

## SMALL PLATES

GF <b>GIARDINIERA</b>	6
house pickled vegetables	
GF <b>CECI FRITTI</b>	8
fried chickpeas / truffle oil / parmigiano / sea salt	
GF <b>CASTELVETRANO OLIVES</b>	9
orange / fennel pollen / olive oil / pine nuts / sultans	
<b>ASPARAGUS &amp; POACHED EGG</b>	14
prosciutto / goat cheese / bread crumbs / saba	
GF <b>PROSCIUTTO &amp; MELON</b>	12
seasonal melon / bulgarian feta / fennel pollen / walnut crumble / balsamic vinaigrette / micro greens	
<b>CHICKEN LIVER PÂTÉ</b>	11
chicken liver mousse / bacon jam / mustard / walnut crumble / grilled baguette	

## ANTIPASTA

GF <b>ZUPPA DI GIORNO</b>	M/P
<b>ROASTED GARLIC BREAD</b>	10
focaccia bread / roasted garlic / mozzarella	
<b>RICOTTA TOAST</b>	16
toasted bread / prosciutto / grilled stone fruit / pistachio / ricotta cheese / pea tendrils / truffle honey	
GF <b>SAUSAGE &amp; PEPPERS</b>	16
hot Italian sausage / bell peppers / red wine soaked wild mushrooms / onions / oregano	
GF <b>MUSSELS COZZE</b>	13
white wine / lemon / butter / fine herbs	
GF <b>CALAMARI FRITTI</b>	15
lemon / sweet cherry pepper / marinara	
<b>CARPACCIO DI MANZO *</b>	19
rare beef tenderloin / horseradish creme fraiche / caper berries / bread crumb / lemon / micro greens +add boquerones 3	
<b>SALUMI E FORMAGGI</b>	M/P
chef's choice charcuterie and fine cheeses / grilled bread / fig jam / house whole grain mustard	

## INSALATA

<b>ADD</b>	
GRILLED BALSAMIC "RED BIRD" CHICKEN 7	
GRILLED SHRIMP 8, CALAMARI FRITTI 8, BOQUERONES 3	
GF <b>ORGANIC GREENS SALAD</b>	9
organic greens / tomatoes / sunflower seeds / grana padano / balsamic dressing	
<b>CAESAR*</b>	10
romaine / caesar dressing / grana padano / focaccia +add boquerones 3	
GF <b>CAVOLO</b>	15
kale / watermelon radish / carrot / fig / radicchio / nueske's bacon / gorgonzola / peptitas / pomegranate vinaigrette	
GF <b>CAPRESE</b>	16
marinated heirloom tomato / burrata cheese / basil / balsamic	
GF <b>ARUGULA</b>	12
radicchio / fennel / pine nuts / citrus fruits / pecorino / burnt grapefruit saba vinaigrette	

## PASTAS

SUBSTITUTE GLUTEN-FREE PASTA	1
<b>CLASSIC FETTUCCINE ALFREDO</b>	16
authentic alfredo sauce / fresh fettuccine +add peas 1 +add pancetta 3 +add chicken 4 +add shrimp 8	
<b>SPAGHETTI &amp; MEATBALLS</b>	18
"La Joya Dulce Ranch" beef meatballs / spaghetti / marinara	
<b>RIGATONI SMOKED ALLA VODKA</b>	18
classic vodka sauce / smoked tomatoes / prosciutto / basil	
<b>TAGLIATELLE BOLOGNESE</b>	19
bolognese sauce of local beef & hot italian sausage / grana padano	
<b>GNOCCHI</b>	21
summer herb pesto / peas / pancetta / pecorino / flowers	
<b>RICOTTA AGNOLOTTI</b>	22
wild mushrooms / fava beans / pea tendrils / parmigiana brodo / truffle oil	
<b>LAMB BUCATINI</b>	26
lamb sugo / sundried tomato / mint / grana padano	
<b>CARBONARA</b>	24
bacon lardon / egg yolk / grana padano / linguine / black pepper	
<b>LASAGNA</b>	23
bolognese sauce of beef and hot Italian sausage / ricotta / fresh pasta / mozzarella	
<b>SQUID INK LINGUINE ARRABBIATA</b>	26
calamari / spicy tomato sauce	

## ENTRÉES

<b>EGGPLANT PARMIGIANO</b>	18
fried eggplant / smoked provolone / mozzarella / spaghetti marinara	
<b>CHICKEN PARMIGIANO</b>	23
lightly breaded & fried "red bird" chicken / smoked provolone / mozzarella / spaghetti marinara	
<b>CHICKEN MILANESE</b>	22
pan fried "red bird" chicken cutlet / arugula / radicchio / heirloom tomato / garlic confit / grana padano / saba	
<b>GRILLED SWORDFISH</b>	32
saffron linguine / rapini / tomato / capers / sicilian olives / lemon / herbs	
GF <b>MARKET STEAK</b>	M/P
coffee dusted steak / truffled fingerling potatoes / grilled asparagus / gremolata / grana padano / espresso demi glace	
GF <b>BONE IN PORK CHOP</b>	36
porcini dusted pork chop / fig and grape agrodulce / celeriac potato puree / pine nuts / herbs	
GF <b>CIOPPINO</b>	M/P
saffron tomato broth with shrimp / mussels / calamari / market fish +add spaghetti 2 +add fresh pasta 5	

