

STARTERS

SAUSAGE & PEPPERS (gf) Italian sausage coins with a sautéed onion & pepper blend. Served with marinara dipping sauce 10

SHRIMP STACK* Layers of mango salsa, avocado, cilantro lime rice & shrimp. Drizzled with poke sauce & sriracha aioli, sprinkled with sesame seeds. Served with fried wontons (gf option- substitute for lettuce cups) 14

CALAMARI Lightly fried & served with marinara dipping sauce 13 (gf +1)

BIG HUGE GIANT GARLIC KNOTS Hand tied & tossed with parmesan. Served with marinara dipping sauce 6

FRIED RAVIOLI Hand breaded cheese ravioli, marinara dipping sauce 10

ITALIAN LETTUCE WRAPS (gf) Italian sausage, chicken, white beans, onions, garlic, tomatoes & basil. Served with lettuce cups and a trio of sauces: pesto aioli, sriracha aioli & sweet chili sauce 12

BRUSCHETTA A classic blend of tomatoes, pine nuts, capers, garlic, red onions & basil, finished with a balsamic glaze & crostini 10 (gf +3)

PEPPERONI ROLLS Choice of marinara dipping sauce or ranch 7

GLUTEN FREE BREAD (gf) Hoagie from local bakery, Deby's Gluten Free, toasted & served with roasted garlic puree, olive oil & spices 6

CIABATTA BREAD Served with roasted garlic puree, olive oil & spices 3.5

ANTIPASTI at the VINE

Burrata, cured meats, candied bacon, olive blend, giardiniera, assorted cheeses, beer almonds, fruit & house-made flatbread 16 (gf +3) *add a side of extra candied bacon 5*

SOUPS AND SALADS

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

MINISTRONE SOUP (gf) Bowl 5

SOUP OF THE DAY Bowl 5

TOGO SOUP BY THE QUART 10

KITCHEN SINK (gf) Mixed greens, tomatoes, cucumbers, onions, parmesan & Peruvian peppers with house vinaigrette on the side Half 8 Full 11.5

CAESAR Romaine lettuce with parmesan cheese tossed in our Caesar dressing & topped with croutons (gf, no croutons) Half 6 Full 10

GORGONZOLA (gf) Romaine lettuce with tomatoes, onions, cashews, mandarin oranges & gorgonzola crumbles. Served with our gorgonzola dressing on the side Half 8.5 Full 12

SPINACH (gf) Spinach & arugula with our honey mustard vinaigrette. Topped with strawberries, blueberries, blackberries, red onions, golden raisin, beer almonds & feta Half 8.5 Full 12

WEDGE (gf) Quartered lettuce wedge topped with gorgonzola dressing, tomatoes, onions, bacon & gorgonzola crumbles. Finished with a balsamic glaze 11

PIZZAS AND CALZONES

All handmade 12" pizzas & calzones start with our house made dough & are baked at 750 degrees making some charred spots & edges common.

Gluten free pizzas are baked in a separate dedicated oven with crust by local bakery, Sweet Escape Pastries.

Unfortunately, calzones are not available gluten free.

CHEESE Mozzarella & tomato sauce 12 (gf +5)

HOT HONEY (Spicy) Prosciutto, mushroom, goat cheese, mozzarella, arugula & house made Calabrian chili olive oil, finished with our house-made hot honey 18 (gf +5)

MAMA-T Prosciutto, garlic, mushroom, caramelized onion, mozzarella, smoked blue cheese & extra virgin olive oil. Finished with truffle oil 19.5 (gf +5)

CARNE Italian sausage, salami, ham, bacon, mozzarella & tomato sauce 18 (gf +5)

MARGHERITA Sliced tomato, fresh mozzarella, basil & garlic with extra virgin olive oil 14 (gf +5)

FIRE (Spicy) Italian sausage, pepperoni, garlic, jalapeño, Peruvian pepper, mozzarella, ricotta & tomato sauce 18 (gf +5)

CLASSIC Italian sausage, caramelized onion, mushroom, mozzarella & tomato sauce 15 (gf +5)

VEGGIE Artichoke, diced tomato, green pepper, mushroom, black olive, red onion, mozzarella & tomato sauce 15 (gf +5)

AVAILABLE TOPPINGS

\$1.25 Anchovy, Arugula, Basil, Black Olive, Garlic, Green Pepper, Jalapeno, Mushroom, Pepperoni, Pineapple, Roasted Peppers, Shredded Mozzarella, Tomato (Diced or Sliced), Spinach, Calabrian Chili Olive Oil, Hot Honey

\$2 Bacon, Fresh Mozzarella, Ham, Italian Sausage, Meatballs, Prosciutto, Provolone, Ricotta, Smoked Blue Cheese, Peruvian Peppers

BEVERAGES

CRAFT SODA 3.75

Rocky Mtn. Soda Co., Denver
Black Cherry, Orange Cream,
Grape, Prickly Pear, Root Beer

FOUNTAIN SODA 3

Pepsi, Diet Pepsi, Starry,
Dr. Pepper, Dr. Pepper Zero,
Mtn. Dew, Brisk Raspberry Iced Tea,
Ginger Ale, 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 & SUCH

