



Lunch Daily 11-3

SMALL PLATES

Mini Lobster Caesar \$7 Romaine with lobster, asiago, crispy prosciutto chips

Mini Caesar \$4 **Mini House Salad \$3**

Soup of the Day Cup \$4 Bowl \$6

Marinated Olives \$3

Mini Caprese \$5 Fresh heirloom cherry tomato, fresh mozzarella, fresh basil.

Chevré Truffle \$3 each

Colorado goat cheese rolled in slivered almonds, topped with honey. With Neeta crackers.

Fried Chevré \$3 each Colorado chevré in crispy breading, with local Neeta crackers.

Provolone & Salami \$6 With local Neeta crackers.

Grilled Asparagus \$7

Stuffed Grape Leaves \$3 for two

Filled with rice and topped with pine nuts and raisins.

APPETIZERS

Fresh fried potato chips with truffle salt \$5

Fried zucchini \$6

SALADS

Lobster Caesar. Romaine, lobster, asiago, crispy Prosciutto chips \$15

House Caesar. Romaine, choice of chicken, shrimp, or crispy breaded chicken. \$13

Grilled Vegetable. Romaine topped with warm grilled veggies, sundried tomatoes, and sliced almonds. With champagne vinaigrette. \$12

SANDWICHES

Salami Panini, prosciutto, provolone \$9.25

Meatball Panini, provolone \$8.25

Roasted Vegetable Panini, provolone \$7.75

Italian Sausage Sub with mozzarella and meat sauce on a hoagie roll \$8

Vegan Italian Sausage Sub with marinara on a hoagie roll \$8.50

Meatball Sub with mozzarella and meat sauce on a hoagie roll \$8

Add freshly fried potato chips \$2

Lemon & Artichoke Ravioli \$12 Mini spinach ravioli stuffed with artichoke and cheeses in our light lemon sauce. Served with asparagus.

Heirloom Tomato Ravioli \$13 Ravioli filled with buffalo mozzarella and heirloom tomato, with garlic sauce, heirloom cherry tomato, fresh basil, fresh mozzarella, and toasted pine nuts.

Pasta di Angelo \$12 Capers, artichoke, tomato, basil, light garlic & olive oil, spaghetti.

Shrimp Scampi \$15 Sautéed shrimp with our scampi sauce of butter, olive oil, and spices over our fresh, homemade spaghetti.

Lasagna Traditional \$13 Half \$9 Vegetarian \$12 Half \$8

Baked Pasta \$11 Homemade rigatoni with your choice of meat sauce, hearty Old World sauce, or vegetarian marinara sauce, baked under mozzarella.

TriColore Baked Pasta \$12 Fresh homemade rigatoni with either meat or marinara sauce, basil pesto, and Alfredo, baked under mozzarella.

PASTAS & SAUCES

Homemade pasta + sauce = \$9. Then choose your favorite addition.

PASTA

Made fresh in our kitchen every day.
Free range egg whites.
Imported Semolina & Durum flours.
Filtered water.
That's it.

Spaghetti

Fettucine

Rigatoni (medium pasta tube with ridges to hold sauce)

SAUCE

Made fresh in our kitchen every day.

Meat Sauce

Marinara

Alfredo (add \$2)

Arrabbiata "Angry Pasta".

Chunky tomatoes, crushed red pepper, garlic, olive oil. Spicy. You know those menus that say it's spicy, and it's not so spicy? This isn't one of those menus.

Old World

Chunky rustic meat sauce with ground beef, sausage, onion, and bell pepper.

ADD:

Homemade Meatball \$2.50
Hormone & antibiotic free

Italian Sausage \$3.50

Vegan Sausage \$4

Grilled Chicken \$4

Salmon \$4

Shrimp \$9

Grilled Veggies \$5

Coffee, Decaf,* Hot Tea, Iced Tea \$2.85
*soy creamer available

Espresso \$1.50 Double Espresso \$2.25

Latte \$3.75 Cappuccino \$3.25

Italian Sodas \$3.50* (Vanilla, Peach, Raspberry)

Italian Cream Sodas \$3.75

Hot Cocoa \$2.75

Sparkling Water \$3.50

Coke, Caffeine-Free Diet Coke, Sprite, Pibb, Lemonade \$2.85

Milk Small \$3 Large \$4 (white, chocolate, vanilla, strawberry)

