

PIZZA

10" GLUTEN FREE ADD \$3

10" 16"

AMERICANA RED SAUCE Pepperoni, meatball, sausage, green pepper, onion, mushroom	15.5	27
MARGHERITA RED SAUCE Fresh mozzarella, basil, olive oil	14.5	26.5
LA ROSSA RED SAUCE Pepperoni, fresh mozzarella, oregano	14.5	26.5
CARNE RED SAUCE Pepperoni, meatball, sausage	15.5	27
HAWAIIAN RED SAUCE Pepperoni, ham, pineapple	14.5	26.5
PICCANTE RED SAUCE Pepperoni, sausage, jalapeño, garlic	14.5	26.5
VEGETALE RED SAUCE Zucchini, tomato, roasted eggplant, mushroom, spinach	14.5	26.5
PROSCIUTTO WHITE SAUCE Prosciutto, arugula, parmigiana	14.5	26.5
GREEK WHITE SAUCE Roasted red pepper, artichoke heart, kalamata olive, feta	14.5	26.5

CALZONES

16

MADE WITH RICOTTA AND SHREDDED MOZZARELLA
SERVED WITH A SIDE OF MARINARA

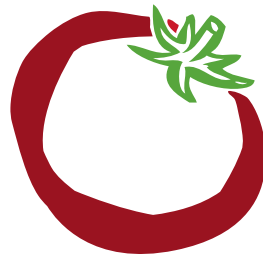
CHICKEN, ARTICHOKE HEART & JALAPEÑO

MEATBALL, GREEN PEPPER & ONION

HAM, PINEAPPLE & JALAPEÑO

PEPPERONI & SAUSAGE

SPINACH & MUSHROOM



**These items may be served raw or under cooked, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

SANDWICHES

AVAILABLE UNTIL 3:30PM

WITH TUSCAN FRIES OR
MIXED GREENS SALAD

SUBSTITUTE CAESAR OR
CUP OF SOUP ADD \$1.50

GLUTEN FREE BREAD ADD \$3

STEAK TIPS* 16.5

Pan seared NY strip, mushroom,
pepper, onion, gorgonzola, roasted
jalapeno garlic aioli, baguette

ITALIAN 14

Ham, salami, prosciutto, melted
provolone, mixed greens, tomato, red
onion, balsamic vinaigrette, focaccia

GRILLED VEGETABLE 12.5

Grilled zucchini, roasted red pepper,
fresh mozzarella, arugula, tomato,
pesto, focaccia

SAUSAGE & PEPPERS 14

Spicy Italian sausage, onion, melted
mozzarella, marinara, baguette

MEATBALL PARMESAN 13

House made meatballs, marinara,
melted mozzarella, baguette

GRILLED CHICKEN 14

Roasted red pepper, goat cheese,
arugula, pesto aioli, focaccia

CHICKEN PARMESAN 14

Breaded chicken breast, marinara,
melted mozzarella, baguette

GRILLED SALMON* 17

Avocado, mixed greens, red
onion, vine ripe tomato, chipotle
aioli, focaccia

DRINKS

FLAVORED ICED TEA 3.25

Mango, raspberry, or peach

SAN PELLEGRINO

500 ML 4.25 LITER 6.25

SAN PELLEGRINO SODA 3.75

Blood orange, orange, or lemon

ITALIAN STRAWBERRY

LEMONADE 4.75

Muddled strawberries, simple syrup
and San Pellegrino Limonata

ITALIAN CREAM SODA 4.75

San Pellegrino Aranciata with your
choice of syrup: orange, peach, mango

ESPRESSO 4

HOT CHOCOLATE 4

CAPPUCCINO 4.75

Vanilla, caramel, or hazelnut add 75¢

LATTE 4.75

Vanilla, caramel, or hazelnut add 75¢

**DAILY
LUNCH
SPECIALS**

11AM-3:30PM

**HAPPY
HOUR
SPECIALS**

MONDAY-THURSDAY
3PM-5:30PM

DINE-IN ONLY

COLORE

ITALIAN RESTAURANT & PIZZERIA

COLOREITALIAN.COM

TAKEOUT MENU

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HAPPY HOUR

LUNCH SPECIALS

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Englewood, CO 80113

Corner of Broadway and Yale

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STARTERS

BRUSCHETTA 12.25

(gluten free add \$3)

