

Starters

ANTIPASTI at the VINE (GF +3)	16.75
Our take on a traditional antipasti platter. Seasoned burrata over arugula with olive blend, marinated veggies, assorted cheeses, beer almonds, fruit, garlic flatbread, cured meats & candied bacon. Add a side of extra candied bacon (+ 5)	
BIG HUGE GIANT GARLIC KNOTS	6.75
Hand-tied & tossed with parmesan. Served with marinara dipping sauce. Feeling spicy? Try them drizzled with our house-made hot honey (+ 1)	
PEPPERONI ROLLS	8.5
House-made pizza dough rolled with pepperoni & mozzarella. Served with your choice of marinara or ranch for dipping	
CALAMARI (GF +1)	13.75
Lightly fried & served with marinara dipping sauce	
SAUSAGE & PEPPERS (GF)	10.5
Italian sausage coins with a sauteed onion and pepper blend. Served with marinara dipping sauce	
FRIED RAVIOLI	11
Hand breaded cheese ravioli with marinara dipping sauce	
GLUTEN-FREE BREAD (GF)	6.25
Hoagie from a local bakery, Deby's Gluten Free, toasted & served with our famous roasted garlic puree, olive oil & spices	
CIABATTA BREAD	3.75
Served with our famous roasted garlic puree, olive oil & spices	
ITALIAN LETTUCE WRAPS (GF)	13
A delightful combination of Italian sausage, chicken, white beans, onions, garlic, tomatoes & basil. Served with lettuce cups, pesto aioli, sriracha aioli & sweet chili sauce	
SHRIMP STACK*	14.75
Layers of mango salsa, avocado, cilantro lime rice, and shrimp, drizzled with poke sauce & sriracha aioli, sprinkled with sesame seeds. Served with fried wontons (GF substitute lettuce cups)	
BRUSCHETTA (GF +3)	9
A classic blend of tomatoes, pine nuts, capers, garlic, red onions & basil, finished with a balsamic glaze. Served with crostini	
BURRATA CAPRESE (GF +3)	10.5
Burrata, sliced roma tomatoes & basil, finished with a balsamic glaze. Served with crostini	

Soup & Salad

Add protein to any salad: Chicken (6oz) 5, Shrimp (6) 6, Salmon Filet (6oz) 9, Tuna (6oz)* 9.5

MINESTRONE SOUP (GF)	
BOWL	5.5
QUART (TO GO)	11
SOUP OF THE DAY (Available Seasonally)	
BOWL	5.5
QUART (TO GO)	11
KITCHEN SINK SALAD (GF)	
HALF	8.5
FULL	12.25
Mixed greens, tomatoes, cucumbers, onions, parmesan & Peruvian peppers with house vinaigrette on the side	
CAESAR SALAD (GF)	
HALF	6.5
FULL	10.5
Romaine lettuce with parmesan cheese tossed in our Caesar dressing & topped with croutons (gf, no croutons)	
SPINACH SALAD (GF)	
HALF	9
FULL	12.5
Spinach & arugula with our honey mustard vinaigrette. Topped with strawberries, blueberries, blackberries, red onions, golden raisins, beer almonds & feta	

Soup & Salad Continued

WEDGE SALAD (GF)	11.5
Quartered lettuce wedge topped with our gorgonzola dressing, tomatoes, onions, bacon, gorgonzola crumbles, & balsamic glaze	
CHOPPED CHICKEN SALAD (GF)	
HALF	9.5
FULL	13.25
Crisp chopped iceberg lettuce, diced tomatoes, diced chicken, gorgonzola crumbles, &avocado, tossed in our house vinaigrette	
GORGONZOLA SALAD (GF)	
HALF	9
FULL	12.5
Romaine lettuce with tomatoes, onions, cashews, mandarin oranges & gorgonzola crumbles. Served with our gorgonzola dressing on the side	

Pizzas and Calzones

All hand-made 12" pizzas & calzones are our house-made dough & baked at 750 degrees making some charred spots & edges common. GF pizzas are baked in a separate dedicated oven with crust provided by local bakery, Sweet Escape Pastries. Unfortunately, calzones are not GF.

