

Bottomless Brunch

20

OUR SIGNATURE BELLINI

Grapefruit & Pomegranate • Cucumber Lime • Classic White Peach

BRUNCH COCKTAILS

Bloody Mary	16	Our Espresso Martini	18
<i>QI Bloody Mix, Lemon, Olive</i>		<i>Cacao, Mr. Black, Yucca</i>	
Tricolore Margarita	17	Quality Mule	14
<i>Dobel Diamante Tequila, Fresh Lime, Calabrian Chili-Infused Honey</i>		<i>Vodka and Housemade Ginger Beer</i>	
Pocket Dial	15	Nitro Negroni	14
<i>Ketel One, St~Germain, Cucumber, Lime</i>		<i>Sparkling Negroni, Poured from a Nitro Faucet</i>	

FOR THE TABLE

Whipped Ricotta	19
<i>Colorado Honey, Pine Nuts</i>	
Whipped Ricotta & Smoked Salmon*	22
<i>Fresh Herbs, Pickled Shallot</i>	
Dressed East Coast Oysters*	5/pc
<i>Aperol-Grapefruit Granita</i>	
Filet Mignon Meatballs	16
<i>House Special</i>	
Beefsteak Tomato & Stracciatella	18
Little Gem Caesar	18
Yellowtail Crudo *	19
<i>Sorrento Lemon, Pistachio, Thai Basil</i>	
Tuna and Avocado Carpaccio*	24
<i>Crispy Garlic Gremolata</i>	

QUALITY CHICKEN
PARM PIZZA
FOR TWO

75

Classic Chicken Parm Pizza
Chili Honey, House Seasonings

HOUSEMADE PASTA

Corn Gnudi	29
<i>Pistachio, Basil, Black Pepper</i>	
Paccheri Amatriciana	34
<i>Guanciale, Tomato, Pecorino</i>	
Pesto Mafaldine	31
<i>Broccoli Rabe, Pistachio, Sweet Italian Sausage</i>	
Dry-Aged Porterhouse Agnolotti	39
<i>24 Month Parmesan, Brown Butter Vincotto</i>	
Spicy Lobster Rigatoni alla Vodka	47
<i>Whole Lobster, Crispy Garlic</i>	

Plates

Bananas Foster French Toast	18
<i>Nutella Spread, Candied Hazelnuts</i>	
NY Style Eggs Benedict*	19
<i>Jumbo Lump Crab +9 or Smoked Salmon +6</i>	
Baked Egg White Frittata	19
<i>Market Vegetables</i>	
Sunday Sausage Roll*	21
<i>Fried Egg, Mozzarella, Calabrian Chili</i>	
Burrata Toast	22
<i>Guacamole Genovese, Oven-Dried Tomatoes</i>	
Breakfast Risotto*	23
<i>Mortadella, Pistachio Pesto, Fried Egg</i>	
Hanger Steak & Eggs*	42
<i>Pickled Mushrooms, Oven-Dried Tomatoes</i>	
QI Burger*	24
<i>Pickled Peppers, Calabrian Mayo</i>	
Chicken Caesar Salad	29
<i>Parmesan, Preserved Lemon</i>	
Lobster Cobb	35
<i>Black Olives, Pepperoncini, Italian Ranch</i>	
Faroe Island Salmon*	42
<i>Pesto Rosso</i>	
Veal Milanese	49
<i>Cherry Pepper Tomatoes, Stracchino</i>	
Filet & Tuscan Frites*	57

SIDES

Elevation Meats Bacon	12
Grilled Broccoli Rabe	12
Crispy Brussels Sprouts	15
Sautéed Baby Spinach	12
Corn Crème Brûlée	15
QI Tuscan Fries	12

*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.

HANDCRAFTED COCKTAILS

Pocket Dial <i>Ketel One, St~Germain, Cucumber, Lime</i>	15
Old Bro <i>Maker's Mark, Leopold Bros Apertivo Maraschino, House Vermouth</i>	15
Tricolore Margarita <i>Dobel Diamante Tequila, Fresh Lime, Calabrian Chili-Infused Honey, Served Over A Tricolore Cube</i>	17
Negroni Fumoso <i>Illegal Mezcal, Don Julio Reposado, Cocchi Americano, Allspice Dram</i>	16
To The Moon <i>Tanqueray, Italicus Bergamot Liqueur, Amaro Nonino, Genepy, Lime</i>	15
Halcyon Spritz <i>Prosecco, Fresh-Pressed Grapefruit, Aperol, Pomegranate Molasses</i>	14
Palisade Sour <i>Angel's Envy Bourbon, Peach Brandy, Fresh Lemon, Barolo Float</i>	16
Bananarama <i>Barrel-Aged Rittenhouse Rye, Faretti Biscotti Liqueur, Giffard Banane du Bresil</i>	22

COCKTAILS ON DRAFT	14
Quality Mule <i>Vodka and Housemade Ginger Beer</i>	
Nitro Negroni <i>Sparkling Negroni, Poured from a Nitro Faucet</i>	

BOTTLES & CANS

Odell Brewing Company '90 Shilling' Ale <i>Fort Collins, CO</i>	8
Peroni Italian Lager <i>Rome</i>	8
Great Divide 'Colette' Farmhouse Ale <i>Denver, CO</i>	8
Coors Banquet <i>Golden, CO</i>	8
Denver Beer Co. Incredible Pedal IPA <i>Denver, CO</i>	9
Stem Ciders Rotating Can <i>Denver, CO</i>	7
Heineken 0.0 <i>Amsterdam, Netherlands</i>	8

BY THE GLASS

SPARKLING	
Zardetto Prosecco NV Brut <i>Veneto, IT</i>	15
Cleto Chiarli Rosé de Noir NV Brut <i>Emilia-Romagna, IT</i>	17
Laurent-Perrier 'La Cuvée' Brut <i>NV, Champagne</i>	24
WHITE	
Caposaldo, Pinot Grigio <i>2022, Delle Venezie, IT</i>	16
Bramito, Chardonnay <i>2022, Umbria, IT</i>	17
Lilou, Sauvignon Blanc <i>2022, France</i>	19
Torre Rosazza, Friulano <i>2021, Colli Friulani. IT</i>	20
Vietti, Roero Arneis <i>2024, Piedmont, IT</i>	22
Flowers, Chardonnay <i>2023, Sonoma Coast, CA</i>	24
ROSÉ	
La Valentina, Montepulciano <i>2024, Abruzzo, IT</i>	15
Figuière 'Magali <i>2023, Provence, FR</i>	18
RED	
Tenuta di Nozzole Chianti Classico Riserva <i>2019, Tuscany, IT</i>	17
Vietti Barbera d'Asti <i>2022, Piedmont, IT</i>	18
Bric Cenciurio, Langhe Nebbiolo <i>2023, Piedmont, IT</i>	19
Tua Rita Rosso dei Notri, Super Tuscan <i>2022, Tuscany, IT</i>	21
Benton Lane Pinot Noir <i>2022, Willamette Valley, OR</i>	23
Altesino, Rosso di Montalcino <i>2023, Tuscany, IT</i>	24
Russiz, Cabernet Franc Superiore <i>2022, Friuli, IT</i>	26
Faust, Cabernet Sauvignon <i>2022, Napa Valley, CA</i>	35