

# LUNCH

## ANTIPASTI

**Calamari Fritti** Crispy calamari with a spicy chili aioli 9

**Pancetta con Gamberi** Grilled shrimp stuffed with Medjool dates wrapped with house-cured pancetta, finished with gorgonzola cheese, pine nuts and rosemary honey 14

**Piadina con Crescenza** Grilled flat bread, crescenza cheese, prosciutto, white truffle oil, and balsamic vinegar reduction 14

**Burrata e Salumi** Buffalo burrata, Il Mondo Vecchio salumi, Mediterranean pesto and bread sticks 9

**Fattoria Piatto** Prosciutto, duck pate, bresaola, pecorino grand cru, buffalo burrata, Jumping Good Goat Dairy goat cheese, maple cranberry compote, fresh pear, marinated Italian olives, roasted garlic and house-baked garlic crostini 18

## MINESTRE e INSALATE

**Zuppa di Giorno** Seasonal soup of the day 6.50

**Insalata Mista** Hand picked mixed organic greens, sherry vinaigrette 6.50 With gorgonzola 7.50

**Caesar Griglia** Grilled hearts of romaine, anchovies, garlic, parmesan, croutons 7.50 With chicken 14.50

**Caesar** Hearts of romaine, anchovies, garlic, parmesan, croutons, crispy capers 7.50 With chicken 14.50

## PIZZE

**Funghi** Seasonal Colorado mushrooms, thyme, garlic, olive oil, provolone, white truffle oil 14

**Salsiccia** House-made Italian sausage, Il Mondo Vecchio pepperoni, provolone, pomodoro 14

**Margherita** Sun-dried tomatoes, fresh mozzarella, marinated olives, and arugula with garlic and olive oil 14

## PANINI

**Panino con Tacchino** Roasted turkey, provolone, sliced tomato, roasted red pepper aioli, focaccia bread & french fries 12.50

**Caprese Panino** Fresh mozzarella, sun-dried tomatoes, Italian olives, arugula, baked on a focaccia bun with a rocket salad 12

**Beef Polpette Sliders** Three grilled Bear Mountain Ranch beef polpette, gorgonzola, pancetta and agro dolce sauce with shoestring potatoes 14

**Hamburger alla Panzano** Bear Mountain Ranch ground beef on a house-made potato bun, with gorgonzola, provolone or fontina cheese served with french fries 14

## Power Lunch "Fast and Simple" - 3 courses for \$19

**Prima:** (choice of) Caesar, Mista, or Zuppa di Giorno

**Secondi:** (choice of) Pappardelle alla Bolognese, Ravioli Salsiccia, Herbed Tagliatelle, Melanzane Fritte or Pollo Val D'osta

Or any of our panini or pizze

**Dolce:** Chef's daily cookie (Available to go)

## PASTA

All pastas made in house daily

**Carbonara a la Panzano** Tagliatelle tossed with house-cured pancetta, Grana Padano, cracked black pepper & topped with fried egg 18

**Pappardelle alla Bolognese** Fresh pasta with the classic Northern Italian sauce, topped with shaved Grana Padano 19

**Agnello con Gnocchi** Lamb polpette pan seared, over gnocchi, dried cherries, goat cheese, spiced pine nuts and mint pesto 24

**Ravioli Salsiccia** House-made sausage and three cheese ravioli with a rosemary pomodoro 21

**Herbed Tagliatelle** Italian herbed pasta tossed with grilled corn, haricot vert, toasted almonds and dried blueberries served over a sweet corn emulsion finished with micro basil 21

## SECONDI

**Pesce Fresco** Pan seared seasonal fish with smoked mozzarella arancini, over roasted red pepper nage topped with spring herbs 28

**Melanzane Fritte** Lightly breaded eggplant, rustic pomodoro, fresh basil, goat cheese and balsamic vinegar reduction 19

**Pollo Val d'Aosta** Lightly breaded chicken layered with prosciutto and fontina cheese over mashed potatoes and grilled asparagus 24

**Capesante** Pan seared sea scallops with polenta and a Mediterranean salumi salsa 27

**Bear Mountain Ranch Steak** Grilled cut of the day served over parmesan risotto, basil pesto and finished with gorgonzola cheese AQ

**Scaloppini di Vitello** Grass fed veal scaloppini sautéed with lemon, capers and sun-dried tomatoes over Yukon Gold mashed potatoes and fresh spinach 23

**Gamberi Griglia** Grilled jumbo shrimp stuffed with Medjool dates and wrapped with house-cured pancetta served over polenta, topped with crumbled gorgonzola cheese 25

☞ We are proud that the majority of our ingredients are local, organically grown and naturally raised ☞

An 18% gratuity will be added to parties of 5 or more