

## STARTERS

**BEST DAMN BACON BOARD** Candied Bacon, Sriracha Bacon, Beer Almonds, Assorted Cheese, Fruit 16 (gf 15)

**SAUSAGE & PEPPERS** (gf) Italian Coin Sausage, Roasted Bell Peppers, Marinara 10.5

**CRISPY BRUSSELS SPROUTS** (gf) Lightly Fried, Sun-Dried Tomatoes, Parmesan Cheese, Pesto Aioli Sauce 13

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

**GARLIC KNOTS** Marinara Sauce 6.25

**MUSSELS** Choice of Lemon Butter, Pesto Cream or Diavola, Crostini 15.25 (gf 18.25)

**CIABATTA BREAD** Garlic Puree, Olive Oil, Spices 4.5

**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 6.75

**CALAMARI** Marinara Sauce 13.75 (gf 15.75)

**FRIED RAVIOLI** Hand Breaded Cheese Ravioli, Marinara Sauce 10.75

**MOZZARELLA CAPRESE** (gf) Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze 12.25

## SOUPS AND SALADS

*Add to Any Salad: Chicken (4oz) 4 Shrimp(6)\* 5 Salmon(4oz)\* 7 Tuna(3oz)\* 8*

**MINESTRONE SOUP** (gf) Bowl 6 **SOUP of the DAY** Bowl 6 **TOGO SOUPS BY THE QUART** 12

**KITCHEN SINK** (gf) Greens, Tomatoes, Cucumbers, Onions, Parmesan, Sweet Drop Peppers, Red Wine Vinaigrette Half 8.5 Full 12

**CAESAR\*** Romaine, Parmesan Cheese, Croutons, Caesar Dressing Half 7.5 Full 10

**GORGONZOLA** (gf) Romaine, Tomatoes, Onions, Cashews, Gorgonzola Cheese, Mandarin Oranges, Gorgonzola Dressing Half 8.5 Full 12

**SPINACH & ARUGULA** (gf) Grilled Onions, Bacon, Goat Cheese, Cherry Tomatoes, Honey Mustard Vinaigrette Half 8.5 Full 12

**CHOPPED CHICKEN** (gf) Iceberg, Tomatoes, Chicken, Gorgonzola Crumbles, Avocado, Red Wine Vinaigrette Half 9.5 Full 13

**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 13.75 (gf 17.75)

**MARGHERITA** Fresh Mozzarella, Tomatoes, Basil, EVOO 15.5 (gf 19.5)

**CLASSIC** Italian Sausage, Mushrooms, Caramelized Onions, Mozzarella, Tomato Sauce 17.75 (gf 21.75)

**CARNE** Italian Sausage, Salami, Ham, Bacon, Meatballs, Mozzarella, Tomato Sauce 19.5 (gf 23.5)

**HOT HONEY (Spicy)** Prosciutto, Mushrooms, Goat Cheese, Mozzarella, Arugula, Calabrian Chili Olive Oil, House-made Hot Honey Drizzle 18.5 (gf 22.5)

**FIRE (Spicy)** Italian Sausage, Pepperoni, Garlic, Sweet Drop Peruvian Peppers, Jalapeño, Mozzarella, Ricotta, Tomato Sauce 18.75 (gf 22.75)

**MAMA T** Prosciutto, Garlic, Mushrooms, Caramelized Onions, Mozzarella, Smoked Blue Cheese, Truffle Oil, EVOO 18.5 (gf 22.5)

### AVAILABLE TOPPINGS

\$1.75

Anchovy, 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  
Sparkling Water 500ml 4.25

## SANDWICHES

*Choice of Fries or House-Made Potato Chips & a Pickle (Excludes Salmon Tacos)*

*OR May Substitute with Choice of Side Salad or Soup For 3.00*

**BEST DAMN SANDWICH** Ham, Genoa Salami, Capicola, Provolone, Veggie Mix (Tomatoes, Onions, Black Olives, Pepperoncini & Red Wine Vinaigrette), Toasted Hoagie 15.75 (gf 18.75)