CHEESE (GF +5)	12.5
Mozzarella & tomato sauce	
HOT HONEY (Spicy) (GF +5)	19
Prosciutto, mushroom, goat cheese, mozzarella, arugula, house-made Calabrian chili oil, and our house-made hot honey	
MAMA T (GF +5)	20.5
Prosciutto, garlic, mushroom, caramelized onion, mozzarella, smoked blue cheese, extra virgin olive oil, and truffle oil,	
MARGHERITA (GF +5)	15
Sliced tomato, fresh mozzarella, basil & garlic with extra virgin olive oil	
FIRE (Spicy) (GF +5)	19
Italian sausage, pepperoni, garlic, jalapeño, Peruvian pepper, mozzarella, ricotta & tomato sauce	

CLASSIC (GF +5)	18
Italian sausage, caramelized onion, mushroom, mozzarella & tomato sauce	
VEGGIE (GF +5)	17.25
Artichoke, diced tomato, green pepper, mushroom, black olive, red onion, mozzarella & tomato sauce	

BUILD YOUR OWN OR ADDITIONAL TOPPINGS

1.25	Anchovy, Artichoke, Basil, Black Olive, Garlic, Green Pepper, Jalapeno, Mushroom, Pepperoni, Pineapple, Roasted Peppers, Shredded Mozzarella, Spinach, Tomato (Diced or Sliced)
2	Bacon, Fresh Mozzarella, Ham, Italian Sausage, Meatballs, Prosciutto, Provolone, Ricotta, Smoked Blue Cheese, Peruvian Peppers, House-made Calabrian Chili Oil, House-made Hot Honey

Beverages

COFFEE, TEA, WATER	
Coffee- Reg / Decaf	3
Tea- Hot / Iced	3.25
Sparkling Water 500ml	4.5
CRAFT SODA - Rocky Mtn. Soda Co., Denver (4)	
Black Cherry, Orange Cream, Grape, Prickly Pear, Root Beer	
FOUNTAIN SODA (3.25)	
Pepsi, Diet Pepsi, Starry, Dr. Pepper, Dr. Pepper Zero, Mtn. Dew, Brisk Raspberry Iced Tea, Tropicana Lemonade, Ginger Ale	

Sandwiches and Such

Sandwiches are served with your choice of fries or chips.
May Substitute with Choice of Side Salad or Soup For 2

BLT & AVOCADO (GF +3) 14.75
ADD TURKEY + 3

Applewood smoked bacon, avocado, lettuce & tomato, served on toasted white Vienna bread with mayo

SALMON TACOS 16.75

Blackened Salmon topped with crisp cabbage slaw & mango pico.
Served with cilantro lime rice & side of Siracha Aioli (GF substitute lettuce cups)

SAUSAGE (GF +3) 15.75
Giuseppe’s Italian sausage patty, topped with a sauteed & onion pepper blend and provolone cheese, finished with a spicy roasted garlic aioli on a toasted garlic, parmesan hoagie.

CHOPPED ITALIAN (GF +3) 17.25

Chopped blend of pepperoni, ham, genoa salami, lettuce, tomato, red onion, pepperoncini, provolone, Italian seasoning blend, & mayo on a toasted garlic, parmesan hoagie

CHAVA’S CHICKEN (GF +3) 18

Grilled chicken, prosciutto, fresh mozzarella, oven-dried tomatoes & pesto on a toasted garlic, parmesan hoagie

Entrees

Each Entrée Has Two Suggested Sides

CHICKEN PARMESAN (GF +4) 22
EGGPLANT PARMESAN (GF +4) 19

Parmesan crusted topped with house marinara and mozzarella cheese. Served with spaghetti (GF+4) and mixed vegetables

PICCATA (GF) 21.25

Sauteed chicken in a lemon butter sauce with capers and parsley. Served over spaghetti (GF+4) with a side of broccolini

MARSALA (GF) 21.25

Sauteed chicken topped with a mushroom marsala sauce.
Accompanied by garlic mashed potatoes and mixed vegetables

