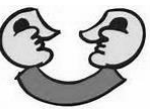


# Mezzaluna Spring Lunch



## starters & greens

creamy tomato soup 12.00

**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 18.50

**\*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

## 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

## 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

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

\*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.