

# QUALITY ITALIAN

## FOR THE TABLE

SERVED WITH TOASTED SESAME FOCACCIA

Housemade Ricotta <i>Colorado Honey, Pine Nuts</i>	12
Elevation Tellicherry Salami	14
Tanara 24-Month Prosciutto di Parma <i>Italy</i>	16

## APPETIZERS

Little Gem Caesar <i>Cured Lemon, Sesame Bread Crumbs</i>	13
Tricolore Salad <i>Colorado Red Bibb, Herbs, Lemon Agrumato</i>	11
Spicy Crab & Avocado <i>Marinated Tomatoes, Garlic Croutons</i>	18
Beefsteak Tomato & Straciatella <i>Pistachios, Pickled Pearl Onions, Basil</i>	15
Crispy Calamari Casino <i>Bacon, Peperoncini, Pimenton</i>	17
Filet Mignon Meatballs <i>Tomato Sugo, Straciatella</i>	16

## Pasta Fresca

HANDMADE IN HOUSE

Dry-Aged Porterhouse Agnolotti <i>Brown Butter, Vincotto, Charred Onions</i>	29
Spicy Lobster Rigatoni alla Vodka <i>Calabrian Chilies, Crispy Garlic</i>	38
Paccheri Amatriciana <i>Guanciale, Tomato, Pecorino</i>	27
Corn Gnudi <i>Jumbo Lump Crab, Pistachio, Basil</i>	32
Rigatoni alla Funghi <i>Wild Mushrooms</i>	28
Baked Lasagna & Filet Meatballs <i>Pistachio Pesto, For Two</i>	62

## Bistecca

OUR STEAKS CAN BE PREPARED ITALIAN STYLE:  
GORGONZOLA-HORSERADISH OR TRUFFLE BUTTER

Classic Filet Mignon* (8 oz/12 oz)	42/49
Double R Ranch NY Strip* (10 oz)	40
Prime Dry-Aged Bone-In Ribsteak* (24 oz)	64
Prime Dry-Aged Bistecca Fiorentina (40oz)	104

## CHICKEN PARM PIZZA FOR TWO

Classic Chicken Parm Pizza  
*Chili Honey, House Seasonings*  
62

Chicken Parm Pizza Alla Vodka  
*Vodka Sauce, Stracchino, Fresh Herbs*  
68

## THE MAINS

Grilled Niman-Ranch Pork Chop* <i>Endive, Hazelnut, Gorgonzola Fonduta</i>	32
Lemon-Charred Chicken Alan <i>Bitter Greens, Cured Lemons</i>	21
Grilled Branzino <i>Italian Long Hot Pepper, Yogurt, Fresh Herbs</i>	31
Faroe Island Salmon* <i>Artichoke, Heirloom Cherry Tomato, Arugula</i>	29

## SIDES 9

Broccolini & Balsamic
Brussels Sprouts Calabrese
Grilled Garlic Mushrooms
Crispy Parmesan Fingerlings

## DESSERT

### GELATI & SORBETTI

DRESSED UP SCOOP 8  
BY THE PINT 12

Ferrero Rocher <i>Milk Chocolate and Hazelnut Gelato, Crispy Wafers, Candied Hazelnuts</i>
Blood Orange Sorbetto <i>Citrus Marmalade, Mint</i>
Salted Pistachio Gelato <i>Fried Pistachios, Sour Cherry Compote, Pizzelle Cookies</i>

### DOLCI

Salted Caramel Tiramisu 10  
*Mascarpone Cream, Cocoa Nib Crunch*

### QI CANNOLI

1 FOR 5 • 3 FOR 12

*Birthday Cake  
Strawberry Shortcake  
Chocolate Coffee Malt*

\*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

<b>Pocket Dial</b>	15
<i>Ketal One, St-Germain, Cucumber, Basil</i>	
<b>Old Bro</b>	14
<i>Bulleit Bourbon, Leopold Bros Apertivo Maraschino, House Vermouth</i>	
<b>Tricolore Margarita</b>	17
<i>Espolon Blanco Tequila, Fresh Lime, Calabrian Chili-Infused Honey, Served Over A Tricolore Cube</i>	
<b>Negroni Fumoso</b>	16
<i>Illegal Mezcal, Don Julio Reposado, Cocchi Americano, Allspice Dram</i>	
<b>To The Moon</b>	15
<i>Tanqueray, Italicus Bergamot Liqueur, Amaro Nonino, Genepy, Lime</i>	
<b>Halcyon Spritz</b>	14
<i>Prosecco, Fresh-Pressed Grapefruit, Aperol, Pomegranate Molasses</i>	
<b>Palisade Sour</b>	15
<i>Angel's Envy Bourbon, Peach Street Peach Brandy, Fresh Lemon, Barolo Float</i>	
<b>Vecchia Piazza</b>	21
<i>Barrel-Aged Johnnie Walker Black, Hennessy V.S, Benedictine, Cocchi Americano</i>	

### COCKTAILS ON DRAFT 14

<b>Quality Mule</b>	
<i>Vodka and Housemade Ginger Beer</i>	
<b>Nitro Negroni</b>	
<i>Sparkling Negroni, Poured from a Nitro Faucet</i>	

## SELECT BEER

### ON DRAFT 8

<b>Westbound and Down Italian Pils</b>	
<i>Idaho Springs, CO</i>	
<b>Station 26 Juicy Banger IPA</b>	
<i>Denver, CO</i>	
<b>BOTTLES &amp; CANS</b>	
<b>Odell Brewing Company '90 Shilling' Ale</b>	6
<i>Fort Collins, CO</i>	
<b>Great Divide 'Colette' Farmhouse Ale</b>	7
<i>Denver, CO</i>	
<b>Left Hand Brewing 'Nitro' Milk Stout</b>	7
<i>Longmont, CO</i>	
<b>Call To Arms 'Shirtless Putin Catchin' Rays'</b>	8
<i>Denver, CO</i>	
<b>Call To Arms 'Janet Reno's Dance Party' IPA</b>	8
<i>Denver, CO</i>	
<b>Stem Ciders Rotating Can</b>	5
<i>Denver, CO</i>	
<b>Rotating Sour Can</b>	12
<i>Colorado</i>	

## BY THE GLASS

### SPARKLING

<b>Zardetto Prosecco NV Brut</b>	13
<i>Veneto, IT</i>	
<b>Cleto Chiarli Rosé de Noir Nv Brut</b>	15
<i>Emilia-Romagna, IT</i>	
<b>Rodolfo Cosimi 'Le Mie Bollicine'</b>	18
<i>2013, Tuscany, IT</i>	
<b>Laurent-Perrier 'La Cuvée' Brut</b>	20
<i>NV, Champagne</i>	

### WHITE

<b>Castelvecchio Pinot Grigio</b>	14
<i>2019, Friuli, IT</i>	
<b>La Valentina Pecorino</b>	15
<i>2020, Abruzzo, IT</i>	
<b>CADE Estate, Sauvignon Blanc</b>	16
<i>2020, Napa, CA</i>	
<b>Antinori 'Bramito della Sala' Chardonnay</b>	17
<i>2019, Umbria, IT</i>	
<b>Sartarelli Verdicchio di Castelli de Jesi Classico</b>	18
<i>2020, Marche, IT</i>	

<b>Ramey Wine Cellars Chardonnay</b>	22
<i>2018, Russian River Valley, CA</i>	

### ROSÉ

<b>Pico Maccario 'Lavignone' Rosato</b>	12
<i>2019, Piedmont, IT</i>	

### RED

<b>Firriato Le Sabbie Dell'Etna Etna Rosso</b>	15
<i>2018, Sicily, IT</i>	
<b>Tenuta di Nozzole Chianti Classico Riserva</b>	16
<i>2018, Tuscany, IT</i>	
<b>Vietti Barbera d'Asti</b>	17
<i>2019, Piedmont, IT</i>	
<b>Guado Al Tasso 'Il Bruciato' Super Tuscan</b>	18
<i>2019, Bolgheri, IT</i>	
<b>Ayres Vineyard Pinot Noir</b>	23
<i>2020, Willamette Valley, OR</i>	
<b>Gundlach Bundschu Merlot</b>	25
<i>2018, Sonoma County, CA</i>	
<b>Prunotto Barbaresco</b>	28
<i>2017, Piedmont, IT</i>	
<b>Pride Mountain Cabernet Sauvignon</b>	33
<i>2018, Napa Valley, CA</i>	