

~ To Share... Or Not

<i>House sausages & roasted bell peppers</i>	12
<i>Parma Prosciutto</i> , mixed olives, marinated artichokes	12
<i>Veal & certified Angus Beef® meatballs</i> with marinara sauce	9
<i>Mussels and Clams</i> steamed with garlic & white wine	12
<i>Bruschetta</i> topped with tomato, basil and a hint of garlic	7
<i>Fritto Misto</i> with calamari, scallops, shrimp, artichokes and lightly fried zucchini	12
<i>Straccetti</i> - thinly sliced certified Angus Beef ® with arugula, onions aged Balsamic and crispy polenta	12
<i>Eggplant Parmigiana casserole</i> , tomato/basil sauce	11
“ <i>Braciolo</i> ” beef stuffed with Romano cheese, pine nuts and herbs braised in tomatoes sauce (A Sicilian home dish)	12

~ Soups & Salads

<i> Lentil soup</i> (no animal or dairy product)	7
<i> Minestrone</i> - classic vegetable soup, angel hair & basil pesto	7
<i> Roasted Corn chowder</i> (dairy free)	7
<i> Baby Greens Salad</i> with carrots julienne, roma tomatoes and balsamic vinaigrette	6
<i> Butter Lettuce Salad</i> with pears, gorgonzola and pecans	9
<i> Locanda Del Borgo Caesar Salad</i>	7
<i> Arugula Salad</i> with radicchio, fennel, shaved Parmigiano cheese	9
<i> Grilled Seafood Salad</i> , with calamari, shrimp, scallops, clams, mussels & roasted pepper	12
<i> Beet Salad</i> with frisee, walnuts and goat cheese	9
<i> Artichoke Salad</i> with arugula, tomatoes, feta cheese, aged balsamic	10
<i> Beefsteak Tomatoes</i> with fresh mozzarella and arugula	10

~ Pasta & Risotto

<i> Alla Bolognese</i> – rigatoni in a slowly braised meat sauce	14
<i> Orecchiette</i> pasta with house sausage & rapini in a spicy sun-dried tomato pesto and aged Ricotta	14
<i> Linguine</i> with clams in white wine/garlic sauce topped with Sicilian “bottarga” (Grey Mullet Roe)	17

<i> Spinach lasagna</i> , mixed mushrooms, ricotta and fontina cheese	16
Home-made <i>Fettuccine</i> , house sausage and three mushrooms garlic-white wine sauce	16
<i> Ziti</i> , roasted eggplant, fresh mozzarella, tomato/basil sauce	14
Home-made <i>Ricotta Gnocchi</i> with smoked speck and arugula in a Parmigiano-cream sauce	16
<i> House Ravioli</i> filled with ricotta & spinach in a sage-cream sauce	15
<i> Whole wheat spaghetti</i> , artichokes, sweet peas, fresh fava beans in a pistachio pesto sauce, topped with barrel aged feta cheese	17
<i> Spinach ravioli</i> stuffed with braised short ribs in cognac/wild mushrooms cream sauce	18
Home-made meat <i>Lasagna</i> with meat & béchamel sauce	13
<i> Spaghetti and Meatballs</i> in a marinara sauce	13
<i> Risotto</i> of the Day	19

~ Meat & Fish

<i> Veal Scaloppine</i> of the Day, rosemary potatoes, cauliflower and carrots	24
<i> Cioppino</i> - assorted fish and shellfish stew with spicy tomato & garlic broth	25
Chicken breast <i>Milanese</i> , topped with arugula and tomatoes, sautéed spinach, roasted potatoes	19
~ From the Wood Grill	
<i> Al Mattone</i> - boneless half chicken, garlic-herb sauce and roasted potatoes and carrots	18
<i> Branzino</i> – whole striped bass served table side, Asparagus and herbed potatoes	23
<i> Colorado Lamb Chops</i> , mustard sauce, eggplant and bell pepper <i>Caponatina</i> and crispy polenta	26
<i> Misto Carne</i> - Flatiron Steak, lamb chop and house sausage drizzle aged balsamic, roasted potatoes & vegetables	22
<i> Double Cut Pork Chop</i> , Port-Dijon Mustard sauce, Mash potato, roasted Brussels sprouts	22
<i> Flatiron steak Tagliata</i> , topped with arugula and tomatoes, parmesan hand cut fries	21

~ Pizza

<i> Margherita</i> - mozzarella, tomato sauce and fresh basil	11
<i> Capricciosa</i> - mozzarella, tomato sauce, ham, mushrooms, artichokes, topped with an egg served sunny-side up	12
<i> Pizza Caprese</i> - fresh mozzarella, fresh tomatoes and basil	12
<i> Mushroom, onions and artichokes</i> tomato sauce, mozzarella	11
<i> Pepperoni and Gorgonzola</i> tomato sauce, mozzarella	13
<i> Sausage, and caramelized onions</i> tomato sauce, mozzarella	12
<i> Pizza Bianca</i> - fresh mozzarella, speck & arugula	14
<i> Eggplants, roasted bell peppers and goat cheese, basil pesto</i>	12
<i> Rollino</i> - pizza dough filled with arugula and fresh mozzarella	11
<i> Piadina</i> - thin pizza dough with rosemary and garlic	4

~ Sides

Garlic broccoli	6
<i> Rapini</i> - sautéed broccoli rabe	7
Roasted potatoes	5
French fries	5
Oven roasted cauliflower	8
Roasted Brussel sprouts	6
Cauliflower and carrots	6
Roasted vegetables	6
Sautéed spinach with garlic-olive oil	7
Side of Spaghetti marinara	8
Penne with butter & parmigiano	8
Parmesan Mash Potatoes	6

You may also like to know:

All the beef that we serve is Vintage Natural Beef
The pork is from Salmon Creek in Idaho
The chicken is Natural Red Bird (Colorado Company)
The Striped Bass is farm-raised in Colorado

All Entree and Pasta Split Plate Charge \$3.00

