



DENVER RESTAURANT WEEK - A 10 DAY CELEBRATION OF DENVER'S CULINARY  
SCENE FRIDAY, FEBRUARY 21 - SUNDAY, MARCH 1, 2020

**THREE COURSES - \$35 PER PERSON**

**INCLUDES A 6OZ GLASS OF HOUSE RED OR WHITE, OR HOUSE-MADE LIMONCELLO FOR DESSERT**

**STARTERS - CHOICE OF:**

**\*VEGETALE SALAD** - BABY GREENS, ROASTED RED PEPPER, GRILLED ZUCCHINI, ARTICHOKE HEART, SUN DRIED TOMATO, KALAMATA OLIVE, CRUMBLED FETA, BALSAMIC VINAIGRETTE

**\*COLORE SALAD** - CHOPPED ROMAINE, PROSCIUTTO, SALAMI, HAM, PROVOLONE, ARTICHOKE HEART, ROASTED RED PEPPER, KALAMATA OLIVE, TOMATO, BALSAMIC VINAIGRETTE

**CAESAR SALAD** - CHOPPED ROMAINE, CROUTONS, SHAVED PARMIGIANA, LEMON ANCHOVY DRESSING

**TODAY'S SOUP** - HOUSE CRAFTED SOUP, MADE DAILY

**MAINS - CHOICE OF:**

**\*GRILLED LOLLIPOP LAMB CHOPS** - SAUTÉED MUSHROOM, SUN DRIED TOMATO, ROASTED GARLIC MASHED POTATO, ROSEMARY MARSALA REDUCTION

**PORK PAPARDELLE** - SLOW BRAISED PORK SHOULDER, PAN SAUCE, A TOUCH OF CREAM, FRESH ARUGULA

**\*PAN SEARED SALMON** - BROCCOLI, ARTICHOKE HEART, SUN-DRIED TOMATO, LEMON WHITE WINE SAUCE

**CHICKEN SALTIMBOCCA** - PAN SEARED CHICKEN BREAST, PROSCIUTTO, PROVOLONE, GARLIC SPINACH, POTATO GNOCCHI, MARSALA SAGE-BUTTER REDUCTION

**DESSERTS - CHOICE OF:**

*SERVED WITH WHIPPED CREAM AND BERRIES*

**TIRAMISU** - ESPRESSO SOAKED LADY FINGERS, GRAND MARNIER MASCARPONE

**\*FLOURLESS CHOCOLATE TORTE** - DARK BELGIAN CHOCOLATE, BERRY COULIS

**PEACH BREAD PUDDING** - PEACHES, FRENCH BREAD, HOUSE MADE CARAMEL

**Wine Features:**

**Red - Masi "Modello", Veneto, '16**

**Refosco/Rabosso/Merlot Blend** - Medium Bodied/ Dry/ Cherry/ Sage/ Violet/ Vanilla  
\$10 G | \$14.50 1.5 G | \$38 B

**White - Nino Franco Prosecco Di Valdobbiadene Superiore "Rustico", Veneto, '19**

**Wine Enthusiast #1 Wine of 2019**

**Glera** - Light Bodied/ Dry/ Green Apple/ Peaches/ Chamomile/ Iris  
\$13 G | \$18.50 1.5 G | \$50 B

**\*Gluten Free Option - All Items Available a La Carte - All Items Have Limited Availability - Tax & Gratuity Not Included**