

BRUNELLESCHI'S

ASPEN'S PIZZA

970.544.4644

Starters

CALAMARI | 15.50

BRUSCHETTA | 14.50

GARLIC BREAD | 6.75

FRESH BAKED PRETZEL BREADSTICKS | 5.50

SHRIMP SCAMPI | 16

MUSSELS

In a white wine butter sauce with shallots and grape tomatoes | 17.50

MEAT BALLS | 2 each

HOMEMADE MAC 'N CHEESE

Try it with peas, sausage, jalapeños, anything | 13

SOUP OF THE DAY Cup | 5.50 Bowl | 9.50

Panini

All Panini are on Ciabatta bread and served with a side of mixed greens

BRUNELLESCHI'S ITALIAN BEEF BAGUETTE

Shaved seasoned Italian beef with sweet and hot peppers, caramelized onions, & comes with dipping sauce | 14

AHI TUNA PANINO

Seared Ahi Tuna, avocado, Swiss cheese, field greens & wasabi mayonnaise | 18.50

MEATBALL PANINO

Sliced home-made meatballs with melted mozzarella and our own marinara sauce | 13

CUBAN PANINO Ham, pork, Swiss cheese, sliced dill pickle & mustard | 13

ROASTED VEGETABLE PANINO Roasted eggplant, portabella mushrooms, roasted red peppers & spinach | 14.50

CHICKEN PARMESAN PANINO Breaded chicken, draped with mozzarella & parmesan cheese, served with our own marinara sauce | 13

CAPRESSE PANINO Fresh buffalo mozzarella, tomatoes & prosciutto with basil pesto and balsamic reduction | 17.50

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sample Menu

Pizzas & Calzones

All pizzas are topped with mozzarella

BUTTERMILK Classic cheese pizza with red sauce -- simple and delicious | 14

\$1.50 TOPPINGS

olives / mushrooms / roasted eggplant / artichoke hearts / pepperocini / basil / fresh jalapeños / roasted red pepper / green peppers / pineapple / capers / tomato slices / sun dried tomatoes / cherry tomatoes / red, white or caramelized onions

\$2 TOPPINGS

gorgonzola / shaved parmesan / asiago / goat cheese / ham / bacon / chorizo / pepperoni / sausage / chicken / anchovies / ricotta

SPECIALITY TOPPINGS

Ahi Tuna | 7

Ruby Red Wild

Alaskan Salmon | 7

Prosciutto | 5

Rock Shrimp | 4

Buffalo Mozzarella | 4.50

Pine Nuts | 3

Arugula | 3

Signature Pizzas & Calzones

21

CAPRESSE Fresh buffalo mozzarella, sliced tomatoes & farm fresh basil

GREEK Pesto or Marinara Sauce, artichoke hearts, sun dried tomatoes, red onions, kalamata olives & feta

BRUNO'S MEAT PIZZA Sausage, pepperoni, chorizo, ham & mozzarella

SHRIMP Rock shrimp, avocado, grape tomatoes, oregano, garlic & alfredo sauce

QUATTRO FORMAGGI Alfredo sauce, mozzarella, gorgonzola, asiago & parmesan

BARBECUE CHICKEN Chicken, diced red onions, cilantro & barbecue sauce

BASIL PESTO Pine nuts, spinach, gorgonzola cheese & our own basil pesto sauce

AJAX Ham, sun dried tomatoes, garlic & oregano

HIGHLANDS Sausage, mushrooms with grated mozzarella & parmesan cheese

ESPECIAL "The Highlands," plus gorgonzola & caramelized onions

SNOWMASS Ham, pineapple & garlic

PAISANO Jalapeños, chorizo, red onions, cilantro & avocado

GTV III'S Gorgonzola, roasted red peppers, caramelized onions & sausage

ROASTED VEGETABLES Roasted eggplant & red pepper, mushroom, spinach & goat cheese

FLATIRON PIZZA "Buttermilk" plus prosciutto, arugula, truffle oil, and shaved parmesan | 23

COLBY'S SPAGHIZZA buttermilk pizza, spaghetti marinara & one meatball | 15

GLUTEN SENSITIVE OPTIONS AVAILABLE

Winter 2017/18

Entrées

MEAT LASAGNA “BRUTTA MA BUONA”

