PASTAS

RIGATONI & SAUSAGE Italian sausage, onion, garlic, basil, tomato cream 15 *(gf 18)* *baked 2*

LINGUINI & CLAMS Clams, onion, garlic, crushed red peppers, herbs, parmesan, butter, white wine 17 *(gf 20)*

PENNE GORGONZOLA Chicken, onion, garlic, walnuts, basil, broccoli, red grapes, gorgonzola cream 17 *(gf 20)*

SPAGHETTI MARINARA Slow roasted marinara 12 *(gf 15)*
add Meatballs , Sausage or Bolognese 3

PENNE SALMON* Salmon, asparagus, roasted tomatoes, red onions, crispy garlic, Applewood smoked sea salt, butter, white wine 17 *(gf 20)*

SHRIMP SCAMPI* Linguini, shrimp, garlic, crushed red peppers, herbs, parmesan, butter, white wine 18 *(gf 21)*

MAC QUATTRO Penne, grilled chicken, onions, Applewood smoked bacon, four cheeses 15 *(gf 18)*

FETTUCCINE with MUSHROOMS Mushrooms, onions, garlic, herbs, parmesan, ricotta alfredo 15 *(gf 18)*

AL FRESCA Penne, Sweety Drop Peruvian peppers, tomatoes, garlic, onions, asparagus, capers, basil, pine nuts, mozzarella 14 *(gf 17)*

FETTUCCINE POBLANO Chicken, bacon, onion, garlic, roasted tomatoes, cilantro, poblano alfredo 16 *(gf 19)*

PENNE TUSCANA* Shrimp, chicken, bell pepper, mushrooms, herbs, tomato cream 17 *(gf 20)*

SAUSAGE LASAGNA Italian sausage, herbs, ricotta, mozzarella, slow roasted marinara 15

SPINACH LASAGNA Spinach, herbs, ricotta, mozzarella, slow roasted marinara 13

BAKED CHEESE RAVIOLI Choice of slow roasted marinara, Bolognese, Alfredo or Pesto Cream 15 *(gf 18)*

CATERING

We can cater all occasions, whether it's for pick-up, delivery or set-up and serve at your location.
For more information, please email us at info@fireandwineco.com, visit our website at www.fireandwineco.com or call us at 303-232-2424

ABRUSCI'S
FIRE & WINE

CRAFT BEER | WINE | WOOD-FIRED CUISINE

Dinner Menu

Gluten Free Included

303-232-2424

www.fireandwineco.com

2200 Youngfield St
Lakewood, CO 80215
Email: info@fireandwineco.com

~ Please note, we are a "Non-Tipping" restaurant with a "Hospitality Included" charge of 10% for take-out orders, which is added on to the total before tax and goes to pay all employees a living wage ~

STARTERS

LETTUCE WRAPS Grilled chicken, Italian sausage, basil, tomatoes, cannellini beans, sweet chili sauce, pesto aioli, sriracha aioli 12 *(gf)*

HAWAIIAN LETTUCE WRAPS Ahi tuna, red onion, cilantro, ginger, toasted Macadamia nuts with a sweet and spicy soy sauce crispy wonton strips. Served with sriracha aioli, wasabi cream & sweet chili sauce 14

CAPRESE BRUSCHETTA Mozzarella, Roma tomatoes, basil, extra virgin olive oil, balsamic glaze 8 *(gf 10)*

TOMATO BRUSCHETTA Tomatoes, capers, red onions, pine nuts, garlic, basil 8 *(gf 10)*

CHICKEN WINGS Citrus honey spicy glaze or house dry seasoning, served with gorgonzola dressing 1/2 lb 8 1 lb 14 *(gf)*

CALAMARI Marinara 12 *(gf 14)*

PARMESAN TRUFFLE FRIES 6 *(gf)*

FRIED RAVIOLI Marinara 9

SAUSAGE and PEPPERS Marinara 9 *(gf)*

GARLIC KNOTS Marinara 3

GLUTEN FREE BREAD Roasted Garlic, herbs, olive oil 3 *(gf)*

CIABATTINO BREAD Roasted Garlic, herbs, olive oil 3

SOUPS and SALAD

MINESTRONE Mixed vegetables, white beans, red beans, tomato 4 / 6 *(gf)*

SOUP OF THE DAY Chef's choice 4 / 6

CAESAR Romaine, parmesan, croutons, Caesar dressing 6 *(gf)*

KITCHEN SINK Mixed greens, tomato, cucumber, onion, parmesan, pepperoncini, Sweet Drop Peruvian peppers, red wine vinaigrette 6 *(gf)*

CAPRESE Roma tomatoes, basil, fresh mozzarella, balsamic glaze 10 *(gf)*

WEDGE Tomatoes, red onions, bacon, gorgonzola crumbles, balsamic glaze, topped with gorgonzola dressing 9 *(gf)*

SPINACH & ARUGULA Fresh strawberries, feta cheese, candied walnuts, red onion, balsamic vinaigrette 7 *(gf)*

GORGONZOLA Romaine, tomato, onion, cashews, gorgonzola cheese, mandarin oranges, gorgonzola dressing 7 *(gf)*

OLD WORLD ITALIAN

CHICKEN or EGGPLANT PARMESAN Herbs, mozzarella, slow roasted marinara, spaghetti marinara, chef's choice vegetables 16/ 14 *(gf 19/ 17)*

CHICKEN or VEAL MARSALA* Wild mushrooms, herbs, demi-glaze, marsala wine, whipped potatoes, chef's choice vegetables 16/ 21 *(gf)*

BEEF SHORT RIBS Braised boneless beef short ribs, Colorado bourbon mushroom demi-glace, whipped potatoes, chef's choice vegetables 19 *(gf)*

PORK CHOP 10oz grilled pork chop, spicy apple slaw, Jamaican Jerk barbeque sauce, mashed potatoes, pan seared bacon maple brussel sprouts 18 *(gf)*

BLACKENED SALMON FISH TACOS* Flour tortillas with a mango pico and a baja slaw with a honey lime sauce, cilantro lime rice, sriracha aioli 16

WOOD FIRED PIZZAS

12" Artisan Pizzas Baked at 1000°

FORMAGGIO Mozzarella, crushed tomato sauce 10 *(gf 14)*

CLASSIC Italian sausage, caramelized onions, mushrooms, mozzarella, crushed tomato sauce 13 *(gf 17)*

CARNE Italian sausage, meatballs, bacon, ham, salami, mozzarella, crushed tomato sauce 16 *(gf 20)*

MAMA T Prosciutto, mushrooms, caramelized onions, garlic, mozzarella, Moody Blue Smoked Blue Cheese, truffle oil, extra virgin olive oil 15 *(gf 19)*

MARGHERITA Sliced tomato, mozzarella, garlic, basil, extra virgin olive oil 12 *(gf 16)*

PESTO CHICKEN Grilled chicken, sun dried tomatoes, pine nuts, artichokes, caramelized onions, pesto sauce 14 *(gf 18)*

FLORENTINO Roasted garlic, artichokes, sun dried tomatoes, basil, prosciutto, mozzarella, alfredo sauce 15 *(gf 19)*

POBLANO Chicken, bacon, Sweety Drop Peruvian peppers, cilantro sun dried tomatoes, mozzarella, fontina, poblano alfredo sauce 16 *(gf 20)*