

## LUNCH

### ANTIPASTI

- CAVOLINI DI BRUXELLES** *Fried Brussels sprouts tossed with apple cider reduction, pistachios, rosemary salt and sliced green apple* 10
- CALAMARI** *Crispy calamari with a spicy chili aioli* 9
- PANCETTA AVVOLTA RADICCHIO** *Radichio stuffed with smoked mozzarella wrapped with house-cured pancetta and grilled* 8
- COZZE BIANCO** *Wild black mussels sautéed with white wine, basil and garlic served with grilled kalamata olive bread* 9
- PIADINA CON CRESCENZA** *Flatbread, Crescenza cheese, prosciutto, white truffle oil, and balsamic vinegar reduction* 14
- PATATE DOLCI FRITTE** *Fried sweet potatoes with "young" pecorino finished with Colorado wild flower honey and tarragon salsa* 8
- FATTORIA PIATTO** *Prosciutto d' Parma, duck mousse, bresaola, Pecorino Gran Cru, Grana Padano, local goat cheese, sliced pear, marinated olives, cranberry orange compote, roasted garlic and grilled crostini* 18

### MINESTRE E INSALATE

- ZUPPA DI GIORNO** *Seasonal soup* 7
- JEWEL LATTUGA** *Jewel lettuce with gorgonzola, dried pomegranate seeds and pine nuts, olive oil and hibiscus vinegar reduction* 8.5
- CAESAR** *Hearts of romaine, anchovies, garlic, Parmesan and crispy capers* 9.5 *with chicken* 16.5
- CAESAR GRIGLIA** *Grilled hearts of romaine, anchovies, garlic, Parmesan* 9.5 *with chicken* 16.5

### PIZZE

- CONIGLIO** *Rabbit confit, rosemary, olive oil, garlic, chili flake, gorgonzola, watercress and walnuts* 14
- FUNGHI** *Colorado mushrooms, thyme, garlic, olive oil, provolone, white truffle oil* 14
- SALSICCIA** *Italian sausage, Il Mondo Vecchio pepperoni, provolone, pomodoro* 14

### PANINI

- PANINO DI MELANZANE** *Grilled eggplant, roasted tomatoes, lavender vinegar reduction, goat cheese, pine nuts and fries* 14
- PANINO CON TACCHINO** *Roast turkey, provolone, sliced tomato, roasted red pepper aioli, focaccia bun with fries* 14
- HAMBURGER ALLA PANZANO** *On a potato bun, with gorgonzola, provolone or fontina cheese, with fries* 14

### POWER LUNCH - 3 COURSES FOR \$21

**PRIMA:** (CHOICE OF) Caesar, Jewel Lattuga or Zuppa di Giorno

**SECONDI:** (CHOICE OF) Pappardelle alla Bolognese, Casoncelli, Piccolo Pollo or Costole Breve  
Or any of our Panini or Pizze

**DOLCE:** Torta Piccola – Chocolate cookie sandwich with a vanilla butter cream filling (AVAILABLE TO-GO)

### PASTA

*All pastas are made in house daily*

- GNOCCHI AL CONIGLIO** *Sautéed gnocchi with rabbit confit, leeks, shallots, mushrooms, roasted tomatoes and gorgonzola cheese* 23
- PAPPARDELLE ALLA BOLOGNESE** *Fresh pasta with the classic Northern Italian sauce, topped with shaved Grana Padano* 22
- CARBONARA A LA PANZANO** *Tagliatelle with house-cured pancetta, Grana Padano and cracked black pepper, topped with a fried egg* 22
- PASTICHE** *Baked pasta layered with spicy meatballs, cheese tortellini and ragu topped with cinnamon custard and a savory parmesan thyme crust* 24
- FETTUCCHINE DI CASTAGNO** *Chestnut and cocoa fettuccini with mushrooms, leeks, dried blueberries, goat cheese, walnuts and tarragon* 21
- CASONCELLI** *Traditional Lombardian pasta stuffed with eggplant and goat cheese served over a smoked mozzarella and tomato fonduta with an herby frico* 21

### SECONDI

- CAPESANTE** *Pan seared sea scallops with a sundried tomato and spicy salumi risotto, over a caper buerre blanc* 25
- SCALOPPINI DI VITELLO** *Grass fed veal scaloppini with lemon, capers and sun-dried tomatoes, over mashed potatoes and spinach* 25
- PICCOLO POLLO** *Slow roasted petite chicken stuffed with duxelles and speck with a black cardamon risotto and hazelnut pan jus* 24
- PESCE FRESCO** *Pan seared fish with a roasted red pepper and Castelvetro olive risotto over a Meyer lemon beurre blanc* 25
- COSTOLE BREVE** *Braised beef short ribs with sweet potato puree, mushroom demi and a truffled vanilla bean foam* 24
- BRODETTO** *Italian stew of mussels, squid, shrimp, scallops, clams and fresh seasonal fish prepared in a lobster tomato broth served with grilled roasted red pepper, parmesan bread* 25

*A 20% gratuity will be added to parties of 6 or more  
Please advise your server of any food allergies prior to ordering*