



# Cacciatore

AT HELLER'S KITCHEN

## Lunch Menu



### PIZZA Traditional Crust 14". 12" gluten free option add 4.00 more.

**Quatro Formaggi**, mozzarella, ricotta, parmesan and provolone 8.99

**Margherita**, roasted tomatoes, garlic, mozzarella and basil pesto 9.99

**Pepperoni**, roasted garlic, spicy Calabrian chiles and fresh ricotta 9.99

**Spicy Italian Sausage**, roasted peppers, smoked provolone and onions 9.99

**Mushroom**, spinach, béchamel, fontina and white truffle oil 9.99

**Fig and Prosciutto**, caramelized onions, goat cheese, port reduction 9.99

**Grilled Chicken Pesto**, pizza with artichokes, sun-dried tomatoes, basil pesto and grilled chicken 9.99

**BLTA**, Pancetta, sun-dried tomatoes, avocado, finished with chopped romaine lettuce and cool ranch dressing 9.99

**Veggie**, Grilled zucchinis, red bell peppers, onions, green olives, roasted garlic, tomatoes and mushrooms 9.99

### PIZZA YOUR WAY. 8.99 / 1.99 each additional item

Pepperoni, sausage, prosciutto, cheese, tomatoes, peppers, olives, anchovies, mushrooms, roasted chicken, artichoke, pesto, béchamel, spinach and cheese



### ANTIPASTA

**Salumi and Formaggi**, cappicola, mortidella, prosciutto de parma, montasio cheese, castica de buffula cheese, gorgonzola dolce; served with marinated olives, artichokes, tomatoes, pickled onions, pepperoncini and crostinis 18.99

**Arancini Siciliana**, spicy Italian sausage and mozzarella wrapped in risotto, baked and served with marinara 9.99

**Calamari**, spicy lemon caper butter sauce 13.99

\* **Beef Carpaccio**, roasted tomatoes, watercress, capers, truffle aioli and pecorino romano cheese 12.99

**Cannellini Hummus**, carrot sticks, celery, harissa, feta cheese and pita 9.99

**Mussels**, cooked in white wine, tomatoes, garlic, spicy Calabrian chiles and finished with garlic herb butter 14.99

**Meatballs**, beef and pork meatballs served with marinara 8.99

**Duck Confit**, polenta, mushrooms and sherry demi-glace 12.99

**Frutti Di Mar Cocktail**, Patagonia shrimp, scallops, octopus and lobster in a spicy cocktail of tomatoes, avocado, cucumbers, pickled onions, pepperoncini, chili oil and fresh basil. Served with crostinis 16.99

**Mezze Platter**, Cannellini hummus, Tzatziki, marinated olives, artichokes, sun-dried tomatoes, pickled onions, peppers, grilled halloumi cheese, tabbouleh, grilled pitas and crostinis 18.99

**Sausage Roll**, our pizza dough wrapped around spicy Italian sausage. Baked to crispy perfection and served with our tangy fresh made marinara 10.99



### CONTORNI

**Brussels Sprouts**, sautéed with garlic, sun-dried tomatoes and pancetta 8.99

**Spicy Caponata**, roasted eggplant, zucchinis, peppers, onions, garlic and tomatoes, marinated in a balsamic vinegar reduction 8.99

**Fried Potatoes**, with black truffle salt and truffle aioli 7.99

**Garlic Roasted Cauliflower** seasoned with smoked paprika, herbs and parmesan cheese, served over fresh basil pesto 8.99



### ZUPPA

**Butternut Squash Bisque**, pepitas and herb oil 8.99

**Garden Gazpacho** with tiny croutons, basil oil and fresh basil chiffonade 7.99



### INSALATE

Add Steak 6.00 | Grilled Chicken 4.00 | Shrimp 6.00 | Smoked Salmon 8.00.  
A 1/2 size version of Roasted Beets salad or Caesar salad 8.00

**Roasted Beets**, watercress, tomato confit, goat cheese croquette, pickled red onions, calamata olives, candied pecans and sherry honey dijon 12.99

**Caesar**, white anchovies, roasted red peppers and crostinis 11.99

**Spinach Salad**, smoked Salmon, warm pancetta vinaigrette, avocados and hardboiled eggs. Garnished with fried shoestring potatoes 16.99

**Burratina**, arugula, avocado, tomatoes, pickled onions, castleveltrano olives, olive oil, fresh basil and red wine vinegar. Served with our fresh baked focaccia 12.99



