

## STARTERS

**BEST DAMN BACON BOARD** Candied Bacon, Sriracha Bacon, Beer Almonds, Pickles, Assorted Cheese, Fruit 15 (gf 14)

**SAUSAGE & PEPPERS** (gf) Italian Coin Sausage, Roasted Bell Peppers, Marinara 10

**CRISPY BRUSSELS SPROUTS** (gf) Lightly Fried, Sun-Dried Tomatoes, Parmesan Cheese, Pesto Aioli Sauce 11.5

**BRUSCHETTA** Tomatoes, Pine Nuts, Capers, Garlic, Basil, Red Onions, Balsamic Vinegar, Crostini 11.25 (gf 15.25)

**GARLIC KNOTS** Marinara Sauce 6

**MUSSELS** Choice of Lemon Butter, Pesto Cream or Diavola, Crostini 13.5 (gf 16.5)

**CIABATTA BREAD** Garlic Puree, Olive Oil, Spices 4

**GLUTEN FREE BREAD** (gf) Garlic Puree, Olive Oil, Spices 5.5

**ITALIAN LETTUCE WRAPS** (gf) Italian Sausage, Grilled Chicken, Cannellini Beans, Onion, Garlic, Tomatoes, Basil with Sweet Chili Sauce, Pesto Aioli, Sriracha Aioli 14.25

**PARMESAN TRUFFLE FRIES** (gf) Sriracha Aioli, Ketchup 9

**FIRE FRIES** (gf) House Seasoning, Ranch, Ketchup 8.5

**TATER CHIPS** (gf) Parmesan Potato Chips, Gorgonzola Crumbles, Balsamic Glaze, Gorgonzola Dressing 6.5

**CALAMARI** Marinara Sauce 13.5 (gf 15.5)

**FRIED RAVIOLI** Hand Breaded Cheese Ravioli, Marinara Sauce 10.25

**MOZZARELLA CAPRESE** (gf) Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze 12

## SOUPS AND SALADS

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

**MINESTRONE SOUP** (gf) 6      **SOUP of the DAY** Chef's Choice 6

**KITCHEN SINK** (gf) Greens, Tomatoes, Cucumbers, Onions, Parmesan, Sweet Drop Peppers, Red Wine Vinaigrette Half 7 Full 10

**CAESAR\*** Romaine, Parmesan Cheese, Croutons, Caesar Dressing Half 6.5 Full 9.5

**GORGONZOLA** (gf) Romaine, Tomatoes, Onions, Cashews, Gorgonzola Cheese, Mandarin Oranges, Gorgonzola Dressing Half 8 Full 12

**SPINACH & ARUGULA** (gf) Grilled Onions, Bacon, Goat Cheese, Cherry Tomatoes, Honey Mustard Vinaigrette Half 8 Full 12

**CHOPPED CHICKEN** (gf) Iceberg, Tomatoes, Chicken, Gorgonzola Crumbles, Avocado, Red Wine Vinaigrette Half 9.5 Full 12.5

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

## PIZZAS AND CALZONES

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

**FORMAGGIO** Mozzarella Cheese, Tomato Sauce 13.5 (gf 17.5)

**MARGHERITA** Fresh Mozzarella, Tomatoes, Basil, EVOO 15 (gf 19)

**CLASSIC** Italian Sausage, Mushrooms, Caramelized Onions, Mozzarella, Tomato Sauce 17.5 (gf 21.5)

**CARNE** Italian Sausage, Salami, Ham, Bacon, Meatballs, Mozzarella, Tomato Sauce 19 (gf 23)

**HOT HONEY (Spicy)** Prosciutto, Mushrooms, Goat Cheese, Mozzarella, Arugula, Calabrian Chili Olive Oil, House-made Hot Honey Drizzle 17 (gf 21)

**FIRE (Spicy)** Italian Sausage, Pepperoni, Garlic, Sweet Drop Peruvian Peppers, Jalapeño, Mozzarella, Ricotta, Tomato Sauce 18.5 (gf 22.5)

