

QUALITY ITALIAN

FOR THE TABLE

SERVED WITH TOASTED SESAME FOCACCIA

Housemade Ricotta <i>Colorado Honey, Pine Nuts</i>	12
Our Signature Guac Genovese	13
Elevation Tellicherry Salami	14
Tanara 24-Month Prosciutto di Parma	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 & Stracciatella <i>Pistachios, Pickled Pearl Onions, Basil</i>	15
Crispy Calamari Casino <i>Bacon, Peperoncini, Pimenton</i>	17
Filet Mignon Meatballs <i>Tomato Sugo, Stracciatella</i>	16

Pasta Fresca

HANDMADE IN HOUSE

Dry-Aged Porterhouse Agnolotti <i>Brown Butter, Vincotto, Charred Onions</i>	29
Bucatini with Pistachio Pesto <i>Grana Padano, Olive Oil Croutons</i>	25
Spicy Lobster Rigatoni alla Vodka <i>Calabrian Chilies, Crispy Garlic</i>	38
Paccheri Amatriciana <i>Guanciale, Tomato, Pecorino</i>	27
Corn Gnudi <i>King Crab, Pistachio, Basil</i>	32
Bucatini Pomodoro <i>Tomato, Basil</i>	25
Rigatoni alla Funghi <i>Wild Mushrooms</i>	28
Baked Lasagna & Filet Meatballs <i>Pistachio Pesto, For Two</i>	62

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>	
Cream Cheese Gelato <i>Carrot Cake Croutons, Carrot Caramel</i>	

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>Coraline, 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	
Grana Padano Potato Gratin Fra Diavolo	
Crispy Parmesan Fingerlings	

DESSERT

DOLCI

Salted Caramel Tiramisu <i>Mascarpone Cream, Cocoa Nib Crunch</i>	10
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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

Pocket Dial 15
Ketal One, St-Germain, Cucumber, Basil

Old Bro 14
*Bulleit Bourbon, Leopold Bros Apertivo
Maraschino, House Vermouth*

Tricolore Margarita 15
*Espolon Blanco Tequila, Fresh Lime,
Calabrian Chili-Infused Honey,
Served Over A Tricolore Cube*

Halcyon Spritz 14
*Prosecco, Fresh-Pressed Grapefruit,
Aperol, Pomegranate Molasses*

Palisade Sour 15
*Angel's Envy Bourbon, Peach Street
Peach Brandy, Fresh Lemon, Barolo Float*

Trading Places 18
*Barrel-Aged Ron Zacapa 23 Year Rum
Cinnamon Syrup, Mole, Angostura Bitters*

COCKTAILS ON DRAFT 14

Quality Mule
Vodka and Housemade Ginger Beer

Nitro Negroni
Sparkling Negroni, Poured from a Nitro Faucet

SELECT BEER

ON DRAFT

Bierstadt Lagerhaus Pilsner 6
Denver, CO

Incredible Pedal IPA 7
Denver Beer Co.

BOTTLES & CANS

Odell Brewing Company '90 Shilling' Ale 6
Fort Collins, CO

New Image Brewing 'East Coast Transplant' 6
Arvada, CO

Great Divide 'Colette' Farmhouse Ale 7
Denver, CO

Left Hand Brewing 'Nitro' Milk Stout 7
Longmont, CO

Stem Ciders Rotating Can 5
Denver, CO

BY THE GLASS

SPARKLING

Zardetto Prosecco NV Brut 13
Veneto, IT

Cleto Chiarli Rosé de Noir Nv Brut 15
Emilia-Romagna, IT

Laurent-Perrier 'La Cuvée' Brut 20
NV, Champagne

WHITE

Castelvecchio Pinot Grigio 14
2019, Friuli, IT

Tasca d'Almerita Grillo 15
2019, Sicily, IT

CADE Estate, Sauvignon Blanc 16
2019, Napa, CA

Sartarelli 18
Verdicchio di Castelli de Jesi Classico
2018, Marche, IT

Fort Ross Vineyard 'Sea Slopes' 21
Chardonnay
2017, Sonoma Coast, CA

ROSÉ

Pico Maccario 'Lavignone' Rosato 12
2019, Piedmont, IT

RED

Firriato Le Sabbie Dell'Etna 15
Etna Rosso
2018, Sicily, IT

Castellare di Castellina 16
Chianti Classico
2018, Tuscany, IT

Guado Al Tasso 'Il Bruciato' 18
Super Tuscan
2018, Bolgheri, IT

Ayers Vineyard 23
Pinot Nior
2019, Willamette Valley, OR

Pride Merlot 25
2017, Napa Valley, CA

Conn Creek 'Anthology' 27
Cabernet Sauvignon
2015, Napa Valley, CA

Prunotto Barbaresco, Nebbiolo 28
2017, Piedmont, IT

After Dinners

HOUSEMADE • 11

Limoncello
Dry-Infused Sambuca