



## **ITALIAN ANTIPASTI MENU**

- ~Assortment of House Marinated Olives, Smoked-Paprika Toasted Almonds
- ~“Arancino” Artichoke Risotto Croquettes, Gorgonzola and Fontina Fondue, Truffle Honey
- ~Prosciutto de Parma, Roasted Garlic Hummus, Hazel Dell Mushrooms, Gigande Beans, Grated Pecorino, Truffle Oil
- ~Grilled Zucchini, Eggplant, and Tomato Bruschetta, Roasted Garlic Hummus, Kalamata Olive Tapenade
- ~Seared Rare 'Tuna Nicoise', Olives, Green Beans, Grated Egg, Fingerling Potato
- ~Prosciutto Wrapped Grilled Baby Romaine, Roasted Red Pepper, Pine Nut Coulis
- ~Heirloom Tomato Carpaccio, Garlic Dusted Mozzarella, Herb Crostini, Aged Balsamic
- ~Anchovy Grilled Romaine Leaves, Spicy Salami, Smoked Provolone
- ~American Kobe Beef Tartare, Crispy Potato Galette, Soft Boiled Egg, Capers, Tomato
- ~Panzanella Salad, Olive Oil Crisped Bread, Roasted Garlic, Tomatoes, Basil, White Balsamic
- ~Roasted Eggplant “Involtini”, Parmesan, Provolone, Roasted Tomato Sauce, Herb Toasted Bread Crumbs
- ~Colorado Bison Meatball, Stuffed with Aged Provolone, Fresh Basil Pesto, Balsamic Reduction
- ~Grilled Flat Bread Pizza, Fresh Basil, Mozzarella, Tomato, Shaved Parmesan

**\*This is just a small sampling of our menu options. Please ask for a custom designed menu. Substitutions are available upon request.**