

PASTAS

RIGATONI & SAUSAGE Italian sausage, onion, garlic, basil, tomato cream
17 (gf 21) baked 2

LINGUINI & CLAMS Clams, onion, garlic, crushed red peppers, herbs,
parmesan, butter, white wine 18 (gf 22)

PENNE GORGONZOLA Chicken, onion, garlic, walnuts, basil, broccoli, red
grapes, gorgonzola cream 18 (gf 22)

SPAGHETTI MARINARA Slow roasted marinara 13 (gf 17)
add Meatballs, Sausage or Bolognese 4

PENNE SALMON* Salmon, asparagus, roasted tomatoes, red onions, crispy
garlic, Applewood smoked sea salt, butter, white wine 18 (gf 22)

SHRIMP SCAMPI* Linguini, shrimp, garlic, crushed red peppers, herbs,
parmesan, butter, white wine 18 (gf 22)

MAC QUATTRO Penne, grilled chicken, onions, Applewood smoked bacon,
four cheeses 16 (gf 20)

FETTUCINE with MUSHROOMS Mushrooms, onions, garlic, herbs,
parmesan, ricotta alfredo 16 (gf 20)

AL FRESCA Penne, Sweet Drop Peruvian peppers, tomatoes, garlic, onions,
asparagus, capers, basil, pine nuts, mozzarella 15 (gf 19)

FETTUCINE POBLANO Chicken, bacon, onion, garlic, roasted tomatoes,
cilantro, poblano alfredo 17 (gf 21)

TUSCANA* Penne, shrimp, chicken, bell pepper, mushrooms, herbs,
aglio e olio 18 (gf 22)

MEAT LASAGNA Italian sausage, beef, port, herbs, ricotta, mozzarella,
slow roasted marinara 16

SPINACH LASAGNA Spinach, herbs, ricotta, mozzarella,
slow roasted marinara 14

BAKED CHEESE RAVIOLI Choice of slow roasted marinara, Bolognese,
Alfredo or Pesto Cream 16 (gf 20)

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@fireandvineco.com,
visit our website at www.fireandvineco.com or call us at 303-232-2424

ABRUSCI'S

FIRE & VINE

CRAFT BEER | WINE | WOOD-FIRED CUISINE

Dinner Menu

Gluten Free Included

303-232-2424

www.fireandvineco.com

2200 Youngfield St
Lakewood, CO 80215

Email: info@fireandvineco.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

- ITALIAN LETTUCE WRAPS** Grilled chicken, Italian sausage, basil, tomatoes, cannellini beans, sweet chili sauce, pesto aioli, sriracha aioli 12 (gf)
- CAPRESE BRUSCHETTA** Mozzarella, Roma tomatoes, basil, extra virgin olive oil, balsamic glaze 10 (gf 14)
- TOMATO BRUSCHETTA** Tomatoes, capers, red onions, pine nuts, garlic, basil 9 (gf 13)
- CHICKEN WINGS** Citrus honey spicy glaze or house dry seasoning, served with gorgonzola dressing 1/2 lb 9 1 lb 16 (gf)
- CALAMARI** Marinara 12 (gf 14)
- PARMESAN TRUFFLE FRIES** 7 (gf)
- FRIED RAVIOLI** Marinara 9
- SAUSAGE and PEPPERS** Marinara 9 (gf)
- GARLIC KNOTS** Marinara 4
- GLUTEN FREE BREAD** Roasted Garlic, herbs, olive oil 4 (gf)
- CIABATTINO BREAD** Roasted Garlic, herbs, olive oil 2

SOUPS and SALADS

- MINISTRONE** Mixed vegetables, white beans, red beans, tomato 5 (gf)
- SOUP OF THE DAY** Chef's choice 5
- 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 11 (gf)
- WEDGE** Tomatoes, red onions, bacon, gorgonzola crumbles, balsamic glaze, topped with gorgonzola dressing 11 (gf)
- SPINACH & ARUGULA** Grilled onions, dried cherries, bacon, goat cheese, cherry tomatoes, honey mustard vinaigrette 7 (gf)
- GORGONZOLA** Romaine, tomato, onion, cashews, gorgonzola cheese, mandarin oranges, gorgonzola dressing 7 (gf)

OLD WORLD ITALIAN and NEW WORLD SPECIALTIES

- CHICKEN or EGGPLANT PARMESAN** Herbs, mozzarella, slow roasted marinara, spaghetti marinara, chef's choice vegetables 17/15 (gf 21/19)
- CHICKEN or VEAL MARSALA*** Wild mushrooms, herbs, demi-glaze, marsala wine, fingerling potatoes, chef's choice vegetables 17/22 (gf)
- CHICKEN or VEAL PICCATA*** White wine, lemon & caper sauce, gorgonzola polenta, chef's choice vegetables 17/22 (gf 21/26)
- BEEF SHORT RIBS** Braised boneless beef short ribs, Colorado bourbon demi-glaze, fingerling potatoes, chef's choice vegetables 19 (gf)
- PORK CHOP** 10oz grilled pork chop, spicy apple slaw, barbecue sauce, gorgonzola polenta, 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 & CALZONES

*12" Artisan Pizzas & Calzones Baked at over 900°
Calzones NOT available Gluten Free*

- FORMAGGIO** Mozzarella, tomato sauce 11 (gf 15)
- CLASSIC** Italian sausage, caramelized onions, mushrooms, mozzarella, crushed tomato sauce 14 (gf 18)
- CARNE** Italian sausage, meatballs, bacon, ham, salami, mozzarella, crushed tomato sauce 17 (gf 21)
- MAMA T** Prosciutto, mushrooms, caramelized onions, garlic, mozzarella, Moody Blue Smoked Blue Cheese, truffle oil, extra virgin olive oil 16 (gf 20)
- MARGHERITA** Sliced tomato, mozzarella, garlic, basil, extra virgin olive oil 12 (gf 16)
- PESTO CHICKEN** Sun dried tomatoes, chicken, pine nuts, artichokes, caramelized onions, pesto sauce 15 (gf 19)
- FLORENTINO** Roasted garlic, artichokes, sun dried tomatoes, basil, prosciutto, mozzarella, alfredo sauce 16 (gf 20)
- POBLANO** Chicken, bacon, Sweet Drop Peruvian peppers, cilantro sun dried tomatoes, mozzarella, poblano alfredo sauce 17 (gf 21)
- BBQ CHICKEN** Bacon, chicken, caramelized onions, cilantro, mozzarella, BBQ sauce 16 (gf 20)
- FIRE** Pepperoni, Italian sausage, garlic, Sweet Drop Peruvian peppers, jalapenos, mozzarella, ricotta, tomato sauce 17 (gf 21)