Grilled ciabatta, tomato, fresh mozzarella, basil, balsamic reduction

FRITTO MISTO 14.75

Calamari, Gulf shrimp, zucchini, asparagus, marinara, chipotle aioli

BRAISED MEATBALLS 11.5

Beef meatballs, marinara, shaved parmesan, crostini

SPICY JUMBO WINGS 10.75

Smoky chipotle, carrot, celery, bleu cheese dressing

BURRATA 12.25 (gluten free add \$3)

Fresh burrata, marinara, basil, crostini, extra virgin olive oil

CAPRESE ^{GF} 11.25

(substitute fresh burrata add \$4)

Vine ripened tomato, fresh mozzarella, basil, balsamic vinaigrette

ROASTED JALAPEÑO

ARTICHOKE DIP 12.5

(gluten free add \$3)

Four cheese, artichoke heart, roasted red pepper, focaccia chips

PAN SEARED MUSSELS 15.25

(gluten free add \$2)

P.E.I. mussels, chipotle tomato white wine broth, grilled crostini

CRISPY CALAMARI 12.75

Chipotle aioli, marinara, lime

SALADS

GRILLED SHRIMP ^{GF} 14.75

Baby arugula, shaved parmesan, lemon-olive oil dressing

COLÓRE ^{GF} 14.25

Chopped romaine, prosciutto, salami, ham, provolone, artichoke heart, roasted red pepper, kalamata olive, tomato, balsamic vinaigrette

CAESAR 10.25

Chopped romaine, croutons, shaved parmesan, traditional lemon anchovy dressing

MIXED GREENS ^{GF} 8.25

Baby greens, tomato, red onion, balsamic vinaigrette

COBB ^{GF} 16.25

Chopped romaine, grilled chicken, bacon, hard-boiled egg, avocado, tomato, gorgonzola, balsamic vinaigrette

VEGETALE ^{GF} 14.25

Baby greens, roasted red pepper, grilled zucchini, artichoke heart, sun dried tomato, feta, kalamata olive, balsamic vinaigrette

CHIPOTLE SHRIMP ^{GF} 16.25

Baby greens, avocado, tomato, toasted pumpkin seeds, shredded cheddar, cilantro-lime vinaigrette

GRILLED SALMON* ^{GF} 17.25

Baby greens, avocado, tomato, hard-boiled egg, red onion, kalamata olive, lemon-olive oil dressing

