

Available daily 5pm – 9:30pm

**Starters & Greens****soup of the day****giant calamari** flash-fried with spicy chili sauce  
14.00**house-made meatballs** house-made tomato sauce  
12.50**burrata caprese** tomatoes, basil, balsamic reduction,  
flat bread 14.50**\*ahi tuna tartare** avocado, soy ginger sesame,  
cucumber, corn tostada 15.50crispy **apple & chicken spring rolls** with curry-  
peanut dipping sauce 13.00**roasted beets** arugula, avocado, pickled onions,  
almonds orange miso dressing 13.50**simple greens** sweet basil vinaigrette 9.50  
add **goat cheese** 3.00 GF**caesar** shaved reggiano, house-made croutons  
10.00**grilled romaine salad** with roasted rajas, blue  
cheese, walnuts, balsamic vinaigrette 13.50**risotto of the day****add on to any salad****Grilled shrimp** (3) 8.00  
**Grilled \*salmon** 9.50  
**CO natural free range chicken breast** 8.00\*These food items are cooked to order and may be  
served raw and undercooked, Consuming raw or  
undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of food-borne illnesses.**DINNER**

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**Pasta** \*GF= USING GLUTEN FREE PASTA**spaghettini** fresh tomatoes, sweet basil, shallots, garlic,  
olive oil 15.50 GF**pappardelle bolognese** 17.50 GF**penne with rock shrimp** or **co natural free range  
chicken** avocado, fresh tomatoes and basil in a three-  
citrus crème sauce 22.50 GF**linguine wild mushroom** crispy pancetta & roasted  
onions in a sage marsala sauce, topped with chèvre  
18.50 GF**chicken parmigiana** tomato, fresh mozzarella & basil,  
served over spaghettini marinara 23.50**spaghettini** marinara  
with house-made meatballs 16.50**grilled veggie lasagna** with 3 cheese and house-made  
tomato sauce 16.50**Entrées****chicken piccata** Colorado natural free-range chicken  
scaloppini with a lemon caper & artichoke sauce,  
roasted corn polenta & broccolini 28.50**\*grilled salmon** cauliflower mash, shaved brussel  
sprouts, roasted red bell pepper coulis 28.50 \*GF**\*pan seared ny strip** with silky mashed potatoes,  
glazed veggies, demi sauce 29.50  
Sub **\*steak and fries** 29.50**veal milanese**, gnocchi, arugula, tomatoes, capers,  
lemon butter beurre blanc 29.00**Colorado striped bass**, lemon risotto, arugula, cherry  
tomato relish 27.00**Colorado short ribs**, polenta, sautéed vegetables,  
demi 26.50**LUNCH & DINNER****Wood fired pizzas 12"**

12" GLUTEN FREE CRUST AVAILABLE +\$2.50

**pepperoni or sausage** roasted tomato sauce &  
mozzarella 16.50**margherita** roasted tomato sauce, fresh  
mozzarella, sliced tomatoes & sweet basil 17.50**mushroom** roasted tomato sauce  
& mozzarella cheese 16.50**prosciutto** with mushrooms, arugula, truffle oil,  
reggiano & mozzarella (no sauce) 19.00**basil pesto** roma tomatoes, pinenuts, olives &  
goat cheese 17.50**thai chicken**, peanut sauce, Asian cabbage,  
mozzarella and **spicy inlay** 17.50**the Italian job**, mortadella, nduja (spicy Italian  
prosciutto) cacioavallo cheese, mozzarella  
cheese, basil 19.00**veggie** fresh spinach, julienne veggies, basil pesto  
sauce 17.00

ADD ITALIAN SAUSAGE (4.00)

ROCK SHRIMP (6.00)

COLORADO NATURAL FREE-RANGE CHICKEN  
(6.50)

TO ANY PIZZA OR PASTA

**Sides****fries** 7.00**shaved Brussel sprouts** 7.00**steamed broccoli** 7.00**cauliflower mash** 7.00**roasted corn polenta** 7.00

## LUNCH

Starters & Greens

**giant calamari** flash fried, chili sauce 13.00

**\*ny strip carpaccio** with arugula, reggiano, crispy capers, onions & horseradish aioli 13.50

**burrata caprese** tomatoes, fresh basil, balsamic reduction & flat bread 13.00

**simple greens** basil vinaigrette 9.00  
add goat cheese 3.00

**caesar** reggiano & house-made croutons 10.00

**grilled romaine salad** with roasted rajas, blue cheese, walnuts, balsamic vinaigrette 13.00

**roasted beets**, arugula, avocado, pickled onions, **almonds**, orange miso dressing 13.00

**chinese chicken salad**, crunchy lo-mein, fresh mint, cilantro & orange miso dressing 13.50  
sub \*blackened tuna 18.50

add on to any salad

<b>grilled shrimp</b>	8.00
<b>*blackened tuna</b>	8.50
<b>*grilled salmon</b>	9.50
<b>CO natural free range chicken</b>	8.00

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## LUNCH

*Available weekends 11:30am-3pm*

Pastas & Noodles

**gluten-free pasta available**

**spaghetini** tomatoes, sweet basil, shallots, roasted garlic, olive oil 13.50

**pappardelle bolognese** 15.50

**penne with rock shrimp** or **CO natural free-range chicken** avocado, tomatoes, basil, three citrus cream sauce 19.50

**linguini with wild mushrooms** crispy pancetta, sage marsala sauce, roasted onions, chèvre 16.50

**grilled veggie lasagna** with 3 cheese and house-made tomato sauce 15.50

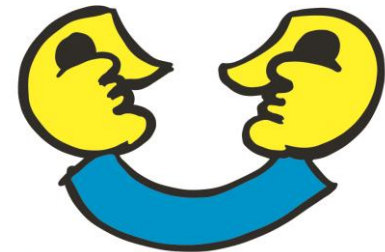
Paninis, pita, burger

**wood oven fired pita** mixed field greens, CO natural free range chicken, champagne vinaigrette 15.50

**chicken panini**, basil, basil pesto, arugula, tomatoes & fresh mozzarella 15.00

**grilled vegetable panini** with boursin cheese 15.00

**\*wagyu mezzaluna burger** local wagyu from the Flying Tiger Ranch, brioche bun, french fries, lettuce, tomato, onion 18.00  
add Fontina, Gruyere, or Cheddar 19.50



## Mezzaluna

**LUNCH 11:30- 3:00 Weekends**

**DINNER 5:00-9:30pm Daily**

**HAPPY HOUR**

*Til 6:30pm daily at the bar  
11:30am – 5:00pm  
at the tables sat & sun*

**941 East Valley Road**

*(near Whole Foods)*

**Basalt, CO 81621**

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