

QUALITY ITALIAN

TO START

Housemade Ricotta, Colorado Honey & Pine Nuts	12	Tuna Puttanesca*	13
Our Signature Guac Genovese	11	Scallop Crudo*	14
Tanara 24-Month Prosciutto di Parma, Italy	14	Sausage & Pepper Garlic-Toast	12

CHOPPED LUNCH SALADS

Select a Mix

ROMAN

Little Gem Lettuce, Parmesan,
Cured Lemons, Sesame Breadcrumbs,
Caesar Dressing

CAMPANIA

Heirloom Tomatoes, Arugula, Fennel,
Oven-Dried Tomatoes, Pickled Onions,
White Balsamic Dressing

TUSCAN

Baby Spinach, Treviso, Gorgonzola,
Marinated Artichokes, Crispy Pancetta,
Apples, Candied Walnuts, Sherry Vinaigrette

VENETIAN

Colorado Red Bibb, Belgian Endive,
Trevisano Radicchio,
Opal & Lemon Basils, Lemon Vinaigrette

& A Finishing Touch

The Classic	13	Seared Yellowfin Tuna*	19
Grilled Chicken Breast	16	Prosciutto di Parma	18
Grilled Tiger Shrimp	18	Pepper Seared Filet Mignon*	19

SANDWICHES

Meatball Sub Melt <i>Garlic Cucumbers, Stracchino</i>	16	The QI Burger* <i>Pickled Peppers, Calabrian Mayo</i>	16
Chicken Caprese <i>Stracciatella, Avocado, Basil</i>	15	The Italian Dip <i>Porchetta, Marinated Tomatoes, Fresh Herbs</i>	16

QI CLASSICS

Larger Butcher Cuts Available Upon Request

Filet Mignon*	35	Quality Chicken Parm For Two	26pp
Skirt Steak alla Griglia*	29	Lemon-Charred Chicken Alan	19

FROM THE SEA

Market Selections

Grilled Branzino <i>Italian Long Hot Pepper, Yogurt, Fresh Herbs</i>	23
Faroe Island Salmon* <i>Shallot, Broccoli Rabe, Caper Crema</i>	22

PASTA FRESCA

Handmade in House

Corn Gnudi	18
Dry Aged Porterhouse Agnolotti	19
Paccheri Amatriciana	19

SIDES

7

Tuscan Fries	Brussels Sprouts Calabrese
Corn Crème Brûlée	Parmesan Fingerling Potatoes
Broccolini & Balsamic	

SAFE HANDLING

THIS PRODUCT WAS PREPARED
MEAT AND/OR POULTRY. OUR
MEAT LOCKERS AT A CONSTANT



THE CONSTANT FLOW OF AIR RE
DARK PATINA ON THE SURFACE C
WELL AS GREAT TENDERNESS AN
FLAVOR (4) THE RESULTING STEAK



THROUGHOUT THE AGING PROC
ACIDS ARE RELEASED THAT BREAK
MUSCLE FIBERS IN THE STEAK, RES
NATURALLY TENDERIZED MEAT W
CONCENTRATED FLAVORS.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.