### GRINDERS Substitute gluten free roll for 3.00

\* **Bistro Tenderloin**, roasted garlic, tomatoes, red wine demi-glace and mozzarella on a soft roll 14.99

**Eggplant Parmesan**, crispy eggplant, fresh mozzarella and marinara on a soft roll 10.99

**Mick's Grinder**, Italian sausage grilled with roasted hot Anaheim peppers, aioli, mozzarella and provolone on a soft roll 12.99

**Chicken Parmesan**, marinara and provolone on a soft roll 11.99

**Italian Muffuletta**, mortadella, salami, prosciutto, pepperoni, provolone cheese and olive salad baked in Italian bread with garlic aioli 11.99



### SECONDI Includes bread service and salad of chopped romaine, lemon juice, olive oil, parmesan cheese and cracked pepper. Gluten free bread available for 3.00. Substitute Cappello's gluten free fettuccine with any dish for 4.00

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**Spaghetti and Meatballs**, meatballs, Italian sausage and ricotta salata 12.99

**Fettuccine**, chicken breast grilled and tossed with mushrooms, spinach, roasted garlic, and our house creamy alfredo sauce 14.99

**Eggplant Parmesan**, garden fresh eggplant, hand breaded with Italian breadcrumbs, fried to a crispy texture then baked and topped with our house marinara, mozzarella, and parmesan cheese. Served over angel hair pasta  
Try Our **Chicken Parmesan** for \$12.99 11.99

## Dinner Menu



### PIZZA Traditional Crust 14". 12" gluten free option add 4.00 more.

**Quatro Formaggi**, mozzarella, ricotta, parmesan and provolone cheeses 14.99

**Margherita**, roasted tomatoes, garlic, mozzarella and basil pesto 15.99

**Pepperoni**, roasted garlic, spicy Calabrian chiles and fresh ricotta cheese 16.99

**Spicy Italian Sausage**, roasted peppers, smoked provolone and onions 17.99

**Mushroom**, spinach, béchamel, fontina and white truffle oil 18.99

**Fig and Prosciutto**, caramelized onions, goat cheese, and port reduction 18.99

**Grilled Chicken Pesto**, artichokes, sun-dried tomatoes, basil pesto and grilled chicken 17.99

**BLTA**, Pancetta, sun-dried tomatoes, avocado finished with chopped romaine lettuce and cool ranch dressing 17.99

**Veggie**, Grilled zucchinis, red bell peppers, onions, green olives, roasted garlic, tomatoes and mushrooms 15.99

### PIZZA YOUR WAY. 13.99 / 1.99 each additional item

Pepperoni, sausage, prosciutto, cheese, tomatoes, peppers, olives, anchovies, mushrooms, roasted chicken, artichoke, pesto, béchamel, spinach and cheese



### ANTIPASTA

**Salumi and Formaggi**, cappicola, mortidella, prosciutto de parma, montasio cheese, castica de buffula cheese, gorgonzola dolce; served with marinated olives, artichokes, tomatoes, pickled onions, pepperoncinis and crostinis 18.99

**Arancini Siciliana**, spicy Italian sausage and mozzarella wrapped in risotto, baked and served with marinara 18.99

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\* **Beef Carpaccio**, roasted tomatoes, watercress, capers, truffle aioli and Pecorino Romano cheese 12.99

**Cannellini Hummus**, carrot sticks, celery, harissa, feta cheese served with pita bread 9.99

**Mussels**, cooked in white wine, tomatoes, garlic, spicy Calabrian chiles and finished with garlic herb butter 14.99

**Meatballs**, beef and pork meatballs served with marinara 8.99

**Duck Confit**, polenta, mushrooms and sherry demi-glace 12.99

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**Sausage Roll**, our pizza dough wrapped around spicy Italian sausage. Baked to crispy perfection and served with our tangy fresh made marinara 10.99



### CONTORNI

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**Spicy Caponata**, roasted eggplant, zucchinis, peppers, onions, garlic and tomatoes, marinated in a balsamic vinegar reduction 8.99

**Fried Potatoes** with black truffle salt and truffle aioli 7.99

**Garlic Roasted Cauliflower** seasoned with smoked paprika, herbs and parmesan cheese, served over fresh basil pesto 8.99



### ZUPPA

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**Garden Gazpacho** with tiny croutons, basil oil and fresh basil chiffonade 7.99



### INSALATE

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**Spinach Salad**, smoked Salmon, warm pancetta vinaigrette, avocados and hardboiled eggs. Garnished with fried shoestring potatoes 16.99