Layers of fluffy ricotta, mozzarella & rich meat, garnished with shredded parmesan cheese & fresh basil | 21

CHICKEN OR EGGPLANT PARMESAN Pan seared & lightly breaded, then draped with mozzarella & parmesan cheese, served on a bed of pasta marinara | 19.50 Veal | 8

SHRIMP LINGUINI Shrimp, mushrooms & cherry tomatoes in a white wine garlic sauce. *Try on a bed of steamed spinach instead of Linguini* | 24.50

FETTUCINI SOFIA Sun dried tomatoes, pine nuts & mushrooms in a basil pesto truffle sauce | 19.50
Add chicken | 4 or shrimp | 7

I'D LIKE PASTA PEAS Penne pasta with bolognese, peas & mascarpone sauce | 16

KILLER CARBONARA Fettucini, bacon, caramelized onions, butter, milk, and whipped egg yolk in a bright white wine sauce | 21.50
Add chicken or sausage | 4

CLASSIC SPAGHETTI Spaghetti pasta with bolognese or marinara sauce | 15
Add three meatballs | 4.50

EZRA A LA PENNE Woody Creek Vodka reduced in a marinara & white sauce with peas & sun-dried tomatoes | 17.50

FETTUCINI SALMON Ruby Red Wild Alaskan smoked salmon, mushrooms & diced tomatoes in pink sauce | 24.50

CHICKEN PICATTA In a white wine & caper sauce, with artichoke hearts, asparagus & little red potatoes | 25.50 Veal (not breaded) | 8

Salads

*LOCAL GREENS & PRODUCE are used when available
Half salads are available*

BEET SALAD

Warm beets, spinach & caramelized onions tossed in homemade balsamic vinaigrette with candied walnuts, goat cheese & citrus | 14.50

PORTOBELLA SALAD Oven roasted portobella dressed with roasted red peppers & goat cheese on a bed of mixed greens with our balsamic reduction | 16.50

MIXED GREEN Carrots, cherry tomatoes & cucumber served with fresh red wine vinaigrette dressing | 10

GREEK SALAD Cherry tomatoes, cucumbers, kalamata & black olives, feta cheese on romaine with our red wine vinaigrette dressing | 13.50

CAPRESSE SALAD Fresh buffalo mozzarella & tomatoes drizzled with homemade pesto and balsamic reduction, served on a bed of field greens dressed by our balsamic vinaigrette | 17.50

CAPRESSE WITH PROSCIUTTO | 19.50

OLD SCHOOL SALAD Iceberg wedge with our homemade balsamic vinaigrette and reduction | 10.50

CAESAR SALAD Brunelleschi's own savory caesar dressing on romaine with homemade croutons and parmesan | 13.50
Add chicken | 4 or ahi tuna | 7

COBB SPINACH SALAD Chicken, egg, gorgonzola cheese, tomatoes, avocado & bacon with a fresh lemon shallot vinaigrette dressing | 15.50

THE SALAD FORMERLY KNOWN AS ALANA

Ahi tuna, avocado, roasted red pepper, artichoke, & goat cheese, on mixed greens & spinach with a lemon vinaigrette dressing & a side of wasabi | 19.99

SALMON CARPACCIO Smoked salmon, capers, sliced tomatoes, goat cheese & shredded parmesan on a bed of mixed greens with a lemon vinaigrette dressing | 19.50

Desserts

CANNOLIES | 8

TIRAMISU | 14

CHEESECAKE | 9

HOMEMADE ICE CREAM SANDWICH
Serves 4 | 10

ROOT BEER FLOAT | 6

BROWNIE

A LA MODE | 11

SCOOP OF ICE CREAM

Chocolate or
Vanilla | 3.50 each

**CHOCOLATE
LAVA CAKE** | 8

BREAD PUDDING | 12

TOPPINGS

Caramel / Chocolate / Raspberry /
Whipped Cream / Candied Walnuts

Beverages

JUICE | 3.50

Apple / Grapefruit / Orange / Lemonade /
Cranberry / Pineapple

MILK | 3.50

White / Chocolate

IZZY | 4

Blackberry / Grapefruit / Clementine

PEPSI PRODUCTS | 3.50 **ICE TEA** | 3.50

WATERS sm | 4 lg | 7
Fiji / San Pellegrino

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