## SIDES

<b>SUBSTITUTE GLUTEN-FREE PASTA</b>	<b>1</b>	<b>GF PEAS &amp; PANCETTA</b>	<b>6</b>
<b>MARINARA OR GARLIC &amp; OIL</b> spaghetti or penne fresh pasta	<b>5</b> <b>7</b>	<b>GF RAPINI</b> garlic, lemon	<b>5</b>
<b>ALFREDO SAUCE</b> spaghetti or penne fresh pasta	<b>6</b> <b>8</b>	<b>GF HOT ITALIAN SAUSAGE</b>	<b>7</b>
<b>"LA JOYA DULCE RANCH" MEATBALLS (ONE)</b>	<b>4.5</b>	<b>GF TRUFFLED FINGERLING POTATO</b> grana padano / chives	<b>8</b>

## PIZZA

small/large price shown

<b>CLASSIC CHEESE</b> marinara / mozzarella	<b>10/18</b>	<b>PRINCIPESSA</b> garlic & oil / light mozzarella / goat cheese / caramelized onions / mushrooms / fresh arugula / prosciutto / truffle oil	<b>13/25</b>
<b>D'ABRUZZO</b> marinara / mozzarella / pepperoni / basil	<b>11/20</b>	<b>SALSICCIA</b> marinara / mozzarella / hot italian sausage / peppers / red onions	<b>13/25</b>
<b>BLANCO</b> garlic & oil / ricotta / mozzarella / basil	<b>10/18</b>	<b>FIG &amp; GORGONZOLA</b> fig jam / mozzarella / gorgonzola / fresh arugula / prosciutto / walnuts / balsamic	<b>14/26</b>
<b>QUATTRO FORMAGGIO</b> marinara / mozzarella / ricotta / goat cheese / parmigiano / basil	<b>11/20</b>	<b>SALAMI &amp; CALABRIAN CHILI</b> marinara / fresh burrata / basil	<b>14/26</b>
<b>MARGHERITA</b> garlic & oil / vine ripe tomatoes / fresh mozzarella / basil	<b>13/24</b>	<b>BOQUERONE &amp; SWEET CHERRY PEPPER</b> kalamata olives / onions / garlic & oil / fresh mozzarella / oregano	<b>14/26</b>
<b>TUTTOFARE</b> garlic & oil / spinach / tomatoes / feta / mozzarella	<b>11/20</b>	<b>ASPARAGUS &amp; WILD MUSHROOM</b> garlic & oil / smoked provolone / baked eggs / arugula	<b>15/28</b>
<b>VERDURA (VEGGIE)</b> marinara / mozzarella / artichokes / mushrooms / spinach / red onions	<b>12/22</b>	<b>PEACH &amp; JALEPENO</b> garlic & oil / ricotta / mozzarella / chicken / prosciutto / basil	<b>14/26</b>
<b>MONTALIANO</b> marinara / mozzarella / hot Italian sausage / pepperoni / pancetta / "La Joya Dulce" meatballs / chicken / red onions	<b>14/26</b>		

## ADDITIONAL PIZZA TOPPINGS

small/large price shown

<b>+add feta .75/1</b>	<b>+add spinach 1/1.5</b>
<b>+add goat cheese 1/1.5</b>	<b>+add tomatoes 1/1.5</b>
<b>+add extra mozzarella .75/1.25</b>	<b>+add truffle oil 2/2.5</b>
<b>+add ricotta 1/1.5</b>	<b>+add anchovies 1.5/2</b>
<b>+add artichoke hearts 1.5/2</b>	<b>+add chicken 1.5/2</b>
<b>+add fresh arugula 1.5/2</b>	<b>+add pepperoni 1/1.5</b>
<b>+add banana peppers .5/1</b>	<b>+add pancetta 1.5/2</b>
<b>+add roasted garlic .75/1.25</b>	<b>+add prosciutto 2/2.5</b>
<b>+add jalapeño .75/1.25</b>	<b>+add salami 2.5/3</b>
<b>+add kalamata olives 1/1.5</b>	<b>+add shrimp 4/6</b>
<b>+add mushrooms .75/1.25</b>	<b>+add baked eggs 2/5</b>
<b>+add pineapple .75/1.25</b>	<b>+add "La Joya Dulce" meatball 2.5 /3</b>
<b>+add red onions .75/1.25</b>	<b>+add hot Italian sausage 2.5/3</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Please let your server/manager or chef know if you have any food allergies. We will do our best to accommodate you.

20% gratuity added to parties of 6 or more

All of our gnocchi, fettuccine, tagliatelle, linguine & stuffed pastas are made fresh in house daily by our chefs.

We take great pride in sourcing many of our ingredients for both the kitchen and the bar from "the best Colorado growers, local farmers, ranchers & apiaries."

La Joya Dulce Ranch  
Prime Mountain Lamb  
Mountain View Pork  
Innovative AG  
Bear River Apiary  
Smell That Bread Bakery  
Moon Ranch

*Executive Chef Joseph Campbell  
Sous Chef James Hillen*