

Antipasti

Arancini - 10

Breaded pesto risotto balls, fresh Mozzarella, shaved Parmesan, marinara

Fat Tony - 9

Five house made meatballs, shaved Parmesan, marinara *add a sausage link for \$2.50*

Garlic Cheese Bread - 6

Rustic Italian bread, roasted garlic butter, Mozzarella

Truffled Parmesan Fries - 7

Garlic, shaved Parmesan

Mozzarella Fritti - 9

Shaved Parmesan, marinara

Antipasto Platter - 9

Assorted cured meats, cheeses

Spicy Fried Raviolis - 10

Shaved Parmesan, marinara

Eggplant Tower - 12

Fried eggplant, sautéed wild mushrooms, roasted peppers, Mozzarella cheese, marinara sauce

Sauteed Mussels - 13

New Zealand green lip mussels, basil pesto cream sauce, crostini, shaved Parmesan

Bruschetta - 9

Tomatoes, garlic, extra virgin olive oil, basil, shaved Parmesan, reduced balsamic

Calamari Fritti - 13

Spiced cheese blend, marinara, lemon wedges

Minestre

Zuppa Di Giorno

Cup - 4, Bowl - 6

Minestrone

Cup - 4, Bowl - 6

Insalate

Caprese

Seasonal tomatoes, fresh Mozzarella, basil, fig balsamic caviar

12

Roasted Beet Salad

Shaved fennel, baby arugula, drunken goat cheese, pistachios, Meyer lemon vinaigrette

13

Taddeo's Salad

Field greens, romaine lettuce, grape tomatoes, cucumbers, red onion, roasted peppers, pine nuts, pepperoncini, croutons, balsamic vinaigrette, Romano cheese

12 17

Caesar Salad

Polenta croutons, Parmesan cheese, white anchovies, lemon

11 16

Chopped Salad

Field greens, romaine lettuce, grilled chicken, diced tomatoes, Gorgonzola cheese, crispy prosciutto

14 20

Spinach Salad

Black mission figs, drunken goat cheese, candied walnuts, pancetta vinaigrette

13 19

Kale Salad

Kale, bread crumbs, parmesan, lemon vinaigrette

11 16

Secondi

Seared Salmon

Oven roasted tomatoes, baby spinach, roasted garlic Meyer lemon risotto, fresh vegetables

Half Full
(Serves 1) (Serves 2)

19 35

Parmesans

Marinara, Mozzarella, spaghetti, vegetables

Eggplant 14 21

Chicken 16 29

Marsalas

Mushroom marsala sauce, fettuccine, vegetables

Chicken 19 33

Veal 25 44

Colorado Lamb Sirloin

Wild mushroom risotto, black mission fig Sangiovese jam, fresh vegetables

25

Grilled Rainbow Trout

Shaved fennel, capers, spinach, castelvetrano olives, white wine butter

17 29

Aspen Ridge Steak Medallions

Chianti poached linguini, marsala, mushroom ragout

21 32





White Marble Farms Pork Chop

Arugula, spinach, pine nuts, squash, pancetta vinaigrette, goat cheese, apple relish

23

Pasta

Substitute gluten-free penne to any pasta \$3

	Half (Serves 1)	Full (Serves 2)		Half (Serves 1)	Full (Serves 2)
Spaghetti Marinara	10	18	 Penne Gorgonzola	19	29
House made meatballs	13	22	Gorgonzola cheese cream sauce, grilled chicken, red grapes, baby spinach		
House made sausage	15	24			
Spaghetti Margherita	12	21	Fettuccine Alfredo	17	27
Oven roasted tomatoes, roasted garlic, basil, extra virgin olive oil, fresh Mozzarella			Garlic cream sauce, Romano and Asiago		
With chicken	17	28	With chicken	21	31
With shrimp	20	29	With shrimp	23	33
 Rigatoni & Sausage	19	28	Linguini Fra Diavolo	21	30
Spicy house made Italian sausage, fresh basil, tomato cream sauce			Sautéed shrimp, Calabria peppers, fresh basil, marinara sauce		
Gnocchi Bolognese	16	25	Pasta Puttanesca	19	28
Linguini & Clams	17	27	Kalamata olives, capers, anchovies, crushed red pepper, marinara		
Chopped clams, basil, garlic, spicy white wine sauce (red sauce available on request)			House Made Beet Ravioli	15	27
Penne Alla Vodka	17	27	Goat cheese, wild mushrooms, roasted tomatoes		
Fresh tomatoes, garlic, spinach, basil, tomato cream sauce			 Linguine Alla Pescatore	21	32
With chicken	21	31	Daily selection of fresh fish and shellfish, spicy red sauce.		
With shrimp	23	33			
 Spinach Lasagna				Half (Serves 1)	Full (Serves 2)
Baby spinach, ricotta cheese, marinara Mozzarella, fresh vegetables.				14	23
Add our bolognese sauce				17	27
Substitute house made gluten-free spinach pasta				17	27
Add our bolognese sauce				20	30

Pizza

We make all our dough and sauce in house, using only the freshest ingredients.
We use a traditional New York style crust.

Small Cheese 10 inch - \$10 - Small Toppings \$1 each

Large Cheese 16 inch - \$16 - Large Toppings \$2 each

Sauces

Homemade Red Sauce, Garlic Infused Olive Oil, Alfredo, Basil Pesto

Vegetables

Red onion, tomatoes, basil, spinach, roasted red peppers, roasted garlic, garlic, wild mushrooms, black olives, bell peppers, jalapenos, pineapple

Meats

Pepperoni, prosciutto, Italian sausage, chicken, meatballs, white anchovies

Cheeses

Extra Mozzarella, Parmesan, Gorgonzola, Pecorino Romano, Goat Cheese, Fontina

Specialita Pizza

Small Specialty 10 inch - \$13 • Large Specialty 16 inch - \$24

Margherita

Seasonal tomatoes, garlic, basil, fresh Mozzarella, garlic infused olive oil

Baby Arugula

Drunken goat cheese, roasted yellow tomatoes, garlic infused olive oil

Fig And Prosciutto

Black mission fig puree, drunken goat cheese, Fontina, truffle oil

Carnivoro

Pepperoni, sausage, meatballs, prosciutto, red sauce

Supremo

Pancetta, sausage, wild mushrooms, caramelized onions, roasted peppers, red sauce.

Butternut Squash

Oven roasted squash, pine nuts, arugula roasted garlic puree, walnut oil

House Sausage

Italian sausage, caramelized onions, Calabria chilies, red sauce

Mediterranean

Pepperoncini, roasted red peppers, tomatoes, kalamata olives, roasted garlic, garlic oil

Wild Mushroom

Gorgonzola, Mozzarella, truffle oil