

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>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	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, Calabrian Chili</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
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 15

Ketel One, St~Germain, Cucumber, Lime

Old Bro 15

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

Tricolore Margarita 17

*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 15

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

Halcyon Spritz 14

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

Palisade Sour 16

*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 14

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

Tua Rita Rosso dei Notri, 21

Super Tuscan

2023, 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