CLASSICS

LINGUINE ALLE VONGOLE 18.75

Little Neck clams, garlic white wine broth

SHRIMP FRA DIAVOLO 18.75

Kalamata olive, caper, spicy tomato broth, spaghetti

EGGPLANT ROLLATINA ^{GF} 16.25

Oven roasted eggplant, spinach, ricotta, mozzarella, marinara

SHRIMP SCAMPI & LINGUINE 17.75

Pan seared Gulf shrimp, shallot, garlic, chili flake, white wine lemon broth

SPAGHETTI & MEATBALLS 16.25

Our classic beef meatballs, marinara

CHICKEN PARMESAN 18.25

Breaded chicken breast, mozzarella, marinara, linguine

SAUSAGE & PEPPERS 17.75

Bell pepper, onion, spicy Italian sausage, marinara, mozzarella, spaghetti

EGGPLANT PARMESAN 16.25

Breaded eggplant, ricotta, mozzarella, marinara, linguine

PASTA

SPAGHETTI PESTO & CHICKEN 16.75

Grilled chicken, mushroom, artichoke heart, pesto

CHICKEN CONCHIGLIE 17.25

Grilled chicken, broccoli, sundried tomato, light roasted garlic cream

PENNE ARRABBIATA 15.75

Spicy marinara, garlic, jalapeño, kalamata olives, feta

PENNE BOLOGNESE 16.75

Traditional meat sauce—ground beef, tomato, spices, parmesan

FETTUCCINE & SHRIMP ALFREDO 17.75

Pan seared Gulf shrimp, broccoli, parmesan cream

PENNE & ITALIAN SAUSAGE 17.75

Spinach, artichoke heart, spicy Italian sausage, parmesan cream

CHEESE RAVIOLI 16.75

Ricotta, parmesan, romano, tomato cream, fresh basil

CONCHIGLIE & SALMON 17.75

Pan seared salmon, asparagus, vodka tomato cream

LINGUINE & PROSCIUTTO 16.75

Prosciutto, mushroom, shallot, pesto cream

ADD \$3 FOR GLUTEN-FREE OR WHOLE WHEAT PASTA

BAKED PASTA

LASAGNA BOLOGNESE 17.25

Our family's meat sauce layered with parmesan, ricotta, mozzarella

VEGETABLE LASAGNA 17.25

Spinach, broccoli, zucchini, ricotta, pesto, mozzarella, marinara

BAKED CHICKEN PENNE 17.75

Spinach, ricotta, parmesan cream, mozzarella

BAKED PENNE BOLOGNESE 17.75

Traditional meat sauce—ground beef, tomato, spices, parmesan, mozzarella

BAKED PENNE 15.75

Ricotta, parmesan, mozzarella, marinara

ENTRÉES

STEAK

GRILLED NEW YORK STRIP* 22.75

Broccoli, Tuscan fries, gorgonzola butter

STEAK PIZZAIOLA* 22.75

New York Strip, spicy roasted tomato herb sauce, spaghetti

FILET & SHRIMP* 28.25

Filet Mignon, Gulf shrimp, zucchini, potato gnocchi, garlic butter

CHICKEN

CHICKEN MARSALA 21.25

Pan seared chicken breast, mushroom, garlic spinach, Marsala reduction, fettuccine

CHICKEN PICCATA 21.25

Pan seared chicken breast, caper, artichoke heart, lemon white wine broth, spaghetti

CHICKEN SALTIMBOCCA 22.75

Pan seared chicken breast, prosciutto, provolone, garlic spinach, Marsala sage-butter reduction, potato gnocchi

ADD \$3 FOR GLUTEN-FREE OR WHOLE WHEAT PASTA

SEAFOOD

PAN SEARED SALMON* 23.25

Broccoli, artichoke heart, sundried tomato, lemon white wine pan sauce

GRILLED SALMON & SPAGHETTI* 23.25

Baby spinach, parmesan, chipotle cream

LINGUINE PESCATORE 23.75

P.E.I. mussels, Little Neck clams, Gulf shrimp, calamari, pan seared fish, spicy white wine tomato broth

LOBSTER RAVIOLI 22.25

Maine lobster, ricotta and herb filled ravioli, pan seared Gulf shrimp, fresh basil, vodka tomato cream

PESCE DI GIORNO* MP

Today's fish, zucchini, eggplant, tomato, potato gnocchi, grilled asparagus, lemon white wine cream

DESSERT

PEACH BREAD PUDDING 9

French bread, peaches, warm caramel, fresh berries

A LA MODE 2.5

TIRAMISU 9

Espresso soaked lady fingers, Grand Marnier mascarpone, shaved chocolate, fresh berries

MOLTEN CHOCOLATE NUTELLA CAKE 9

Dark chocolate cake, creamy Nutella center, fresh berries

A LA MODE 2.5

CARROT CAKE 9

Carrot, coconut, pineapple, white chocolate-cream cheese frosting, walnuts, fresh berries

CHOCOLATE MOUSSE ^{GF} 7

Dark chocolate mousse, whipped cream, fresh berries

CANNOLI 7

Dipped chocolate and traditional shells, chocolate chip ricotta cream, fresh berries

GELATO OR SORBETTO ^{GF} 7

Rotating selection

AFFOGATO 3