Rosé Willamette Valley, OR 10 35

Santa Cristina Pinot Grigio Delle Venezie, Italy 7 26
Guado al Tasso Vermentino, DOC Bolgheri, Italy 11.5 38.5
14 Hands Winery Chardonnay Columbia Valley, WA 7 26
Federalist Chardonnay Russian River Valley, CA 9 32
Stag's Leap Wine Cellars Chardonnay Russian River Valley, CA 11 38
Bramito Chardonnay Umbria, Italy 36

Fiolut Barbera d'Asti Piedmont, Italy 9 32
Pronutto Occhetti Langhe Nebbioli DOC, Piedmont, Italy 12 41
14 Hands Cabernet Sauvignon Columbia Valley, WA 7 26
Chateau Ste. Michelle Cabernet Sauvignon 9 32
Columbia Valley, WA
Intrinsic Cabernet Sauvignon Columbia Valley, WA 11 38
Stag's Leap Wine Cellars 'ARTEMIS' Cabernet Sauvignon 93
Napa Valley, CA
Antinori 'IL Bruciato' Cabernet Blend Bolgheri, Italy 15 50
Stag's Leap Wine Cellars Cabernet Blend 15 50
Napa Valley, CA
Tormaresca Primitivo (Zinfandel) IGT Puglia, Italy 9 32
La Posta 'Fazio' Malbec Mendoza, Argentina 9 32
Terra d'Oro Petite Sirah Amador County, CA 11 38
Spring Valley Nina Lee Syrah Walla Walla Valley, WA 55

Items in Italic are Colorado Proud

Items in Red are Happy Hour; Everyday 2pm-6pm

\$3 off Select Starters, \$3 off Select Pizzas, \$2 off any glass of wine, \$3 off Select Cocktails, \$1 off Draft Beer (excluding Coors Light)