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

Wild Mushroom WHITE SAUCE Ⓥ
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 Ⓥ
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 Ⓥ
Fresh mozzarella, basil, olive oil

Hawaiian RED SAUCE
Pepperoni, ham, pineapple

Calzones† 17 —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.

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 aïoli, 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 aïoli, 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 aïoli, house focaccia

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¢

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

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

Crispy Calamari 15
Chipotle aïoli, marinara, lime

Fried Mozzarella Ⓥ 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 Ⓥ 14
(GF bread +4)
Four cheese, artichoke heart, roasted red pepper, focaccia chips

Burrata Ⓥ 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

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Ⓥ 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.

Salads

CHICKEN +6
SHRIMP +9
SALMON +10

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

Mixed Greens Ⓥ 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 Ⓥ 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

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 Ⓥ 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† Ⓥ 19
House-breaded eggplant, ricotta, mozzarella, marinara, linguine

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 Ⓥ 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† Ⓥ 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† Ⓥ 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 Ⓥ 17.5
Ricotta, parmesan, mozzarella, marinara

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

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

NOV 2026