**Burratina**, arugula, avocado, tomatoes, pickled onions, castleveltrano olives, olive oil, fresh basil and red wine vinegar. Served with our fresh baked focaccia 12.99

### BEVERAGES 3.25

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Mountain Dew, Dr. Pepper, Milk, Coffee, Iced Tea, Hot Tea, Cranberry Juice, Orange Juice and Grapefruit Juice

Pellegrino 2.99 | Espresso 3.25 | Cappuccino 3.25 | Latte 3.25

### GLUTEN FREE OPTIONS

*Substitute Cappello's gluten free fettuccine with any dish for 3.99.  
Gluten free bread available by request for 2.99*

### PALEO FRIENDLY OPTIONS

*Substitute a side of zucchini spirals for any pasta*

\* *These items are served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## Dinner Menu

### PRIMI & SECONDI

*Includes bread service and choice of house salad of romaine, lemon juice, olive oil, cracked pepper, and parmesan cheese, or our house Caesar salad served with croutons and parmesan cheese. Add Cappello's gluten free pasta with gluten free bread for 7.00*



#### Per Mare

**Bucatini and Dungeness Crab Gratianati**, Dungeness crab, Nduja sausage and Calabrian chiles, tossed in mascarpone cream with Bucatini and baked to a bubbly crispy perfection 30.99

**Spaghetti and Clams**, littleneck clams sautéed in white wine and garlic butter, tossed with spaghetti, pancetta, capers, roasted tomatoes and garlic. Finished with fresh oregano and Pecorino Romano cheese 22.99

**Fettuccine and Patagonia Shrimp** handmade fettuccine, cold water shrimp, roasted garlic and broccoli florets tossed in a creamy alfredo sauce 25.99

**Orecchiette** shrimp, scallops, lobster, pancetta, sun-dried tomatoes and spinach tossed in a creamy, spicy tomato Vodka sauce 29.99

**Crispy Fried Whole Fish** Colorado striped bass, seasoned with lemon zest and smoked paprika, dusted with cornstarch, fried and topped with sweet hot and sour Agrodolce. Served over Basmati rice 36.99



#### Pollo *All of our chicken is free range. It is also free of antibiotics and added hormones.*

**Cacciatore Chicken** Halved and deboned, pan-seared and oven roasted topped with Calabrian chiles, white wine lemon caper garlic sauce, served with truffle fried potatoes, spinach, and roasted tomatoes 26.99

**Fettuccine** Chicken breast grilled and tossed with mushrooms, spinach, roasted garlic, and our house creamy alfredo sauce 24.99

**Potato Gnocchi** Hand rolled potato dumplings, pan seared and served over roasted and pulled chicken, spinach, roasted garlic, gorgonzola cream, red wine demi-glace and topped with candied walnuts 18.99



#### Nonna's Specialties

**Lasagna Quatro Formaggi**, Fresh ricotta, parmesan reggiano, mozzarella, and provolone cheeses baked to bubbly perfection served with handmade beef and pork meatballs and Polidori sausage 18.99

**Eggplant Parmesan** Garden fresh eggplant, hand breaded with Italian breadcrumbs, fried to a crispy texture then baked and topped with our house marinara, mozzarella, and parmesan cheese. Served over angel hair pasta 17.99

Try Our **Chicken Parmesan** for \$21.99

**Spaghetti Carbonara** English peas, prosciutto, butter, roasted garlic, cream and Pecorino Romano cheese, finished with fresh egg yolk and cracked pepper 20.99

**Ricotta Cavatelli** Hand rolled cavatelli dumplings, meatballs and Poladori sausage topped with marinara and Pecorino Romano cheese 18.99



#### Carne

**Twin filets of Beef** USDA Black Angus Beef filets wrapped in prosciutto de parma, grilled to perfection and served over pan seared hand rolled potato dumplings with spinach, roasted garlic, gorgonzola cream, red wine demi-glace and topped with gorgonzola dolce 34.99

**Papardelle** wide handmade egg noodles with Colorado lamb ragu', feta cheese, roasted tomatoes, mushrooms and red wine demi-glace 23.99

**Steak Cotoletta** lightly breaded bistro tenderloin, served with hand rolled ricotta gnocchi, Castelvetrano olives, sun-dried tomatoes, balsamic cipollini onions, and spicy Calabrian Chile garlic sauce, finished with red wine demi-glace reduction and parmesan Romano 27.99



### RESERVE THE CHEF'S TABLE

Ask for a reservation at the highly sought after "Chef's Table" right inside our kitchen!

Coursed meal prepared and served by Chef Heller and paired with wine! We can accommodate parties of 6-8 people.