

Pizze WOOD-FIRED GLUTEN WITH TOPPINGS

The Queen • PIZZA MARGHERITA 

Tomato sauce, fresh mozzarella, fresh organic basil, grated Parmesan **\$8**

Marky • SALUMI CALABRESE 

Tomato sauce, fresh mozzarella, Salumi Calabrese, crushed red pepper, grated Parmesan **\$9.50**

Sonny • SPICY ITALIAN SAUSAGE 

Tomato sauce, fresh mozzarella, spicy Italian sausage, grated Parmesan **\$9.50**

Fun Guy • MUSHROOM PIZZA 

Garlic infused olive oil, goat cheese, fresh mozzarella, sauteed button and oyster mushrooms **\$10**

Bianca Fresca • WHITE PIZZA 

Garlic infused olive oil, prosciutto, goat cheese, fresh mozzarella, topped with dressed arugula and shaved Parmesan post oven **\$10.50**

Mother Clucker • CHICKEN & PESTO PIE 

House-made basil pesto, Oven Roasted Chicken, Roasted Red Peppers, fresh mozzarella **\$10.50**

Additional Toppings

\$2 ea. spicy Italian sausage
salumi calabrese
prosciutto
chicken
mushrooms
goat cheese
fresh mozzarella
bacon

\$1 ea. kalamata olives
pepperoncini
basil
arugula
artichoke hearts
red onion
cherry tomatoes
roasted red pepper
shaved Parmesan
shredded mozzarella

*Ask about our weekly
Pizza Special*

Antipasti SHAREABLE STUFF

The Board

Select cured meats and cheeses, Brava! Funky Nuts, house-made focaccia

\$15

Spread the Love

OVEN BAKED BRIE

Wood-fire roasted brie, walnuts, seasonal preserves, house-made grilled focaccia

\$9.50

Bacon Pops

BACON DATES

Bacon wrapped, goat cheese stuffed dates, wood-fire roasted

\$8

Family Jewels

MEATBALLS & SAUCE

Brava! meatballs, sauce, grilled house-made focaccia, wood-fire roasted

\$7.50

Insalate GREEN STUFF

The Forager

Arugula, shaved fennel, house-made ricotta salata, heirloom grape tomatoes, oven roasted walnuts tossed with a Mediterranean honey mustard vinaigrette

\$9 full

\$5 half

Italian Chop

Romaine, spring mix, heirloom grape tomatoes, cucumber, red onion, artichoke hearts, smoked Provolone, focaccia croutons

\$9 full

\$5 half

YOUR CHOICE OF DRESSINGS:

Italian herb, sundried tomato vinaigrette, Mediterranean honey mustard

Add roasted chicken for \$4

• *We proudly use* •

FRESH, ORGANIC & LOCAL

INGREDIENTS

Dolci THE SWEET STUFF

TIRAMISU

House-made lady fingers, espresso rum soak, Mascarpone cream, almond infused chantilly cream

\$5.50

ITALIAN S'MORES

Pizzelles, Nutella, marshmallow, wood-fire

Add bacon for \$1

\$4

Bevande DRINKS AND CAFFEINE

SAN PELLEGRINO *assorted flavors* **\$2**

SPARKLING WATER **\$3**

FOUNTAIN BEVERAGE **\$2**

ESPRESSO DRINKS

SHOT	\$2.75	CAPPUCINO	\$3.75
AMERICANO	\$2.75	ESPRESSO	\$3.75
CORTADO	\$3.25	CON PANNA	
MACHIATO	\$3.25	MOCHA	\$4.00
LATTE	\$3.75	HOT TEA	\$2.50

Additional items • Flavors 50¢ • Almond Milk \$1



*We proudly source ingredients
and partner with these local artisans
and special interest groups*

- HAZEL DELL MUSHROOMS
- JUMPIN' GOOD GOAT DAIRY
- ROCKY MOUNTAIN MILLING
- TONALI'S MEATS
- BRUSH LOCKER
- SLOW FOOD DENVER