

PIZZA

10" GLUTEN FREE ADD \$4

10" 16"

AMERICANA RED SAUCE Pepperoni, meatball, sausage, green pepper, onion, mushroom	16	28
MARGHERITA RED SAUCE Fresh mozzarella, basil, olive oil	15	27
LA ROSSA RED SAUCE Pepperoni, fresh mozzarella, oregano	15	27
CARNE RED SAUCE Pepperoni, meatball, sausage	16	28
HAWAIIAN RED SAUCE Pepperoni, ham, pineapple	15	27
PICCANTE RED SAUCE Pepperoni, sausage, jalapeño, garlic	15	27
WILD MUSHROOM WHITE SAUCE Wild mushroom, roasted garlic, ricotta, truffled pecorino	15	27
PROSCIUTTO WHITE SAUCE Prosciutto, arugula, shaved parmesan	15	27
GREEK WHITE SAUCE Artichoke, spinach, roasted red pepper, kalamata olive, red onion, feta	16	28
CHICKEN GOUDA PESTO SAUCE Grilled chicken, sun dried tomato, spinach, smoked Gouda	16	28

CALZONES*

16.5

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. *These items cannot be made gluten free.

SANDWICHES

AVAILABLE UNTIL 3:30PM

WITH TUSCAN FRIES OR
MIXED GREENS SALAD

SUBSTITUTE CAESAR OR
CUP OF SOUP ADD \$2.50

GLUTEN FREE BREAD ADD \$4

STEAK TIPS* 17.5
Pan seared NY strip, mushroom,
pepper, onion, gorgonzola, roasted
jalapeno garlic aioli, baguette

ITALIAN 15
Ham, salami, prosciutto, melted
provolone, mixed greens, tomato, red
onion, balsamic vinaigrette, focaccia

GRILLED VEGETABLE 14
Grilled zucchini, roasted red pepper,
fresh mozzarella, arugula, tomato,
pesto, focaccia

SAUSAGE & PEPPERS 15
Spicy Italian sausage, onion, melted
mozzarella, marinara, baguette

MEATBALL PARMESAN* 15
House made meatballs, marinara,
melted mozzarella, baguette

GRILLED CHICKEN 15.5
Roasted red pepper, goat cheese,
arugula, pesto aioli, focaccia

CHICKEN PARMESAN* 15.5
Breaded chicken breast, marinara,
melted mozzarella, baguette

GRILLED SALMON* 18.25
Avocado, mixed greens, red
onion, vine ripe tomato, chipotle
aioli, focaccia

DRINKS

**ITALIAN STRAWBERRY
LEMONADE** 5.25
Muddled strawberries, simple syrup,
San Pellegrino Limonata

MODEST MULE 5.25
House-made simple syrup,
fresh-squeezed lime, ginger beer

ROSEMARY "NO-LOMA" 5.25
Fresh-squeezed grapefruit, lime,
rosemary simple syrup

ITALIAN CREAM SODA 5.25
San Pellegrino Aranciata with your
choice of syrup: orange, peach, mango

FLAVORED ICED TEA 3.5
Mango, raspberry or peach

ACQUA PANNA
500 ml 4.25

SAN PELLEGRINO
500 ml 4.25 Liter 6.25

SAN PELLEGRINO SODA 3.75
Blood orange, orange, or lemon

HOT CHOCOLATE 4

ESPRESSO 4.25

CAPPUCCINO 5.25
Vanilla, caramel or hazelnut add 75¢

LATTE 5.25
Vanilla, caramel or hazelnut add 75¢

DAILY LUNCH SPECIALS

11AM-3:30PM

HAPPY HOUR SPECIALS

MONDAY-THURSDAY
3PM-5:30PM

DINE-IN ONLY

COLORE

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STARTERS

BRUSCHETTA 12.75

(gluten free add \$4)

Grilled crostini, vine ripe tomato, fresh mozzarella, basil, balsamic reduction

CRISPY CALAMARI 13.75

Chipotle aioli, marinara, lime

BRAISED MEATBALLS 11.75

Beef meatballs, marinara, shaved parmesan, crostini

VONGOLE E SALSICCIA 16.25

(gluten free add \$4)

Manilla Clams, Italian sausage, cannellini bean, fennel-white wine broth, garlic ciabatta

BURRATA 13.25 (gluten free add \$4)

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

CAPRESE 11.75

(substitute fresh burrata add \$4)

Vine ripe tomato, fresh mozzarella, basil, balsamic vinaigrette

ROASTED JALAPEÑO

ARTICHOKE DIP 13.5

(gluten free add \$4)

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

PAN SEARED MUSSELS 16.25

(gluten free add \$4)