WOODFIRED LIMONCELLO CHICKEN (after 4pm) 24.25
Half chicken marinated in our house-made Limoncello, roasted in our wood-fired oven, finished with brown butter and herbed Limoncello sauce accompanied by smothered spaghetti and mixed vegetables

SURF & TURF (GF) 25.25

8 oz Sirloin grilled to your liking, with 3 sauteed shrimp, topped with a rosemary compound butter. Served with garlic mashed potatoes and broccolini

HALIBUT (GF) 23

Grilled halibut topped with a garlic Thai sauce. Served with cilantro lime rice & mixed vegetables

AHI TUNA* (GF) 24.25

Sesame coated seared ahi tuna with pickled ginger, sweet soy sauce, and wasabi cream. Served with cilantro lime rice and broccolini

RIBEYE STEAK FLORENTINE (GF) (after 4pm, Fri & Sat Only)
22oz (Serves 1-2) 60
28oz (Serves 2-3) 75

Cooked rare- med rare with rosemary, butter, garlic and finished with a rosemary compound butter. Served with garlic mashed potatoes and mixed vegetables. (Friday & Saturday dinner only. Steak reservations encouraged. Supplies limited & not guaranteed.)

Pastas

Add: Chicken (6oz) 5, Shrimp (6) 6, Salmon Filet (6oz) 9
Substitute Any Pasta with Zucchini Noodles for 2.25

SPAGHETTI MARINARA (GF +4) 14.25
ADD MEATBALLS, SAUSAGE OR BOLOGNESE +4.5

It’s all in the tomatoes! Our delicious marinara is slowly simmered & tossed with spaghetti noodles.

RIGATONI & SAUSAGE (GF +4) 20
BAKED + 1.5
Our most popular dish! Rigatoni noodles tossed with crumbled Italian sausage, fresh basil, onion & garlic in a tomato cream sauce. Try it Baked!

LINGUINI & CLAMS (Spicy) (GF +4) 20.5

A classic! Linguini noodles with clams tossed in a spicy garlic white wine butter sauce with oregano, onion & garlic

AL FRESCA (GF +4) 17.75

Penne noodles with fresh tomato, roasted pepper, asparagus, red onion & basil in a white wine sauce, finished with fresh mozzarella drops

SHRIMP SCAMPI (Spicy) (GF +4) 20.5

Linguini noodles with shrimp tossed with crushed red pepper, onion & garlic in a lemon white wine sauce

CALABRIAN (Spicy) (GF +4) 20.75

Linguini noodles with shrimp, mushroom, yellow squash, zucchini, red onion & garlic tossed in a Calabrian chili aglio e olio sauce. Finished with ricotta salata cheese

LASAGNA 19.25

Lasagna noodles layered with an herbed mix of ricotta, mozzarella, parmesan & spinach, topped with marinara & baked in the oven. Served over a bed of house-made bolognese

MAC QUATTRO (GF +4) 18.5

Grown-up Mac and Cheese! Penne noodles with grilled chicken, applewood smoked bacon, onion & garlic tossed in a four cheese (cheddar, gorgonzola, parmesan & romano) sauce. Spice it up with jalapenos if you dare!

BAKED RAVIOLI (GF +4) 19

Jumbo cheese ravioli in your choice of marinara, bolognese, or tomato cream sauce topped with mozzarella cheese & baked

FETTUCCINE POBLANO (GF +4) 19

Fettuccine noodles with chicken, bacon, onion, garlic, marinated tomato & our popular poblano alfredo sauce

BAKED ZITI OF THE DAY 16.75

Daily chef selection with penne pasta, topped with mozzarella cheese, baked golden brown.

PENNE GORGONZOLA 20

An Abrusci’s favorite that will have you hooked! Chicken, onion, garlic, walnuts, broccoli, red grapes, and a gorgonzola cream sauce

Sides

SPAGHETTI MARINARA (GF +4) 6

BROCCOLINI (GF) 5.25

CILANTRO LIME RICE (GF) 5.25

FRIES (GF) 7

GARLIC MASHED POTATOES (GF) 5.5

MIXED VEGETABLES (GF) 5

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.