Kids: \$6.25

Chicken Nuggets

Spaghetti

Mac & Cheese (rigatoni with Alfredo)

Spaghetti with butter. \$4

Dessert: Cake Pops \$1.50

White:

	6 ounce glass	9 ounce glass	bottle
HOUSE: Pinot Grigio	\$6	\$9	\$25
Kono Sauvignon Blanc, Marlborough	\$7	\$9.25	\$29
Cusamano Insolia, Sicily	\$7	\$9.25	\$29
Terredora di Paolo Falanghina, Campania	\$7	\$9.25	\$29
Von Schleinitz Dry Riesling, Mosel	\$8	\$10.50	\$33
Kunde Estate Chardonnay, CA	\$8.75	\$11.25	\$35
La Crema Chardonnay, Sonoma	\$9.25	\$12	\$38

Red:

HOUSE: Merlot	\$6	\$9	\$25
La Crema Pinot Noir, Monterey	\$9.25	\$12	\$38
Folonari Chianti, Toscana	\$7	\$9.25	\$29
Umani Ronchi Montepulciano d'Abruzzo	\$9.50	\$12.25	\$39
Antinori Chianti Classico Péppoli, Toscana	\$9.50	\$12.25	\$39
Michele Chiarlo Barbera d'Asti	\$8.50	\$11	\$35
Gabbiano Chianti Classico Riserva,	\$12	\$15.50	\$49
Edna Valley Merlot, Central Coast	\$9	\$11.75	\$37
Ghost Pines Zinfandel, Sonoma	\$9	\$11.75	\$37
Little Black Dress Cabernet Sauvignon, CA	\$7.50	\$9.75	\$31
Hess Cabernet Sauvignon, Mount Veeder	\$8.50	\$11	\$35

Sparkling & Rosé

Castello Poggio Moscato	\$7	----	\$29
La Marca Prosecco, Trentino n/v	\$8.50	----	\$35
Beringer White Zinfandel	\$6.25	\$8	\$26

WINE FLIGHTS \$12 CREATE YOUR OWN! CHOOSE ANY 3.

DRAUGHT BEER: Stella Artois \$5.50, Guest Seasonal \$5 Chimay Blanche \$9.50

BOTTLES:

Bud, Bud Light \$4.50 (16 oz)
Widmer Hefeweisen \$4.50 12 oz
Samuel Smith Organic Lager \$4.50 12 oz.
Great Divide Titan IPA \$4.50
Duvel \$8 <i>Belgian strong golden ale</i>
Duvel Tripel Hop <i>Special Edition Belgian Golden Ale</i> \$9
Red Banshee \$5 <i>red ale, Fort Collins Brewery</i>
Saison Dupont \$9 375 ml. <i>Belgian farmhouse ale</i>
Orval \$9 330 ml <i>Belgian Trappist ale</i>
Goudenband Sour Ale \$15. 750ml
Chimay Bleue \$9. 330ml <i>Belgian Trappist Ale</i>
Deschutes Obsidian Stout \$5.50 12 oz. <i>American craft</i>

State law requires us to ask for an ID to allow the purchase of an alcoholic beverage. We ID anyone we believe might be under 30. If you are not able to provide proof that you are of legal drinking age, we will not be able to serve you.
(Remember, the older we get, the younger you look!)

Gluten-Friendly and Ingredient Information:

Caprese, Goat Cheese Truffle, Caesar Salad are gluten free.

*Gluten-free brown rice-based penne pasta can be substituted in most dishes for an additional \$3.

*Shredded zucchini can be substituted for pasta in most dishes for no additional charge.

*Ask your server for your salad with oil & vinegar rather than our house dressing.

*Our sausage is gluten-free; our meatballs are not.

*Dessert options are chocolate cups, spumoni and raspberry sorbet.

Lasagna and ravioli dishes do not have gluten-free options. Pibb Extra is not gluten free.

Bear in mind that while we have items that are free of gluten, we are NOT a gluten-free facility.

For more allergy information, please ask your server.

We proudly serve cage-free eggs and chicken, wild salmon, and local, natural, and organic products when available.