P.E.I. mussels, chipotle tomato white wine broth, garlic ciabatta

FRITTO MISTO 15.75

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

SALADS

GRILLED SHRIMP 15.75

Baby arugula, shaved parmesan, lemon-olive oil dressing

COLÓRE 15.25

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

CAESAR 11.25

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

MIXED GREENS 8.75

Baby greens, tomato, red onion, balsamic vinaigrette

COBB 17.25

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

VEGETALE 14.75

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

CHIPOTLE SHRIMP 17.25

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

GRILLED SALMON* 18.5

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

CLASSICS

LINGUINE ALLE VONGOLE 19.25

Manilla clams, roasted garlic white wine butter broth, touch of chili flake

SHRIMP FRA DIAVOLO 19.25

Kalamata olive, caper, shallot, spicy tomato broth, spaghetti

EGGPLANT ROLLATINA 17.25

Oven roasted eggplant, spinach, ricotta, mozzarella, marinara

SHRIMP SCAMPI & LINGUINE 18.75

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

PASTA

SPAGHETTI PESTO & CHICKEN 17.25

Grilled chicken, mushroom, artichoke heart, basil pesto

CHICKEN CONCHIGLIE 18.25

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

PENNE ARRABBIATA 16.25

Spicy marinara, garlic, jalapeño, kalamata olive, feta

PENNE BOLOGNESE 17.25

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

FETTUCCINE & SHRIMP ALFREDO 18.75

Pan seared Gulf shrimp, broccoli, parmesan cream

BAKED PASTA

LASAGNA BOLOGNESE* 18.5

Traditional meat sauce layered with parmesan, ricotta, mozzarella

VEGETABLE LASAGNA* 18.25

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

BAKED CHICKEN PENNE 18.75

Spinach, ricotta, parmesan cream, mozzarella

GLUTEN FREE PASTA ADD \$4

SPAGHETTI & MEATBALLS* 17.25

Marinara, roasted garlic, fresh basil, parmesan

CHICKEN PARMESAN* 19.25

Breaded chicken breast, mozzarella, marinara, linguine

SAUSAGE & PEPPERS 18.75

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

EGGPLANT PARMESAN* 17.25

House-breaded eggplant, ricotta, mozzarella, marinara, linguine

PENNE & ITALIAN SAUSAGE 17.75

Spinach, artichoke heart, spicy Italian sausage, parmesan cream

CHEESE RAVIOLI* 17.75

Ricotta, parmesan, romano, tomato cream, fresh basil

CONCHIGLIE & SALMON 18.75

Pan seared salmon, baby peas, mushroom, smoked Gouda cream

LINGUINE & PROSCIUTTO 17.25

Prosciutto, mushroom, shallot, pesto cream

GLUTEN FREE PASTA ADD \$4

*These items cannot be made gluten free.

ENTRÉES

STEAK

GRILLED NEW YORK STRIP* 24.75

Herb-roasted gold potato, grilled asparagus, Gorgonzola demi cream

STEAK PIZZIOLA* 23.75

New York Strip, spicy roasted tomato herb sauce, spaghetti

N.Y. STRIP & SHRIMP* 28.75

Grilled New York Strip, Gulf shrimp, zucchini, potato gnocchi, garlic butter

CHICKEN

CHICKEN MARSALA 22.75

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

CHICKEN PICCATA 22.75

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

CHICKEN SALTIMBOCCA 23.75

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

DESSERT

PEACH BREAD PUDDING 9.25

French bread, peaches, warm caramel, fresh berries

A LA MODE 2.75

MOLTEN CHOCOLATE

NUTELLA CAKE 9.25

Dark chocolate cake, creamy Nutella center, fresh berries

A LA MODE 2.75

TIRAMISU 9.25

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

CANNOLI 7.25

Chocolate chip ricotta cream, fresh berries

GLUTEN FREE PASTA ADD \$4

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SEAFOOD

PAN SEARED SALMON* 24.25

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

GRILLED SALMON & SPAGHETTI* 24.25

Baby spinach, parmesan, chipotle cream

LINGUINE PESCATORE 25.25

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

LOBSTER RAVIOLI* 24.75

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

PESCE DI GIORNO* MP

Today's fish, zucchini, vine ripe tomato, braised fennel, potato gnocchi, grilled asparagus, lemon white wine cream

CHOCOLATE TORTE 9.25

Flourless, dark belgian chocolate, strawberry coulis, whipped cream, fresh berries

A LA MODE 2.75

CARROT CAKE 9.25

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

WHITE CHOCOLATE

MOUSSE 7.25

Callebaut white chocolate mousse, whipped cream, fresh berries

GELATO OR SORBETTO 7.25

Rotating selection

AFFOGATO 4.25