COLORE
BROADWAY

Starters

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

Bruschetta (V) 13.75 *(GF bread +4)*
Grilled ciabatta, vine ripe tomato, fresh mozzarella, basil, balsamic reduction

Crispy Calamari 15
Chipotle aïoli, marinara, lime

Fried Mozzarella (V) 12
House-breaded baby mozzarella, marinara, fresh basil

Slow Braised Meatballs 12.5
House-made meatballs, marinara, shaved parmesan, crostini

Calabrian Chili Wings 13.5
Fried jumbo wings, sweet orange Calabrian chili glaze, carrot, celery, creamy Gorgonzola or ranch

Roasted Jalapeño Artichoke Dip (V) 14 *(GF bread +4)*
Four cheese, artichoke heart, roasted red pepper, focaccia chips

Burrata (V) 14 *(GF bread +4)*
Creamy burrata, marinara, basil, crostini, extra virgin olive oil

Pan Seared Mussels 17 *(GF bread +4 • Add pasta +5)*
P.E.I. mussels, chipotle tomato white wine broth, garlic ciabatta

Salads

CHICKEN +6 | SHRIMP +9 | SALMON +10

Arugula (V) (GF) 10/5.5
Baby arugula, shaved parmesan, lemon-olive oil dressing

Colóre (GF) 18/9.5
Romaine, prosciutto di Parma, salami, ham, provolone, artichoke heart, roasted red pepper, Kalamata olive, tomato, balsamic vinaigrette

Caesar 12/6.5
Romaine, croutons, shaved parmesan, traditional lemon anchovy dressing

Caprese (V) (GF) 12 (★) SUB FRESH BURRATA +4
Vine ripe tomato, fresh mozzarella, basil, balsamic vinaigrette

Mixed Greens (V) (GF) 9/5
Baby greens, tomato, red onion, balsamic vinaigrette

Cobb (GF) 19
Romaine, chicken, bacon, hard-boiled egg, avocado, tomato, Gorgonzola, balsamic vinaigrette

Vegetale (V) (GF) 16/8.5
Baby greens, roasted red pepper, zucchini, artichoke heart, sundried tomato, feta, Kalamata olive, balsamic vinaigrette

Italian Wedge (GF) 14/8
Romaine, crisp pancetta, crumbled Gorgonzola, vine ripe tomato, red onion, creamy Gorgonzola dressing

Chipotle Shrimp (GF) 19
Baby greens, avocado, tomato, toasted pumpkin seeds, shredded cheddar, cilantro-lime vinaigrette

Salmon* (GF) 20
Baby greens, avocado, tomato, hard-boiled egg, red onion, Kalamata olive, lemon-olive oil dressing

**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.

Entrées

GF PASTA +4

Steak

New York Strip* 34
10oz house-cut strip, herb-roasted gold potato, grilled asparagus, Gorgonzola demi cream

Steak Pizzaiola* 32
10oz house-cut strip, spicy roasted tomato herb sauce, spaghetti

Chicken

Chicken Marsala 24
Pan seared chicken breast, mushroom, garlic spinach, Marsala reduction, fettuccine

Chicken Piccata 24
Pan seared chicken breast, caper, artichoke heart, lemon white wine broth, spaghetti

Chicken Saltimbocca 25
Pan seared chicken breast, prosciutto, provolone, garlic spinach, Marsala sage-butter reduction, potato gnocchi

Seafood

Pan Seared Salmon* (GF) 25
Broccoli, artichoke heart, sundried tomato, lemon white wine pan sauce

Linguine Pescatore 28
P.E.I. mussels, Manila clams, Gulf shrimp, calamari, pan seared fish, spicy white wine tomato broth

Lobster Ravioli† 29
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

(V) VEGETARIAN | (★) HOUSE FAVORITE

(GF) GLUTEN-FREE OPTIONS ARE AVAILABLE; HOWEVER, WE ARE NOT A GLUTEN-FREE FACILITY, AND CROSS-CONTACT MAY OCCUR.

MANY DISHES CAN BE MADE VEGAN. PLEASE ASK.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

THANK YOU FOR ALLOWING US TO ADD 20% GRATUITY TO PARTIES OF 6 OR MORE. SORRY, NO CHECKS ACCEPTED.

ASK ABOUT OUR CATERING OPTIONS!