**SAUSAGE** Italian Sausage Patty, Fire Roasted Green Chili, Provolone Cheese, Marinara, Toasted Hoagie 15.25 (gf 18.25)

**BLT & AVOCADO** Applewood Smoked Bacon, Avocado, Lettuce, Tomato, Mayo, Toasted White Vienna 14 (gf 17)

Add Turkey 3

**MEATBALL** Mozzarella, Marinara, Toasted Hoagie 14.25 (gf 17.25)

**CRISPY CHICKEN** Provolone, Lettuce, Tomato, Pickle, Toasted Brioche, Choice of Regular (Honey Mustard) or Spicy (Sriracha Aioli, Pickled Jalapeños) 15.25 (gf 18.25) Add Hot Honey 2

**SALMONTACOS** Blackened Salmon, **Flour Tortillas or Lettuce Wraps (gf)**, Mango Pico, Baja Slaw, Sriracha Aioli, Cilantro Lime Rice 16.75

## PASTAS

*Add to Any Pasta:*

*Chicken (4oz) 4, Shrimp (6)\* 5, Salmon (4oz)\* 7*

*Substitute Any Pasta with Zucchini Noodles For 2.25*

**RIGATONI & SAUSAGE** Italian Sausage, Onion, Garlic, Basil, Tomato Cream 18.75 (gf 22.75) Baked 1.5

**LINGUINI & CLAMS (Spicy)** Onion, Garlic, Clams, Crushed Red Peppers, Oregano, Parmesan, Butter, White Wine 18.5 (gf 22.5)

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

**MAC QUATTRO** Penne, Grilled Chicken, Applewood Smoked Bacon, Onions, Garlic, Four Cheeses 17.75 (gf 21.75) **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 19.75 (gf 23.75)

**SHRIMP SCAMPI\* (Spicy)** Linguini, Shrimp, Onion, Garlic, Crushed Red Peppers, Parmesan, Butter, White Wine 19.25 (gf 23.25)

**FETTUCCINI ROASTED TOMATO** Chicken, Roasted Tomatoes, Spinach, Onion, Garlic, Smoky Tomato White Wine Sauce 17.75 (gf 21.75)

**SPAGHETTI MARINARA** 14.5 (gf 18.5)

Add Meatballs, Sausage or Bolognese 4.5

**PENNE GORGONZOLA** Chicken, Onion, Garlic, Walnuts, Broccoli, Red Grapes, Gorgonzola Cream 18.5 (gf 22.5)

**BAKED CHEESE RAVIOLI** Choice of Marinara, Bolognese, Alfredo, or Pesto Cream 17.5 (gf 21.5)

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

**MEAT LASAGNA** 18.5

**SPINACH LASAGNA** 17.5

## ENTRÉES

*Each Entrée Has Two Suggested Sides*

**SEA SCALLOPS\*** (gf) Seared Sea Scallops over Bed of Arugula, Parmesan Risotto, Brussels Sprouts 32

**BEEF SHORT RIBS** (gf) Braised Boneless Beef Short Ribs (limited quantities), Breckenridge Bourbon Demi-Glace, Garlic Mashed Potatoes, Chef's Choice Vegetables 26

**CHICKEN PICCATA** White Wine, Lemon & Caper Sauce, Over Spaghetti, Chef's Choice Vegetables 19.5

**PARMESAN** Mozzarella, Slow Roasted Marinara, Spaghetti Marinara, Chef's Choice Vegetables Chicken 20 (gf 24) Eggplant 18 (gf 22)

**CHICKEN MARSALA** (gf) Mushrooms, Demi-Glace, Marsala Wine, Garlic Mashed Potatoes, Chef's Choice Vegetables 19.75

**AHI TUNA\*** (gf) Seared, Sesame Crusted, With Sriracha Aioli, Sweet Soy, Pickled Ginger, Wasabi Crème Fraiche, Cilantro Lime Rice, Snap Peas 21

**STEAK FLORENTINE** (gf) **Available Friday & Saturday Dinner 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 & Chef's Choice Vegetables.

**Friday & Saturday Dinner Only.**

**Supplies Limited. Steak Reservations Encouraged.**

**32oz (Serves 1-2) 55 40oz (Serves 2-3) 65 48oz (Serves 3-4) 75**

## 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 a hospitality included restaurant. The 20% hospitality charge added to your bill is 100% distributed to staff members in an equitable manner providing a livable wage to the entire team. This hospitality charge is not a gratuity.**

**Many guests have asked if they can leave a little EXTRA for their server and we listened!**

**We have recently added an "EXTRA" line to the credit card receipts.**

**Please do not feel obligated, this is here only if you feel compelled to reward for EXTRA special service.**

**And while EXTRA is always greatly appreciated, it is never expected.**