

antipastini

TO SHARE

FRIED SICILIAN OLIVES
Stuffed with Gouda cheese.

ZUCCA (MUST TRY)
House-made organic butternut squash ricotta ravioli, brown butter sage sauce.

PROSCIUTTO & MOZZARELLA
Parma, fresh Mozzarella italian artichokes sicilian olives, crostini.

ZUCCHINI & EGGPLANT INVOLTINI
Organic eggplant and zucchini sliced, baked with fresh mozzarella over pomodoro sauce.

NODINI
Lightly breaded Mozzarella, flash fried, pomodoro basil sauce.

FILET MIGNON CARPACCIO
Shaved parmigiano, capers, white truffle oil.

CALAMARI & GAMBERI
Lightly fried calamari and tiger shrimp served with arrabbiata sauce.

ALLA LUCIANA
Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce.

EGGPLANT BURRATA
Caponata style, black salt, avocado infused oil.

CIOPPINO (Appetizer size.)
Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish. Oregano, garlic, white wine tomato broth. *(Also available main course size.)*

11 FRIED MAITAKE 16
Aromatic focaccia, porcini mushroom purée, calabrian hot oil.

14 NONNA TITINA SOUP 12.95
Homemade chicken broth, Roma tomatoes, fresh spinach, zucchini, Parmigiano cheese. *(Add braised shredded beef \$5)*

17 MAMMA MIA
Mini meatballs, ragù, burrata, fresh basil.

18 EGGPLANT PARMIGIANA
Pomodoro sauce, Mozzarella, basil.

22 SCOTTADITO
Australian lamb chops, garlic mint marinated over arugula salad.

22 OCTOPUS & TASMANIAN SALMON
Chef Pirozzi's latest creation. Braised Italian octopus, thinly sliced sashimi grade Tasmanian salmon, unfiltered EVOO, tear drop peppers, lemon preserves, cherry tomatoes, organic greens, Maldon salt flakes, Italian capers.

18 OSTRICH CARPACCIO 24
Rainbow carrots, baby greens, avocado, pomegranate and aged cheddar. **Based on Availability*

17 ALICI 12.95
White imported Italian anchovy, arugula rainbow carrots, infused calabrian oil.

18 STRACCIATELLA SPINACH SOUP 12.99
Homemade chicken broth, organic spinach, local ranch fresh eggs.

insalata

FARMER'S CHOICE

ORGANIC AND LOCAL PRODUCTS, SUPPORTING LOCAL FARMERS

CAESAR Full 10.50 Side 8.50
Shaved parmigiano, anchovy-lemon dressing, homemade crostini. *Organic romaine or iceberg lettuce, subject to our Chef's quality judgement. Add Alici four x \$3 (Italian white imported anchovy)*

HOUSE SALAD Full 10.50 Side 8.50
Organic mixed greens, fresh local grown strawberries, rainbow carrots and Italian herbs vinaigrette.

BABY KALE SALAD 14
Local grown organic baby kale, shaved organic kale, shaved organic rainbow cauliflower, caramelized pecans, shaved aged cheese, California date, white balsamic vinaigrette.

CAPRESE 16
Roma tomatoes, fresh Mozzarella, basil Kalamata olives, organic arugula, EVOO, Saba, crostini.

FILET MIGNON SALAD 21.95
4oz center cut filet mignon marinated in Rosemary, sea salt, black pepper and served over organic baby mixed greens, heirloom tomato bruschetta, avocado, shaved Parmigiano with Italian herb vinaigrette drizzled with vintage Saba.

HEALTHY SALMON SALAD 23
Fresh salmon filet grilled and served over romaine lettuce, arugula, zucchini, organic strawberry and fresh raspberry shallots vinaigrette.

HEIRLOOM TOMATO & BURRATA CARPACCIO 15
Local organic heirloom tomatoes, arugula, Castelvetro olives with creamy burrata Mozzarella.



Pasta

HOUSE-MADE PASTA WITH ORGANIC EGGS AND ITALIAN FLOUR
SUBSTITUTE FRESH MADE GLUTEN FREE PASTA FOR \$5.00
WHOLE WHEAT PASTA FOR \$3.00
(CONTAINS RICE & POTATO FLOUR BLEND, EGG WHITE, SEA SALT)



CAPELLINI D.O.P. SAN MARZANO

Angel hair pasta, garlic, micro basil and San Marzano D.O.P. tomato filet.

ADD 4xSHRIMP \$26 WITH CHICKEN \$23

HEALTHY SALMON PASTA

Alessandro made local lemon infused tagliolini pasta, tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, tomato bruschetta, peppery baby arugula.

50/50

Rosemary infused straccetti pasta Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms. Topped with shaved grana.

SUPERFOOD RAVIOLI

Kale and Mozzarella ravioli, bruschetta tomato, spinach, parmigiano sauce.

DOLCE & GABBANA

Fresh ribbon pasta, Tasmanian salmon, salsa rosa.

OSSOBUCO AGNOLOTTI

Braised Veal spinach infused stuffed pasta, homemade black truffle butter.

BLACK TAGLIERINI

Manila clams, fresh garlic, tomato, shallots, white Pinot Grigio sauce, infused squid ink tagliolini.