Sandwiches are served with your choice of fries or chips. May substitute with choice of side salad or soup for an additional 2

SAUSAGE A new take on our Italian classic. Giuseppe's Italian sausage patty, topped with a sautéed & onion pepper blend & provolone cheese. Finished with a spicy roasted garlic aioli. Fan of the old way? Just order the OG 15 (gf +3)

GORGONZOLA STEAK Pepper-crusting sirloin steak with roasted tomato, caramelized onion, gorgonzola crumbles & gorgonzola spread on toasted ciabatta 18 (gf +3)

CHAVA'S CHICKEN Grilled chicken, prosciutto, fresh mozzarella, roasted tomato & pesto on toasted ciabatta 17 (gf +3)

BLT & AVOCADO Applewood smoked bacon, avocado, lettuce & tomato. Served on toasted white Vienna bread with mayo 14 (gf +3) **Add Turkey 3**

SALMON TACOS Blackened salmon, flour tortillas mango pico, slaw, sriracha aioli, cilantro lime rice 15 (gf option- substitute for lettuce cups)

PASTAS

Add to Any Pasta:

*Chicken (4oz) 4, Shrimp (4) 6, Salmon Filet (6oz) 10
Substitute Any Pasta with Zucchini Noodles For 2.25*

RIGATONI & SAUSAGE Italian sausage, onion, garlic, basil, tomato cream 19 (gf +4) baked 1.5

LINGUINI & CLAMS (Spicy) Clams, onion, garlic, crushed red pepper, oregano, parmesan, butter, white wine 19.5 (gf +4)

AL FRESCA Penne, heirloom tomato, roasted pepper, basil, garlic asparagus, red onion, mozzarella, white wine 15 (gf +4)

SHRIMP SCAMPI (spicy) Linguini with shrimp tossed with crushed red pepper, onion & garlic in a lemon white wine sauce 19.5 (gf +4)

SPAGHETTI MARINARA 12 (gf +4)

Add Meatballs, Sausage or Bolognese 4.5

CALABRIAN (spicy) Linguini, shrimp, mushroom, red onion, zucchini, yellow squash, garlic, roasted tomato, ricotta salata, Calabrian chili aglio e olio sauce 19.75 (gf +4)

BAKED CHEESE RAVIOLI Choice of marinara, bolognese, or tomato cream sauce 18 (gf +4)

LASAGNA Layers of herbed ricotta, mozzarella, parmesan & spinach with bolognese sauce 18.5

MAC QUATTRO Penne, grilled chicken, applewood smoked bacon, onion & garlic, tossed in a four-cheese sauce 17.75 (gf +4)

Try with jalapeños!

FETTUCCINE POBLANO Fettuccine with chicken, bacon, onion, garlic, roasted tomato & poblano alfredo sauce 18 (gf +4)

SEASONAL GNOCCHI Ask your server for our current offering 19.25

ENTRÉES

Each Entrée Has Our Two Suggested Sides

WOODFIRED LIMONCELLO CHICKEN *Available After 4pm*

Half chicken marinated in Marv's Limoncello, roasted in our wood-fired oven, finished with brown butter and herbed Limoncello sauce. Served over smothered spaghetti with a side of mixed vegetables 23

SURF & TURF (gf) 8oz grilled sirloin topped with a rosemary compound butter & 3 sautéed shrimp. Served with garlic mashed potatoes & broccolini 24

HALIBUT* (gf) Grilled halibut topped with a garlic Thai sauce. Served with cilantro lime rice & mixed vegetables 20

PICCATA Sautéed chicken in a lemon butter sauce with capers & parsley. Served over smothered spaghetti with a side of broccolini 20.25 (gf +2)

MARSALA (gf) Sautéed chicken topped with a mushroom marsala sauce. Served with garlic mashed potatoes & mixed vegetables 20.25

PARMESAN Chicken or Eggplant, parmesan crusted & topped with marinara & mozzarella. Served with spaghetti marinara & mixed vegetables
Chicken 21 (gf +4) Eggplant 18 (gf +4)

AHI TUNA* (gf) Sesame coated pan seared rare Ahi tuna with pickled ginger, sweet soy sauce & a wasabi crème fraiche. Served with cilantro lime rice & broccolini 23

RIBEYE STEAK FLORENTINE (gf) *Available After 4pm*

Cooked rare to med rate with rosemary, butter, butter & garlic.

Finished with a rosemary compound butter & olive oil.

Served with garlic mashed potatoes & mixed vegetables.

Friday & Saturday Dinner Only. Steak Reservations Encouraged.

Supplies Limited and not Guaranteed.

22oz (Serves 1-2) 55 28oz (Serves 2-3) 70

SIDES

SPAGHETTI MARINARA (gf 4)

BROCCOLINI (gf)

CILANTRO LIME RICE (gf)

FRIES (gf)

GARLIC MASHED POTATOES (gf)

MIXED VEGETABLES (gf) *Zucchini, Yellow Squash, Shredded Carrots, and Red Onions*

Please notify service staff of any allergies (gf) = Gluten Free (Gluten Items are prepared in a common kitchen with risk of gluten exposure)

**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 an "EXTRA" line on 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.