



2019 Denver Restaurant Week

Three Course Dinner & a Glass of Wine \$35_{Person}

Please select one item from each course &
A complimentary glass of wine from the list below is included
(February 22nd - March 3rd)

COURSE ONE: APPETIZERS

Kitchen Sink Salad gf

Mixed greens, tomatoes, cucumbers, red onions, parmesan,
pepperoncinis, red & yellow sweetie drop Peruvian peppers,
red wine vinaigrette

Spinach & Arugula Salad gf

Grilled onions, dried cherries, candied pepper bacon, goat
cheese, cherry tomatoes, honey mustard vinaigrette

Italian Lettuce Wraps gf

Chicken, Italian Sausage, onion, garlic, tomatoes, basil,
cannellini beans, sweet chili sauce, pesto, Sriracha aioli

Crispy Brussels Sprouts gf

Sun-dried tomatoes, parmesan, pesto aioli

Soup- Minestrone or Soup of the Day

Calamari gf +2

COURSE TWO: ENTRÉES

Rigatoni & Sausage (gf +4)

Italian sausage, onion, garlic, basil, tomato cream

Penne Salmon (gf +4)

Roasted tomatoes, red onions, asparagus, crispy garlic,
Applewood smoked sea salt, white wine

Lasagna

Meat or Spinach

Margherita Pizza (gf +4)

Tomato, fresh mozzarella, garlic, basil, extra virgin olive oil

Classic Pizza (gf +4)

Italian Sausage, mushrooms, caramelized onions,
mozzarella, tomato sauce

Chicken Piccata (gf +4)

Spaghetti, chef's choice vegetables

Beef Short Ribs gf

Mashed potatoes, chef's choice vegetables

COURSE THREE: DESSERTS

- Tiramisu

- Mini Cannoli's

- Spumoni gf

- Brownie Sundae gf

WINE

Santa Cristina Pinot Grigio 7 / 27

Prayers of Saints Chardonnay 8 / 30

Santa Cristina Rosso Toscana 8 / 30

Prayers of Sinners Red Blend 8 / 30

Please notify server staff of any allergies. gf = Gluten Free
Restaurant week menu is designed for each guest to enjoy individually.