

Insalate (Salads)

Add Chicken or Shrimp \$5

Italian Salad ½ SIZE 11. 14.

Romaine and iceberg lettuce with marinated carrots, garbanzo beans, roma tomatoes and mozzarella cheese in a vinaigrette dressing.

Caesar Salad ½ SIZE 11. 14.

Romaine lettuce, homemade garlic and herb croutons and shaved parmesan cheese tossed in our garlic caesar dressing (dressing contains raw eggs).

Spinach Salad ½ SIZE 11. 14.

Baby spinach, tomatoes, crispy bacon, toasted pine nuts & goat cheese in a vinaigrette dressing.

Chopped Salad ½ SIZE 11. 14.

Finely chopped lettuce, tomatoes, olives, garbanzo beans and mozzarella cheese in our balsamic dressing.

Grilled Salmon Salad 16.

Grilled salmon over mixed greens, artichoke hearts, roma tomatoes then topped with a creamy balsamic dressing.

Matteo Salad 15.

Mixed greens, grilled chicken breast, sliced pears, caramelized walnuts, roma tomatoes and blue cheese crumbles tossed in a balsamic dressing.

Mediterranea 14.

Romaine lettuce, tomatoes, cucumber, kalamata olives, feta cheese in a vinaigrette dressing.

Arugula Salad 14.

Wild baby arugula with artichokes, shaved parmesan cheese in a light lemon dressing

The Montana Cobb Salad 15.

Chicken, romaine lettuce, avocado, bacon, hard boiled eggs, tomatoes and blue cheese.

Frutti di Mare Salad 16.

Seafood salad with calamari, shrimp, mussels, scallops and a lemon vinaigrette dressing.

Goat Cheese and Beets 14.

Red beets, mixed spring mix, goat cheese crumbles, cucumbers, kalamata olives in balsamic dressing.

Antipasti (Appetizer)

Spumoni Appetizer (serves two people) 18.

A combination Italian cured meats, cheeses with olives, artichoke hearts and roasted peppers.

Caprese 14.

Fresh mozzarella cheese, sliced roma tomatoes, roasted peppers, kalamata olives, basil & olive oil

Calamari Fritti 14.

Deep fried tender calamari with arrabbiata sauce.

Vongole e Cozze 15.

Sauteed fresh manilla clams and black mussels in a white wine and roasted garlic broth.

Garlic Bread 5.

Garlic herbs and extra virgin olive oil on our homebaked bread.

Arancini 13.

Lightly fried rice balls stuffed with mozzarella cheese, green peas and ground beef.

Prosciutto e Burrata 15.

Cream in the center, fresh mozzarella with Parma prosciutto and extra virgin olive oil.

Calamari Affogati 15.

Sauteed squid, sweet peas, garlic, chili flakes, tomato sauce

Minestrone Soup 8.

Homemade with garden vegetables and potatoes.

Gnocchi Bar

(All in-house made)

Gnocchi Bolognese 22.

Homemade meat sauce.

Gnocchi al Pesto 22.

Traditional pesto cream sauce.

Gnocchi alla Sorrentina 21.

Basil and melted mozzarella cheese in a tomato sauce.

Gnocchi Alfredo 21.

Parmesan cheese & cream sauce.

Gnocchi Fradiavola 23.

Shrimp, white wine in a spicy tomato sauce.

Gnocchi Boscaiola 22.

Wild mushroom sauce. (porcini, button, shiitake).

Gnocchi Cardinale 22.

Sundried tomatoes, chicken breast in a pink sauce.

Gnocchi 4 Formaggi e Spinaci 22.

Fresh spinach, parmesan, goat, gorgonzola & mozzarella cheese in a cream sauce.

Gnocchi Arrabbiata e Funghi 21.

Mushroom in a spicy tomato sauce.

Gnocchi Gamberetti 23.

Shrimp, white wine & pink sauce.

(All split dishes add \$2)

Pastas

Add Chicken or Shrimp \$5

Gluten Free Pasta \$2

Capellini alla Checca 22.

