

CICCHETTI [Happy Hour prices until 6:30]

\$3|\$5

Verdure alla griglia: grilled artichokes & zucchini with basil garlic aioli

Ostriche al forno: 3 baked oysters with spinach and bacon

Ostriche al limone: 3 raw oysters with horseradish and lemon

Crocchette croquettes of potatoes and shrimp with spicy shrimp aioli

Patate fritte: parmesan fries, garlic tomato mayo, and spicy ketchup

Insalata di barbabietole: roasted beet and goat cheese salad

Bruschette: • tomato and kalamata olives • red pepper and goat cheese • puree of artichokes •

\$5|\$7

Formaggio di capra: warm goat cheese brie with chianti jelly

Burger d’agnello: mini Colorado lamb burger, fontina, red pepper relish

Calamari e zucchini: with caper mayonnaise and spicy tomato sauce

Piadina ai funghi: mushrooms, roasted onions, gorgonzola on ciabatta

Torta di granchio: two grilled crab cakes with caper mayo

Portobello: portobellos stuffed with crab, and a lemon, thyme butter

Pizza \$5|\$7 [Pizzas may not always arrive with the rest of the items ordered]

Pollo: chicken, basil pesto and mozzarella cheese

Margherita: fresh mozzarella, chopped tomatoes and fresh basil

Pera e arugula: pear, goat cheese brie, gorgonzola and fresh arugula

Funghi: mushroom, roasted onion, bacon and fontina cheese

Salsiccia: sausage, roasted red peppers and provolone cheese

Vegetariana: goat cheese, zucchini, sun-dried tomatoes and balsamic

\$7|\$9

Spiedini di manzo: beef and onion skewers with a gorgonzola jus lie’

Spiedini di salmone: crab crusted salmon skewers with caper mayo

Capesante: bacon wrapped scallops with a lemon, thyme butter crème

Cicchetti combo \$12.95|\$15.95

goat cheese brie, croquettes of potato and shrimp, parmesan fries, bruschette, roasted beet and goat cheese salad with a sherry vinaigrette

Cicchetti di mare e terra \$16.95|\$19.95

beef and onion skewers, bacon wrapped scallops, crab crusted salmon skewers, mini Colorado lamb burger, grilled artichokes, oysters with spinach and bacon, and a crab cake
