

Pizza HAND-TOSSED | GF 10" +4

Wild Mushroom <small>WHITE SAUCE</small> Wild mushroom, roasted garlic, ricotta, truffled Pecorino	16	28
La Rossa <small>RED SAUCE</small> Pepperoni, fresh mozzarella, Kalamata olive, oregano	16	28
Prosciutto <small>WHITE SAUCE</small> Prosciutto di Parma, arugula, shaved parmesan	16	28
Piccante <small>RED SAUCE</small> Pepperoni, Polidori sausage, jalapeño, garlic	16	28
Greek <small>WHITE SAUCE</small> Artichoke, spinach, roasted red pepper, Kalamata olive, red onion, feta	16	28
Americana <small>RED SAUCE</small> Pepperoni, meatball, Polidori sausage, green pepper, onion, mushroom	16	28
Carne <small>RED SAUCE</small> Pepperoni, house-made meatball, Polidori sausage	16	28
Margherita <small>RED SAUCE</small> Fresh mozzarella, basil, olive oil	15	27
Hawaiian <small>RED SAUCE</small> Pepperoni, ham, pineapple	16	28

Calzones' —BROADWAY LOCATION ONLY—

MADE WITH RICOTTA AND 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.*

10" 16"*

Sandwiches

AVAILABLE UNTIL 3:00PM

WITH TUSCAN FRIES OR
MIXED GREENS SALAD

SUBSTITUTE CAESAR OR
CUP OF SOUP +2.5

GF BREAD +4

Steak Tips* 17.5
Pan seared NY strip, mushroom, pepper, onion, gorgonzola, roasted jalapeno garlic aioli, baguette
—BROADWAY LOCATION ONLY—

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

Vegetable 14
Grilled zucchini, roasted red pepper, fresh mozzarella, arugula, tomato, pesto, house 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, house 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, house focaccia

Beverages

Italian Strawberry Lemonade 6
Strawberry Puree, house-made simple, San Pellegrino Limonata

Modest Mule 6
Fresh-squeezed lime, ginger beer, house-made simple

Rosemary "No-Loma" 6
Fresh-squeezed grapefruit, lime, rosemary simple

Italian Cream Soda 6
San Pellegrino Aranciata with your choice of syrup: orange, peach, mango

Flavored Iced Tea 4.25
Mango, raspberry, or peach

Acqua Panna
500 ml 4.25

San Pellegrino
500 ml 4.25 | Liter 6.25

San Pellegrino Soda 3.75
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 & HAPPY HOUR SPECIALS

DINE-IN ONLY

VISIT
COLOREITALIAN.COM
FOR DETAILS

COLORE

ITALIAN RESTAURANT & PIZZERIA

BROADWAY | COLOREITALIAN.COM | COLUMBINE

TAKEOUT MENU

BROADWAY

2700 S BROADWAY, ENGLEWOOD, CO
303-761-4332

COLUMBINE

5950 S PLATTE CANYON RD, LITTLETON, CO
720-572-4442

ORDER ONLINE

COLOREITALIAN.COM

Starters

Today's Soup MP
Made in-house daily, cup or bowl

Mediterranean Bruschetta 13.25
(GF bread +4)
Vine ripe tomato, Kalamata olive, caper, red onion, basil

Crispy Calamari 14
Chipotle aioli, marinara, lime

Fried Mozzarella 11.25
House-breaded baby mozzarella, marinara, fresh basil

Slow Braised Meatballs 12
House-made meatballs, marinara, shaved parmesan, crostini

Calabrian Chili Wings 13.25
Fried jumbo wings, sweet orange Calabrian chili glaze, creamy Gorgonzola or ranch

Roasted Jalapeño Artichoke Dip 13.75
(GF bread +4)
Four cheese, artichoke heart, roasted red pepper, focaccia chips

Burrata 13.5 (GF bread +4)
Creamy burrata, marinara, basil, crostini, extra virgin olive oil

Pan Seared Mussels 16.5
(GF bread +4 • Add pasta +5)
P.E.I. mussels, chipotle tomato white wine broth, garlic ciabatta

Manila Clams 16.5
(GF bread +4 • Add pasta +5)
Pan seared clams, Italian sausage, cannellini bean, braised fennel, white wine broth, garlic ciabatta

Fritto Misto 15.75
Calamari, Gulf shrimp, zucchini, asparagus, chipotle aioli, marinara, lime

Salads

CHICKEN +6
SHRIMP +7
SALMON +8

Arugula GF 10/5
Baby arugula, shaved parmesan, lemon-olive oil dressing

Colóre GF 17/8.5
Romaine, prosciutto di Parma, salami, ham, provolone, artichoke heart, roasted red pepper, Kalamata olive, tomato, balsamic vinaigrette

Caesar 12/6
Romaine, croutons, shaved parmesan, traditional lemon anchovy dressing

Caprese GF 11.75
SUB FRESH BURRATA +4
Vine ripe tomato, fresh mozzarella, basil, balsamic vinaigrette

Mixed Greens GF 9/4.5
Baby greens, tomato, red onion, balsamic vinaigrette

Cobb GF 18
Romaine, chicken, bacon, hard-boiled egg, avocado, tomato, Gorgonzola, balsamic vinaigrette