Angel hair pasta with fresh roma tomatoes, basil, garlic and extra virgin olive oil.

Penne Arrabbiata 22.

Small tube pasta in a light spicy tomato sauce.

Spaghetti Bolognese 22.

Pasta with homemade meat sauce (add meatballs \$2.00).

Linguine Della Casa 22.

Pasta with sweet peas, pancetta, mushroom cream sauce.

Farfalle alla Barese 23.

Bowtie Pasta with Italian mild sausage, broccoli, sundried tomatoes in a roasted garlic and olive oil.

Ravioli D'aragosta 26.

Homemade lobster meat ravioli with zucchini julienne in a light saffron cream sauce.

Lasagna Bolognese 22.

Lasagna layered with meat sauce, bechamel sauce and Italian cheese.

Fettuccine Gamberi Porcini e Carciofi 24.

Pasta with shrimp, porcini mushrooms, artichokes and truffle oil.

Penne Paesana 23.

Small tube pasta with chicken breast, broccoli, sundried tomatoes and creamy sauce.

Linguine alle Vongole 24.

Pasta with fresh manilla clams, roasted garlic in a white wine sauce.

Spaghetti Portofino 24.

Pasta with shrimp, artichokes white wine and pink sauce.

Linguine Pescatore 26.

Pasta with fresh manilla clams, shrimp, calamari and mussels in white wine garlic tomato sauce.

Ravioli Bolognese 22.

Pasta pillows stuffed with ricotta cheese in a meat sauce.

Fettuccine Alfredo w/Chicken 23.

Pasta with chicken breast in a parmesan cheese cream sauce.

Linguine al Pesto 22.

Pasta with sweet basil, pine nut and garlic pesto cream sauce.

Farfalle Vodka e Salmone 24.

Bowtie pasta with fresh salmon in a vodka pink sauce.

Linguine Rustica 23.

Pasta with Italian mild sausage, spinach, olives, capers garlic and tomato sauce.

Eggplant Parmigiana 22

Homemade Pasta

We purchased the best pasta machine on the market and sent our chef to Chiavari in Genova, Italy to take an intensive course on pasta making which was taught by an artisan "master pastaio."

These a few of the dishes that we took back home with us. Buon Appetito!

Strozzapreti Carbonara 23.

Elongated cavatelli shaped pasta prepared with pancetta, egg yolks, Parmigiano Reggiano, Pecorino Romano and a pinch of course black pepper.

Pacheri Amatriciana 22.

Jumbo size tube pasta with minced onion, mild spicy peppers, pancetta, Pecorino Romano cheese and plum tomato sauce.

Pappardelle Porcini 24.

Wide noodle ribbons with porcini mushrooms, garlic and white wine with a touch of cream and Parmigiano Reggiano.

Tonnarelli Cacio E Pepe 22.

Long square cross section noodle pasta prepared with a creamy Pecorino and Parmigiano Reggiano cheese sauce with course ground black pepper.

Pennette Puttanesca 22.

Small tube pasta with Kalamata olives, capers, anchovy and garlic in a plum tomato sauce.

Ravioli Quattro Formaggi 23.

Round pasta pillows filled with ricotta, gorgonzola, Parmigiano Reggiano and mascarpone cheeses.

Mezza Luna Pollo E Funghi 23.

Half moon shaped pasta pillows stuffed with chicken breast and wild mushrooms prepared with brown butter sage sauce.

Cavatelli Broccoli Rabe 23.

Italian sausage, roasted broccoli rabe, garlic, chili flakes and white wine.

Carne (Meat)

Served with rosemary roasted potatoes and sautéed vegetables of the day.

Flat Iron Steak Frites 28.

Grilled flat iron steak served with french fries.

Vitello D'Annunzio 29.5

Veal scaloppine with artichokes, shallots mushrooms and marsala wine sauce.

Vitello Marsala 29.5

Veal scaloppine with mushrooms, marsala wine sauce.

Vitello al Limone 29.5

Veal scaloppine lemon, capers and white wine.

Pesce (Seafood)

Served with rosemary roasted potatoes and sautéed vegetables of the day. Except Cioppino.

Fillet of Sole 27.

Pan roasted fillet of sole topped with a brown butter sage sauce and roasted shaved almonds.

Salmone 28.

Atlantic salmon fillet with lemon, capers and white wine.

Fish of the Day M.P.

Ask your server.

Cioppino Mediterraneo 28.

Fresh fish, clams, shrimps, calamari, mussels, in a light tomato fish broth.

Scampi al Limone 28.

Jumbo tiger shrimp in a white wine, garlic & lemon caper sauce.

Scampi Fradiavola 28.

Jumbo tiger shrimp in spicy tomato sauce with fresh garlic and red chili flakes.

Pollo (Poultry)

Served with rosemary roasted potatoes and sautéed vegetables of the day.

Pollo Marsala 24.

Double chicken breast with mushrooms and marsala wine sauce.

Pollo al Limone 24.

Double Chicken breast of chicken sauteed with lemon juice, white wine & capers.

Pollo Cacciatore 24.

Double chicken breast with roasted peppers, mushrooms and onions in a white wine light tomato sauce.

Pollo Milanese 24.

Lightly breaded chicken breast topped with chopped tomatoes and spinach chiffonade lemon & olive oil.

Pollo Saltimbocca 25.

Double chicken breast topped with prosciutto, mozzarella and sage in a white wine sauce.

Pollo Parmigiana 23.

Baked breaded chicken breast with parmesan & mozzarella cheese in a light tomato sauce.

Contorni (Sides) ~ 7

Sauteed Spinach • Roasted Potatoes • Sauteed Broccoli

Sauteed Vegetables Mixed • Side Pasta Marinara

(All split dishes add \$2)

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.



STEAKS, CHOPS, CHICKEN & FISH

ALL OF THE ITEMS BELOW ARE COOKED ON A CAST IRON SKILLET IN OUR OAK WOOD BURNING OVEN AT 800 DEGREES! YOU WILL TASTE THE DIFFERENCE!

Entrees below served with roasted rosemary Yukon gold potatoes & vegetables of the day.

Fiorentina 36.

16 Oz USDA choice bone in porterhouse steak.

Ribeye 39.

16 Oz. USDA choice bone in ribeye steak.

Steak Frites 28.

10 Oz Usda Choice Flatiron Steak
Served with French Fries.

Branzino Al Cartoccio 29.

Mediterranean sea bass fillet cooked in a parchment bag with cherry tomatoes, kalamata olives, artichoke hearts & herbs

Halibut 28.

Lemon capers, garlic & white wine.

Colorado Lamb Chops 32.

Mary's Natural Chicken 25.
Half Roasted Chicken marinated in a blend of Italian herbs.

NY Style

Gluten Free Crust Add \$3.00

Cheese & Tomato Sauce

Toppings

Pepperoni, sausage, mushrooms, onions, green peppers, olives, eggplant, garlic, salami, meatballs, anchovy, canadian bacon & pineapple, chicken, pesto, capers, goat cheese, feta cheese, basil, sun-dried tomatoes, kalamata olives, prosciutto, smoked mozzarella

	Med. 12*	Lg. 16*	Med. 12*	Lg. 16*
Pomodoro	19.	23.	Quattro Stagioni	21.
Tomato sauce, mozzarella cheese, basil and sliced tomatoes.			Prosciutto di Parma, artichokes, mushrooms, olives, tomato sauce & mozzarella cheese.	25.
Della Casa	21.	25.	Pollo e Pesto	21.
Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.			Chicken breast sundried tomato, pesto sauce & mozzarella cheese.	25.
Vegetarian	20.	25.	Hawaiiana	20.5
Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant			Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.	24.
Diavola	21.	25.	Biancaneve	20.
Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.			Spinach, garlic, ricotta, & mozzarella cheese.	24.
Quattro Formaggi	20.	24.	Calzone	16.
Ricotta, gorgonzola, goat & mozzarella cheese.			Filled with ricotta cheese & tomato sauce. (Add \$1 per filling.)	