

STARTERS

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

WINGS (gf) Choice of House Dry Seasoning, Honey Sriracha, or Whiskey BBQ, with Gorgonzola Dressing
Small (6) 10 Large (12) 18

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

GARLIC KNOTS Marinara Sauce 6.25

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

STRAWBERRY BALSAMIC BRUSCHETTA Honey Balsamic Strawberries, Herbed Ricotta, Mint, Crostini 9 (gf 13)

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

FRIES (gf) Fire, Parmesan Truffle, or Regular, Ketchup 8

CALAMARI Marinara Sauce 13.75 (gf 15.75)

FRIED RAVIOLI Hand Breaded Cheese Ravioli, Marinara Sauce 10.75

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

Ciabatta Bread or Gluten Free Bread with Garlic, Oil, & Spices 5 (gf 6)

SOUPS AND SALADS

Add to Any Salad: Chicken (6oz) 5 Shrimp(4) 6 Salmon(6oz)* 10 Tuna(6oz)* 9.5*

MINISTRONE 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

APPLE SPINACH (gf) Spinach, Arugula, Granny Smith Apples, Strawberries, Grapes, Red Onions, Candied Pecans, Feta, Apple Cider Vinaigrette Half 8.5 Full 12

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)

GIARDINO-ish Roasted Peppers, Artichoke Hearts, Mushroom, Black Olives, Red Onions, Tomato Sauce 16.5 (gf 20.5)

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

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

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

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

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

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
Sparkling Water 500ml 4.25

SANDWICHES AND STUFF

*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*

- SWEET CHILI CHICKEN WRAP** Green Chile Tortilla, Grilled Chicken, Spinach, Tomato, Cucumber, Sweet Chili 15.25
- ABRUSCI'S WRAP** Tortilla, Ham, Capicola, Provolone, Lettuce, Tomato, Black Olives, Pepperoncini, Red Wine Vinaigrette 15.25
- CRISPY CHICKEN** Provolone, Lettuce, Tomato, Pickle, Toasted Brioche,
Choice of **Spicy** (Sriracha Aioli, Pickled Jalapeños) or **Regular** (Honey Mustard) 15.5 (gf 18.5) **Add Hot Honey 2**
- HAWAII PORK** Smoked Pulled Pork, Sweet Sriracha Chili Sauce, Jalapeños, Pineapple, Mango Pico, Slaw, Grilled Onions, Toasted Brioche
16 (gf 19)
- 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**
- SALMON TACOS** Blackened Salmon, **Flour Tortillas or Lettuce Wraps (gf)**, Mango Pico, Slaw, Sriracha Aioli, Cilantro Lime Rice 16.75

PASTAS

Add to Any Pasta:

Chicken (4oz) 4, Shrimp (4) 6, 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)
- PESTO POMODORI** Penne, Heirloom Tomatoes, Artichokes, Onions,
Garlic, Fresh Mozzarella, White Wine Pesto Sauce 16.5 (gf 20.5)
- 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 Jalapeños!**
- 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** Chicken, Onion, Garlic, Cilantro, Marinated
Tomatoes, Poblano Alfredo 17.75 (gf 21.75)
- LASAGNA** Pasta, Ricotta, Parmesan, Spinach, Mozzarella,
and Meat Sauce 18.5

ENTRÉES

Each Entrée Has Two Suggested Sides

- BEEF SHORT RIBS** (gf) Braised Boneless Beef Short Ribs (limited quantities),
Bourbon Demi-Glace, Garlic Mashed Potatoes, Mixed Vegetables 26
- PORK CHOP** (gf) 10oz Grilled Pork Chop with Ground Mustard and Caramel
Apples with Garlic Mashed Potatoes, Mixed Vegetables 18
- SALMON** (gf) Grilled, Parmesan Crusted, Creamy Dill Sauce, Roasted Garlic
Risotto, Mixed Vegetables 19
- AHI TUNA*** (gf) Seared, Sesame Crusted, With Sriracha Aioli, Sweet Soy,
Pickled Ginger, Wasabi Crème Fraîche, Cilantro Lime Rice, Green Beans with
Almonds 23
- PARMESAN** Mozzarella, Marinara, Spaghetti Marinara, Mixed Vegetables
Chicken 20 (gf 24) Eggplant 18 (gf 22)
- CHICKEN PICCATA** White Wine, Lemon & Caper Sauce,
Over Spaghetti, Mixed Vegetables 19.5
- CHICKEN MARSALA** (gf) Mushrooms, Demi-Glace, Marsala Wine,
Garlic Mashed Potatoes, Mixed Vegetables 19.75

STEAK FLORENTINE (gf) **Available Friday & Saturday After 4pm 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 & Mixed 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 4) **GARLIC MASHED POTATOES** (gf)
- BRUSSELS SPROUTS** (gf) **GREEN BEANS with ALMONDS** (gf)
- MIXED VEGETABLES** (gf) Zucchini, Yellow Squash, Shredded Carrots,
and Red Onions
- CILANTRO LIME RICE** (gf) **ROASTED GARLIC RISOTTO** (gf)

Please notify service staff of any allergies (gf) = Gluten Free

**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.