

Revolution

Fresh. Real. Modern Italian Cuisine.

Menu 4.0

Starters

Chef's Board 28

(subject to market price)

Sangiovese wine cheese. Truffle Ash Cheese. Talleggio. Genoa Salami. Prosciutto di Parma. Soppresata. Olives. San Marzano Tomato. Cranberry Kumquat Marmelade.

Mushroom Toast 16

Porcini & Oyster Mushrooms. Sous Vide Egg. Truffle Oil. Goat Cheese. Ciabatta

Truffle Sliders 14

Certified Angus Beef. Truffle Oil. Taleggio Cheese. Mushrooms and Onions.

Mussels 16

Canadian Mussels in a white wine and Benton Bacon sauce.

Seafood

Chive Pesto Shrimp 27

Creamy Polenta. Sautéed Spinach. Chive Pesto.

Cobia on Risotto 28

Meyer Lemon Risotto. Cobia. Roasted Asparagus.

Crispy Skin Salmon 28

Verlasso Salmon. Pickled Carrots. Creamed Spinach. Roasted Asparagus

Scallops and Squid Ink Pasta 30

Fresh U10 Scallops. Squid Ink Fettuccine. Bentons Bacon. White Wine. Red Pepper Flakes.

Soup & Salad

Tuscan Kale Soup 10

Lacinato Kale. Italian Sausage. Brioche Bread Crumbs. Parmesan. Bone Broth.

Kale Salad 11

Lacinato Kale. House Made Dressing. Brioche Croutons. Parmesan. San Marzano Tomato. Pickled Carrots. Bacon.

Entrees

Porchetta 28

Berkshire Pork Belly. Rosemary. Garlic. Pomme Puree. Asparagus Spears.

Filet & Shrimp 42

6oz Certified Angus Beef Filet. Sautéed Shrimp. Truffled Pomme Puree. Asparagus Spears. Gorgonzola Cream Sauce.

Venison Bolognese

Colorado Venison. San Marzano Tomato. Red Wine. Ragù.

Heirloom Vegetable Fettuccine Pasta 18

San Marzano Tomato. Zucchini. White Wine Butter Sauce. Greek Yogurt. Toasted Pine Nuts.

Duck Egg Carbonara 21

Bacon. Parmesan Egg Sauce. Duck Yolk
*Contains raw food

Guanciale Amatriciana 22

Guanciale Amatriciana. Ricotta. Matcha Powder. Guanciale Chips. Paccheri Pasta.

Desserts

Tiramisu 9

Mascarpone. Lady Fingers. Espresso.

NY Cheesecake 9

Ricotta and Mascarpone Cheese Cake. Berry Coulis. Chantilly Cream.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs