

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, Coffee Liqueur, Yucca</i>	
Tricolore Margarita	18	Quality Mule	15
<i>Dobel Diamante Tequila, Fresh Lime, Calabrian Chili-Infused Honey</i>		<i>Vodka and Housemade Ginger Beer</i>	
Pocket Dial	16	Nitro Negroni	15
<i>Ketel One, St-Germain, Cucumber, Lime</i>		<i>Sparkling Negroni, Poured from a Nitro Faucet</i>	

FOR THE TABLE

Whipped Ricotta	19
<i>Sesame Focaccia, Tableside Honey Drizzle</i>	
Whipped Ricotta & Smoked Salmon*	22
<i>Fresh Herbs, Pickled Shallot</i>	
Dressed East Coast Oysters*	5/pc
<i>Negroni Granita, Orange</i>	
Filet Mignon Meatballs	19
<i>House Special</i>	
Beefsteak Tomato & Stracciatella	23
Little Gem Caesar	19
Yellowtail Crudo *	24
<i>Sorrento Lemon, Pistachio, Thai Basil</i>	
Tuna and Avocado Carpaccio*	27
<i>Crispy Garlic Gremolata</i>	

QUALITY CHICKEN
PARM PIZZA
FOR TWO

78

Classic Chicken Parm Pizza
Chili Honey, House Seasonings

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>	
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

HOUSEMADE PASTA

Potato and Robiola Gnocchi	29
<i>Melted Leeks, Chive Buds</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	48
<i>Whole Lobster, Calabrian Chili</i>	

SIDES

Elevation Meats Bacon	14
Broccoli Rabe	14
Crispy Brussels Sprouts	16
Sautéed Baby Spinach	14
Corn Crème Brûlée	17
QI Tuscan Fries	15

*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 16

Ketel One, St~Germain, Cucumber, Lime

Old Bro 16

*Maker's Mark, Leopold Bros Apertivo
Maraschino, House Vermouth*

Tricolore Margarita 18

*Dobel Diamante Tequila, Fresh Lime,
Calabrian Chili-Infused Honey,
Served Over A Tricolore Cube*

Negroni Fumoso 16

*Illegal Mezcal, Don Julio Reposado,
Cocchi Americano, Allspice Dram*

To The Moon 16

*Tanqueray, Italicus Bergamot Liqueur,
Amaro Nonino, Genepy, Lime*

Halcyon Spritz 15

*Prosecco, Fresh-Pressed Grapefruit,
Aperol, Pomegranate Molasses*

Palisade Sour 17

*Angel's Envy Bourbon, Peach Brandy,
Fresh Lemon, Barolo Float*

Bananarama 22

*Barrel-Aged Rittenhouse Rye, Faretti Biscotti
Liqueur, Giffard Banane du Bresil*

COCKTAILS ON DRAFT 15

Quality Mule

Vodka and Housemade Ginger Beer

Nitro Negroni

Sparkling Negroni, Poured from a Nitro Faucet

BOTTLES & CANS

Odell Brewing Company '90 Shilling' Ale 8

Fort Collins, CO

Peroni Italian Lager 8

Rome

Great Divide 'Colette' Farmhouse Ale 8

Denver, CO

Coors Banquet 8

Golden, CO

Denver Beer Co. Incredible Pedal IPA 9

Denver, CO

Stem Ciders Rotating Can 7

Denver, CO

Heineken 0.0 8

Amsterdam, Netherlands

BY THE GLASS

SPARKLING

Zardetto Prosecco NV Brut 15

Veneto, IT

Cleto Chiarli Rosé de Noir NV Brut 17

Emilia-Romagna, IT

Laurent-Perrier 'La Cuvée' Brut 24

NV, Champagne

WHITE

Caposaldo, Pinot Grigio 16

2024, Delle Venezie, IT

Bramito, Chardonnay 17

2022, Umbria, IT

Lilou, Sauvignon Blanc 19

2024, France

Torre Rosazza, Friulano 20

2023, Colli Friulani. IT

Vietti, Roero Arneis 22

2024, Piedmont, IT

Flowers, Chardonnay 24

2023, Sonoma Coast, CA

ROSÉ

La Valentina, Montepulciano 15

2024, Abruzzo, IT

Figuière 'Magali 18

2023, Provence, FR

RED

Tenuta di Nozzole 17

Chianti Classico Riserva

2021, Tuscany, IT

Vietti Barbera d'Asti 18

2022, Piedmont, IT

Bric Cenciurio, Langhe Nebbiolo 19

2023, Piedmont, IT

Le Sughere di Frassinello, 22

Super Tuscan

2020, Tuscany, IT

Benton Lane Pinot Noir 23

2023, Willamette Valley, OR

Altesino, Rosso di Montalcino 24

2023, Tuscany, IT

Russiz, Cabernet Franc Superiore 26

2022, Friuli, IT

Faust, Cabernet Sauvignon 35

2022, Napa Valley, CA