OCT 2026

Pasta

GF PASTA +4

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

Fettuccine Shrimp Alfredo 20
Pan seared Gulf shrimp, broccoli, parmesan cream

Penne Arrabbiata (V) 17
Spicy marinara, garlic, jalapeño, Kalamata olive, feta

Penne Bolognese 18.5
Traditional meat sauce—ground beef, tomato, spices, parmesan

Chicken Conchiglie 19
Roasted chicken, broccoli, sundried tomato, creamy parmesan broth

Penne & Italian Sausage 19
Spicy Italian sausage, baby spinach, artichoke heart, parmesan cream

Cheese Ravioli† (V) 19 | (*) SUB BOLOGNESE SAUCE +4
Ricotta, Pecorino, parmesan, roasted garlic tomato cream, basil

Salmon Fettuccine* 19
Pan seared salmon, baby arugula, roasted garlic chipotle cream

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

Baked Pasta

GF PASTA +4

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

Vegetable Lasagna† (V) 19
Spinach, broccoli, zucchini, ricotta, pesto, mozzarella, marinara

Baked Chicken Penne 20
Spinach, ricotta, parmesan cream, mozzarella

Baked Penne Bolognese 20
Traditional meat sauce—ground beef, tomato, spices, parmesan, mozzarella

Baked Conchiglie (V) 17.5
Ricotta, parmesan, mozzarella, marinara

Pizza

HAND-TOSSED | 10" $16 | 16" $28 | GF 10" +$4

Wild Mushroom WHITE SAUCE (V)
Wild mushroom, roasted garlic, ricotta, truffled Pecorino

La Rossa RED SAUCE
Pepperoni, fresh mozzarella, Kalamata olive, oregano

Prosciutto WHITE SAUCE
Prosciutto di Parma, arugula, shaved parmesan

Piccante RED SAUCE
Pepperoni, Polidori sausage, jalapeño, garlic

Greek WHITE SAUCE (V)
Artichoke, spinach, roasted red pepper, Kalamata olive, red onion, feta

Americana RED SAUCE
Pepperoni, meatball, Polidori sausage, green pepper, onion, mushroom

Carne RED SAUCE
Pepperoni, house-made meatball, Polidori sausage

Margherita RED SAUCE (V)
Fresh mozzarella, basil, olive oil

Hawaiian RED SAUCE
Pepperoni, ham, pineapple

Calzones†

MADE WITH RICOTTA AND MOZZARELLA, SERVED WITH A SIDE OF MARINARA 17

Chicken, Artichoke Heart & Jalapeño

Meatball, Green Pepper & Onion

Ham, Pineapple & Jalapeño

Pepperoni & Sausage

Spinach & Mushroom (V)

Classics

GF PASTA +4

Linguine alle Vongole 21
Manila clams, roasted garlic white wine butter broth, touch of chili flake

Shrimp Fra Diavolo 20
Kalamata olive, caper, shallot, spicy tomato broth, spaghetti

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

Shrimp Scampi & Linguine 20
Pan seared Gulf shrimp, shallot, garlic, chili flake, white wine lemon broth

Spaghetti & Meatballs† 18
Marinara, roasted garlic, fresh basil, parmesan

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

Sausage & Peppers 20
Bell pepper, onion, spicy Italian sausage, marinara, mozzarella, spaghetti

Eggplant Parmesan† (V) 19
House-breaded eggplant, ricotta, mozzarella, marinara, linguine

Beverages

Italian Strawberry Lemonade 6.5
Blended strawberries, house-made simple, Limonata

Modest Mule 6.5
Fresh lime, house-made simple, Ginger Beer

Rosemary "No-Loma" 6.5
Fresh grapefruit, fresh lime, house-made rosemary simple, Aranciata Rosso

Basil Rickey 6.5
Muddled basil, fresh lime, house-made simple, soda

Italian Cream Soda 6.5
Aranciata, splash of heavy, your choice of syrup: orange, peach, mango, vanilla

Flavored Iced Tea 4.25
Mango, raspberry, or peach

San Pellegrino
500 ml 4.25 | Liter 6.25

San Pellegrino Soda 4.25
Orange or lemon

Espresso 4.25

Cappuccino 5.25
Vanilla, caramel or hazelnut add 75¢

Latte 5.25
Vanilla, caramel or hazelnut add 75¢

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