Vegetale GF 16/8
Baby greens, roasted red pepper, zucchini, artichoke heart, sun dried tomato, feta, Kalamata olive, balsamic vinaigrette

Wedge GF 13/6.5
Romaine, vine ripe tomato, bacon, red onion, creamy Gorgonzola

Chipotle Shrimp GF 17.25
Baby greens, avocado, tomato, toasted pumpkin seeds, shredded cheddar, cilantro-lime vinaigrette
—BROADWAY LOCATION ONLY—

Salmon* GF 19
Baby greens, avocado, tomato, hard-boiled egg, red onion, Kalamata olive, lemon-olive oil dressing

Classics GF PASTA +4

Linguine alle Vongole 20
Manila clams, roasted garlic white wine butter broth, touch of chili flake

Shrimp Fra Diavolo 19.5
Kalamata olive, caper, shallot, spicy tomato broth, spaghetti

Eggplant Rollatini GF 17
(Add pasta +5)
Oven roasted eggplant, spinach, ricotta, mozzarella, marinara

Shrimp Scampi & Linguine 19.25
Pan seared Gulf shrimp, shallot, garlic, chili flake, white wine lemon broth

Pasta GF PASTA +4

Spaghetti Pesto Chicken 19
Roasted chicken, mushroom, sundried tomato, basil pesto, crumbled goat cheese

Fettuccine Shrimp Alfredo 19.25
Pan seared Gulf shrimp, broccoli, parmesan cream

Penne Arrabbiata 16.5
Spicy marinara, garlic, jalapeño, Kalamata olive, feta

Penne Bolognese 18
Traditional meat sauce—ground beef, tomato, spices, parmesan

Baked Pasta

Lasagna Bolognese* 20
Traditional meat sauce layered with parmesan, ricotta, mozzarella

Vegetable Lasagna* 19
Spinach, broccoli, zucchini, ricotta, pesto, mozzarella, marinara

Spaghetti & Meatballs* 17.75
Marinara, roasted garlic, fresh basil, parmesan

Chicken Parmesan* 20
Breaded chicken breast, mozzarella, marinara, linguine

Sausage & Peppers 19.25
Bell pepper, onion, spicy Italian sausage, marinara, mozzarella, spaghetti

Eggplant Parmesan* 18
House-breaded eggplant, ricotta, mozzarella, marinara, linguine

Chicken Conchiglie 18.5
Roasted chicken, broccoli, sundried tomato, creamy parmesan broth

Penne & Italian Sausage 18.25
Spicy Italian sausage, baby spinach, artichoke heart, parmesan cream

Cheese Ravioli* 18.25
SUB BOLOGNESE SAUCE +3.5
Ricotta, Pecorino, parmesan, roasted garlic tomato cream, basil

Salmon Fettuccine* 18.75
Pan seared salmon, baby arugula, roasted garlic chipotle cream

Linguine & Prosciutto 18
Prosciutto di Parma, mushroom, shallot, pesto cream

Baked Chicken Penne 19
Spinach, ricotta, parmesan cream, mozzarella

Baked Penne Bolognese 19.5
Traditional meat sauce—ground beef, tomato, spices, parmesan, mozzarella

Baked Conchiglie 16.5
Ricotta, parmesan, mozzarella, marinara

Entrées GF PASTA +4

Steak
New York Strip* 32
10oz house-cut strip, herb-roasted gold potato, grilled asparagus, Gorgonzola demi cream

Steak Pizzaiola* 28
10oz house-cut strip, spicy roasted tomato herb sauce, spaghetti

Chicken

Chicken Marsala 23.25
Pan seared chicken breast, mushroom, garlic spinach, Marsala reduction, fettuccine

Chicken Piccata 23.25
Pan seared chicken breast, caper, artichoke heart, lemon white wine broth, spaghetti

Chicken Saltimbocca 24.25
Pan seared chicken breast, prosciutto, provolone, garlic spinach, Marsala sage-butter reduction, potato gnocchi

Seafood
Pan Seared Salmon* GF 24.5
Broccoli, artichoke heart, sundried tomato, lemon white wine pan sauce

Linguine Pescatore 26
P.E.I. mussels, Manila clams, Gulf shrimp, calamari, pan seared fish, spicy white wine tomato broth

Lobster Ravioli* 27.75
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, asparagus, lemon white wine cream

Dessert

Chocolate Torte GF 9.25
Flourless, dark belgian chocolate, strawberry coulis, whipped cream, fresh berries
A LA MODE +2.75

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

Carrot Cake 9.25
Carrot, coconut, pineapple, white chocolate cream cheese frosting, walnuts, fresh berries

Tiramisu 9.25
Espresso soaked lady fingers, Grand Marnier mascarpone, shaved chocolate, fresh berries

Lemon Cake 9.25
Lemon cream cheese frosting, fresh berries

Cannoli 7.25
Chocolate chip ricotta cream, fresh berries

Gelato or Sorbetto GF 7.25
Rotating selection
AFFOGATO +4.25