

DINNER MENU

APPETIZERS

Market Greens Salad

Spiced beets, shaved ricotta salata, marinated mushrooms, sherry vinaigrette // 11

Grilled Baby Octopus and Arugula

Wild arugula, avocado, cucumber, pickled shallots and jalapeños // 14

Queso a la Plancha Napoleón

Layers of griddled Queso Fresco, grilled eggplant, grilled zucchini, roasted red peppers, aged balsamic // 13

Prince Edward Island Mussels

Sautéed in garlic then steamed open with Pinot Grigio, salsa pomodoro and chile pulla // 14

Arancini

Spicy chorizo, spinach and arborio rice spheres, tomato fonduta, Parmigiano Reggiano // 10

Chef Sasha Miranda

PASTAS

Medialuna

House made “half moons” filled with wild mushrooms, white truffle and Parmigiano Reggiano // 24

Ñoqui Verde

House made potato-kale dumplings, chipotle-braised chicken*, cotija cheese // 22

Espaguetis

Imported spaghetti, turkey picadillo*, salsa pomodoro, Parmigiano Reggiano // 21

Garganelli

House made quill shaped pasta, spicy longaniza, sweet peas, fresh mozzarella // 23

Pappardelle

House made wide pasta ribbons, ragu of mole-braised leg of Colorado lamb*, Parmigiano Reggiano // 25

Please alert your server if you have any food allergies.

**Can be prepared as a risotto as a gluten-free alternative.*

ENTRÉES *(All of our entrees are gluten-free)*

Risotto di Mare

Saffron scented Arborio rice, Aztecan shrimp, calamari, lemon zest // 24

Grilled Branzino

Mediterranean bass, organic quinoa, roasted red peppers, gaeta olives, Sicilian capers, lemon-achiote oil // 25

Duck Breast

Pan seared Long Island duckling, creamy polenta, Tuscan kale, chile de arbol sauce // 29

Roasted Pork Tenderloin

Tomato and cumin scented arborio rice, zucchini, mole verde // 23

Grilled Churrasco

Angus skirt steak, roasted carrots, parsnips and fingerlings, shallot agrodulce, chimmichurri // 28

Savory Sides // 6

Creamy Polenta + Parm Reg

Tuscan Kale + Garlic + Chile

Roasted Carrots + Parsnips + Fingerling Potatoes

THREE COURSE PRIX FIXE MENU

3 courses for \$33 per person

(Available Sunday – Thursday)

Choice of Appetizer:

Soup

Chef's Daily Selection

Market Greens

Spiced beets, ricotta salata, marinated mushrooms, sherry vinaigrette

Arancini

Spicy chorizo-spinach risotto spheres, tomato fonduta

Choice of Entrée:

Ñoqui Verde

House made potato-kale dumplings, chipotle-braised chicken, cotija cheese

Espaguetis

Imported spaghetti, turkey picadillo, salsa pomodoro, Parmigiano Reggiano

Roasted Pork Tenderloin

Tomato and cumin scented arborio rice, zucchini, mole verde

Finish with your choice of dessert.