



starters & greens

- creamy tomato soup 12.00
- new england clam chowder 14.00
- giant calamari – flash-fried, spicy chili sauce 18.50
- burrata caprese – baby heirloom tomatoes, fresh basil, ciabatta crostinis 19.50
- shrimp scampi – sautéed shrimp, fresh tomatoes, white wine lemon garlic sauce, crostinis 18.50
- *ny strip carpaccio – arugula, reggiano, crispy capers, onions & horseradish aioli 18.50
- lobster mac n’ cheese 20.00
- *ponzu-marinated blackened ahi tuna – dill aioli, small arugula & tomato salad, citrus vinaigrette 17.00
- hand-cut truffle fries 13.00
- simple greens – basil vinaigrette 15.50
add goat cheese 4.00
- caesar – reggiano & house-made croutons 16.00
- arugula & fig salad – candied walnuts, shaved manchego cheese, mustard sherry vinaigrette 16.50
- farro & kale salad – roasted butternut squash, dried cranberries, feta cheese, dijon mustard vinaigrette 17.00
- chinese chicken – crunchy lo mein, fresh mint, cilantro & orange-miso dressing 16.00
substitute *blackened tuna (rare) 6.00
- all salads available with
*grilled salmon 15.00, *blackened tuna (rare) 11.50
grilled colorado natural chicken 9.50
five grilled shrimp 15.00

pita, burger, panini

- wood-oven fired “pita” stuffed with mixed field greens & grilled chicken breast tossed in a champagne vinaigrette 22.00
- *mezz burger – char-grilled beef burger on fresh bun with chipotle aioli, lettuce, tomato & onion, served with french fries 18.50
add cheddar or gruyere cheese 3.00
- *steak ‘n fries – hand-cut 10oz ny strip, french fries, demi 35.00
- chicken panini – basil pesto, arugula, tomatoes & fresh mozzarella 18.50
(served with a small green salad)
substitute tomato soup 5.00
- bbq pulled pork sandwich on brioche bun – coleslaw, french fries 19.00

pasta

- gluten-free pasta available, add 4.00
- spaghettini with fresh tomatoes, sweet basil, shallots, roasted garlic, olive oil 21.50
- spaghettini bolognese 23.00
- linguini with chicken & broccoli, white wine garlic broth, chili flakes, capers 23.50
- penne with rock shrimp, avocado, tomatoes & basil in a three citrus cream sauce 26.50
substitute colorado natural chicken
- linguini with wild mushrooms, crispy pancetta & roasted onions in a sage marsala sauce, chèvre 24.50
- black mafaldine with blackened pan-seared salmon, cherry tomatoes & spinach, spicy cream sauce 26.00

wood-fired pizzas

- (may arrive independently of other items)
- gluten-free crust available, add 6.50
- pepperoni or sausage – roasted tomato sauce & mozzarella 20.00
- margherita – roasted tomato sauce, fresh mozzarella, sliced tomatoes & sweet basil 22.00
- bbq chicken – house-smoked colorado natural chicken, bbq sauce (pork), sharp cheddar, topped w/ house-made cole slaw 23.00
- prosciutto – mushrooms, arugula, truffle oil, reggiano & mozzarella (no red sauce) 25.00
- basil pesto – roma tomatoes, pinenuts, olives & goat cheese 22.50
- the italian job – mortadella, nduja sausage, caciocavallo & mozzarella cheese, basil 23.50
- wild mushroom – herb oil (no red sauce), spinach, sun-dried tomatoes, fresh mozzarella, finished w/ truffle oil 22.50
- three cheese & fig – mozzarella, goat cheese & gorgonzola, dried figs, arugula & roasted onion 23.00
add italian or nduja sausage (5.00)
rock shrimp (7.00), grilled colorado natural chicken (6.50)
to any pasta or pizza

sides

- fries 9.00
- broccoli 10.00
- shaved brussel sprouts 10.50

*these food items are cooked to order and may be served raw or undercooked.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses

we reserve the right to add 20% gratuity
no split checks

we love kids too, but please be aware and respect other customers at all times