**MAMA T** Prosciutto, Garlic, Mushrooms, Caramelized Onions, Mozzarella, Smoked Blue Cheese, Truffle Oil, EVOO 18 (gf 22)

### AVAILABLE TOPPINGS

**\$1.75**

Anchovy, Artichoke, Basil, Black Olive, Garlic, Green Pepper, Jalapeno, Mushroom, Pepperoni, Pineapple, Roasted Peppers, Sliced Tomato, Spinach, Calabrian Chili Olive Oil (\$2), Hot Honey (\$2)

**\$2.75**

Bacon, Ham, Italian Sausage, Meatballs, Mozzarella, Prosciutto, Provolone, Ricotta, Smoked Blue Cheese, Sweet Drop Peppers

## 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

## 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, Veggie Mix (Tomatoes, Onions, Black Olives, Pepperoncini & Red Wine Vinaigrette), Toasted Hoagie 14.5 (gf 17.5)

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

**SAUSAGE** Italian Sausage Patty, Fire Roasted Green Chili, Provolone Cheese, Marinara, Toasted Hoagie 14 (gf 17)

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

**MEATBALL** Mozzarella, Marinara, Toasted Hoagie 13.75 (gf 16.75)

**SALMON TACOS** 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, Toasted Brioche,  
Choice of Regular (Honey Mustard) or Spicy (Sriracha Aioli, Pickled Jalapeños) 15 (gf 18) **Add Hot Honey 2**

## PASTAS

Substitute Any Pasta with Zucchini Noodles For 2.25

**RIGATONI & SAUSAGE** Italian Sausage, Onion, Garlic, Basil, Tomato Cream 17.25 (gf 21.25) Baked 1.5

**LINGUINI & CLAMS (Spicy)** Onion, Garlic, Clams, Crushed Red Peppers, Oregano, Parmesan, Butter, White Wine 18.25 (gf 22.25)

**AL FRESCA** Penne, Fresh Tomatoes, Roasted Peppers, Basil, Garlic Asparagus, Red Onions, Mozzarella, White Wine 15 (gf 19)

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

**MAC QUATTRO** Penne, Grilled Chicken, Applewood Smoked Bacon, Onions, Garlic, Four Cheeses 17.5 (gf 21.5) **Try with Jalapenos!**

**CALABRIAN\* (Spicy)** Linguini, Blackened Shrimp, Mushroom, Red Onion, Zucchini, Yellow Squash, Garlic, Roasted Tomato, Ricotta Salata Calabrian Chili Aglio e Olio Sauce 19 (gf 23)

**SHRIMP SCAMPI\* (Spicy)** Linguini, Shrimp, Onion, Garlic, Crushed Red Peppers, Parmesan, Butter, White Wine 18.75 (gf 22.75)

**FETTUCCINI ROASTED TOMATO** Chicken, Roasted Tomatoes, Spinach, Onion, Garlic, Smoky Tomato White Wine Sauce 17.5 (gf 21.5)

**SPAGHETTI MARINARA** 14 (gf 18)

**Add Meatballs, Sausage or Bolognese 4**

**PENNE GORGONZOLA** Chicken, Onion, Garlic, Walnuts, Broccoli, Red Grapes, Gorgonzola Cream 18 (gf 22)

**BAKED CHEESE RAVIOLI** Choice of Marinara, Bolognese, Alfredo, or Pesto Cream 17 (gf 21)

**PESTO POMODORI** Onion, Garlic, Pesto, Marinated Tomatoes, Fresh Mozzarella 14.75 (gf 18.75)

**FETTUCCINE POBLANO (Spicy)** Chicken, Bacon, Onion, Garlic, Marinated Tomatoes, Cilantro, Poblano Alfredo 17.75 (gf 21.75)

**MEAT LASAGNA** 17.5

**SPINACH LASAGNA** 16.5

## ENTRÉES

Each Entrée Has Suggested Sides

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

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

**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

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

**STEAK FLORENTINE** (gf) **Available Friday & Saturday Only**  
Cut from the Short Loin, Each Steak is 2" Thick. 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 59 40oz Serves 2-3 70**

**48oz Serves 3-4 82**

## 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.**