



Mezzaluna Spring Dinner



starters & greens

creamy tomato soup 13.00

giant calamari – flash-fried, spicy chili sauce 18.50

burrata caprese – baby heirloom tomatoes, fresh basil, ciabatta crostinis 19.50

***ny strip carpaccio** – arugula, reggiano, crispy capers, onions & horseradish aioli 19.00

***ponzu-marinated blackened ahi tuna** – dill aioli, small arugula & tomato salad, citrus vinaigrette 19.00

hand-cut truffle fries 14.00

risotto of the day m.p.

simple greens – basil vinaigrette 16.00
add goat cheese 4.00

caesar – reggiano & house-made croutons 17.00

arugula & fig salad – candied walnuts, shaved manchego cheese, mustard sherry vinaigrette 17.50

farro & kale salad – roasted butternut squash, dried cranberries, feta cheese, dijon mustard vinaigrette 18.00

all salads available with

*grilled salmon 18.00, *blackened tuna (rare) 11.50
grilled colorado natural chicken 9.50

wood-fired pizzas

(may arrive independently of other items)

gluten-free crust available, add 6.50

pepperoni or sausage – roasted tomato sauce & mozzarella 23.50

margherita – roasted tomato sauce, fresh mozzarella, sliced tomatoes & sweet basil 26.50

bbq chicken – house-smoked colorado natural chicken, bbq sauce (pork), sharp cheddar, topped w/ house-made cole slaw 27.50

prosciutto – mushrooms, arugula, truffle oil, reggiano & mozzarella (no red sauce) 28.00

basil pesto – roma tomatoes, pinenuts, olives & goat cheese 27.00

the italian job – mortadella, nduja sausage, caciocavallo & mozzarella cheese, basil 28.00

wild mushroom – herb oil (no red sauce), spinach, sun-dried tomatoes, fresh mozzarella, finished w/ truffle oil 27.50

three cheese & fig – mozzarella, goat cheese & gorgonzola, dried figs, arugula & roasted onion 26.00

add italian or nduja sausage (5.00), rock shrimp (7.00),
grilled colorado natural chicken (6.50)
to any pasta or pizza

entrées

(please no substitutions)

chicken piccata – colorado natural chicken scaloppini, lemon caper & artichoke sauce, roasted corn polenta, asparagus 37.00

***grilled salmon** – cauliflower & leek purée, shaved brussel sprouts, red bell pepper coulis 37.50
substitute *blackened salmon 2.00

***steak 'n' fries** – hand-cut 10 oz ny strip, french fries, demi 42.00

pan-seared ***rocky mountain trout** – sautéed wild mushrooms, spinach, green pea purée & roasted bell pepper coulis 35.00

chicken parmigiana – colorado natural chicken, tomatoes, fresh mozzarella & basil, served over spaghettini marinara 30.50

pasta

gluten-free pasta available, add 4.00

spaghettini with fresh tomatoes, sweet basil, shallots, roasted garlic, olive oil 24.50

spaghettini bolognese 26.00

linguini with **chicken & broccoli**, white wine garlic broth, chili flakes, capers 28.00

penne with **rock shrimp**, avocado, tomatoes & basil in a three citrus cream sauce 31.00
substitute colorado natural **chicken**

linguini with **wild mushrooms**, crispy pancetta & roasted onions in a sage marsala sauce, topped with chèvre 28.50

black mafaldine with **blackened pan-seared salmon**, cherry tomatoes & spinach, spicy cream sauce 30.00

pasta or ravioli of the day m.p

sides

polenta 11.00

shaved brussel sprouts 12.00

cauliflower leek purée 11.00

fries 9.00

broccoli 10.00

*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.

the following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. please ask your server for more information regarding these ingredients if needed.

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