NONNA TITINA CHEESE RAVIOLI

Spinach and Ricotta filled ravioli, tomato basil sauce. **Available with Alfredo sauce.*

SHORT RIBS FRESH PASTA

Melt in your mouth, beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.

NONNA IDA MEAT RAVIOLI

Meat filled ravioli, Bolognese sauce, Pecorino cheese.

LOBSTER RAVIOLI

Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with fresh butterfly black tiger shrimp.

BARI

Orecchiette pasta, housemade sausage, wild mushrooms, San Marzano sauce.

Gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS

FIVE CHEESES 21

POMODORO BASIL 21

BOLOGNESE HOMEMADE 22

VODKA PINK SAUCE 21

GNOCCHI ZIA DORA 21

Slow braised lamb ragù.

18 SPAGHETTI VERDE 23.99

Arugula infused square spaghetti tossed with tiger shrimp, fresh garlic, pinot grigio, baby tear drop Peruvian pepper and Calabrian chile.

LINGUINE MARECHIARO 24

Clams, calamari, shrimp, garlic white wine tomato sauce. *Also available with white wine sauce.*

BUCATINI 21.95

Maitake, Portobello, Porcini and Cremini mushrooms, shallots, fresh garlic, parmigiano, micro parsley.

PUTTANESCA 24

Black tiger shrimp, tomato, capers, gaeta olives, calabrian chili, capellini, parmesan.

PAPPARDELLE VITTORIO 25

Colorado 16-hour slow braised lamb shoulder ragù over fresh pappardelle. Papa's Favorite.

SPAGHETTI MARGHERITA 22

Spaghetti, Mamma Margherita's mini meatballs, light spicy tomato sauce.

FETTUCCINI ALF 19

We know you're going to ask...
Fettuccine made fresh in-house every morning, tossed in a Parmigiano cream sauce.

ADD 4xSHRIMP \$25 WITH CHICKEN \$22

FARFALLINA ROSA 19.95

Bow-tie pasta, fresh grilled chicken, Italian marinated artichokes in a tomato vodka cream sauce.

IBERICO TORTELLONI 24.95

Prosciutto and Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto, fresh sage, finish in a Parmesan cream sauce.

HARD TO CATCH RAVIOLI 24

Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, tear drop pepper, finish in a Reggiano sauce.

LINGUINE CLAMS 25

Fresh Manila clams, garlic, fresh organic parsley, white wine sauce.

NONNA IDA'S LASAGNE 22

Ricotta, meatballs, ragù, Mozzarella.

Risotto

IMPORTED CARNAROLI ITALIAN RICE GROWN AND HARVESTED IN PAVIA, ITALY

WILD MUSHROOMS 23

SEAFOOD 25

SUPERFOOD RISOTTO 24

Combination of red and white organic quinoa, chia seed and italian camaroli rice, roasted veggies, avocado and cherry tomato.

Piatti Selection

MAIN DISHES

SELECT BELOW:
1 PROTEIN, 1 SAUCE.
SELECT 2 SIDES:

Potatoes, kale, carrots or spinach.

Pollo & Vitello

POLLO 25

All natural fresh, double chicken breast.

VEAL TENDERLOIN 31

Hand pounded Veal tenderloin.

SMOKED DUCK BREAST 30

Homemade Hudson Valley olive wood smoked Chef Pirozzi secret marinated.

SAUCES

Marsala Sicilian

Baked Parmigiana

Lemon Piccata

Fresh Fish

BRANZINO 32

Two 4oz medallion

TASMANIAN SEA SALMON 30

Colorado 16-hour slow braised lamb shoulder ragù over fresh pappardelle. Papa's Favorite.

CHILEAN SEABASS 37

(Seasonal)

SAUCES

Meyer Lemon caper sauce

Fresh Italian herbs

Spicy Arrabbiata

Prime Meat

FILET MIGNON 35

Two 4oz medallion

LAMB CHOPS 37

ELK CHOP 37

OSTRICH FILET 39

**Based on Availability*

SAUCES

Creamy Portobello

Black Italian cherry

Rosemary garlic, thyme, sage

House Specialties

EGGPLANT PARMIGIANA 24

Lightly-breaded eggplant, mozzarella, pomodoro sauce, served with Caesar salad.

POLLO PARMIGIANA 26

All-natural fresh chicken breasts, asiago, parmigiano, fresh basil tomato sauce, penne al pomodoro.

Organic Sides

Rainbow carrots 12 Italian marinated artichokes 14

Roasted Idaho Potatoes 12 Sautéed Mushrooms 12

Roasted Cauliflower 12 Fresh sautéed spinach 12

add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI

CHICKEN 8 SHRIMP 3.50EA SALMON 14 AVOCADO 4

ARUGULA 4.50

Please no substitutions our Chef is crazy, seriously.

**The Chef strongly suggests not adding cheese to seafood pasta or seafood risotto. Try without first.*

**Gluten-free pasta contains soy and may be cooked in water that contains flour. For food allergies, please ask to speak with the Manager before placing any order. Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**Chef Pirozzi company uses Nest products for energy conservancy and security video-audio recording. "We reserve the right to refuse service to anyone."*

Salerno
by Chef
P. Pirozzi

