

**LE PASTE** \*pasta made fresh daily

* <b>Tagliatelle</b> cherry tomatoes, fresh mozzarella, marinara, garlic, basil	17.50
* <b>Garganelli</b> fresh basil pesto, walnuts, aged ricotta	18.00
* <b>Gnocchi</b> potato dumplings, chopped tomatoes, basil pesto, Tuscan olive oil	19.00
* <b>Fettuccine Bolognese</b> three color fettuccine, classic Italian meat sauce	18.00
* <b>Spinach Pappardelle</b> grilled vegetables, marinara, diced tomato, goat cheese	18.00
* <b>Tagliolini all'Astice</b> basil spaghetti, Maine lobster, zucchini, tomatoes, fresh basil, lobster reduction	26.00
<b>Trenette</b> baby clams, white wine, garlic, chopped tomato, extra virgin olive oil	19.00
* <b>Spinach and Ricotta Cheese Ravioli</b> sage butter sauce, lightly smoked ricotta	19.00
* <b>Spaghettoni</b> diver scallops, butter, lemon, capers	22.00
<b>L'Hostaria Risotto Carnaroli Rice</b> truffle butter and parmesan cheese, veal jus	21.00

**I PESCI**

<b>Zuppa di Pesce</b> tuna, salmon, clams, mussels, crab claw and shrimp, tomato lobster broth, toasted crostini	small 18.00 large 24.00
<b>Halibut</b> basil-cruste halibut over milk-braised leeks, red and yellow sweet pepper sauce	26.00
<b>Wild Salmon</b> grilled, herb-caper sauce, risotto cake with peas	28.00
<b>Tagliata di Tonno</b> grilled, sliced peppercorn crusted Ahi tuna, arugula, cherry tomatoes, broccolini, aged balsamic	28.00

**LE CARNI**

<b>Coniglio</b> rabbit braised in white wine, black olives and roasted shallots, grilled polenta, served in a terracotta dish	26.00
<b>Ossobuco</b> braised veal shank, roasted potatoes, veal reduction, garlic broccolini, chopped fresh tomato	32.00
<b>Rollatina di Pollo</b> baked organic chicken roulade of fontina cheese, spinach, portobello mushrooms and prosciutto, mashed potatoes	26.00
<b>Filetto di Manzo alla Mostarda</b> grilled beef tenderloin, homemade grain mustard sauce, spinach, broccolini, grilled tomatoes	30.00
<b>Saltimbocca</b> thinly sliced veal scaloppini, topped with prosciutto and sage, potato-cake	28.00
<b>Costolette d'Agnello</b> goat cheese-cruste Colorado lamb chops rosemary sauce, truffle mashed potatoes, grilled zucchini	34.00
<b>Cotoletta alla Milanese</b> breaded veal chop milanese, arugula, Checca-style tomatoes	32.00

Split charges: Appetizers \$2, Pastas \$3, Main Courses \$4 • 18% service charge may be added

## GLI ANTIPASTI

<b>Insalata Mista</b> organic baby greens, tomatoes, carrots and cucumbers, extra virgin olive, lemon dressing	9.50
<b>Insalata Montanara</b> arugula, gorgonzola, pears, walnuts, balsamic dressing	11.50
<b>Insalata Portobello</b> grilled, sliced portobello mushroom over Romaine lettuce, roasted tomatoes, local Colorado goat cheese, whole grain mustard dressing	12.50
<b>Insalata Tricolore</b> arugula, endive and radicchio, balsamic dressing, shaved parmesan	12.00
<b>Insalata di Asparagi e Prosciutto</b> warm, Prosciutto-rolled asparagus, figs, mixed greens, aged balsamic, Tuscan extra virgin olive oil	13.50
<b>Insalata di Carciofi e Parmigiano Reggiano</b> grilled, marinated artichoke hearts over greens, shaved parmesan, lemon dressing, Tuscan olive oil	13.00
<b>Vitello Tonnato</b> sliced veal tenderloin in a light tuna sauce, capers and beet chips	13.50
<b>Caprese</b> mozzarella cheese, tomato and avocado, basil pesto	12.00
<b>Insalata d'Astice</b> lobster tail, grilled zucchini and artichoke puree over baby greens, cherry tomato confit, red and green pesto	17.00
<b>Calamari Fritti</b> lightly fried calamari, spicy marinara	15.00
<b>Burrata</b> fresh, velvety burrata cheese, sautéed cherry tomatoes, rosemary and Tuscan olive oil	16.00

## CARPACCIO *thinly sliced, fresh fish and meat we marinate, cure, smoke or lightly sear*

<b>Beef Carpaccio</b> over arugula with shaved parmesan	14.50
<b>Beef Tartar</b> ground tenderloin of beef, capers, shallots, topped with a quail egg	16.00
<b>Parma Prosciutto</b> riserva Galloni, breadsticks and figs	15.00
<b>Colorado Buffalo</b> lightly smoked with peppercorns and fresh pears	15.50
<b>Bresaola</b> thinly sliced Italian cured beef, arugula, shaved parmesan	13.00
<b>Ahi Tuna</b> peppercorn crusted and seared, crab and avocado	15.00
<b>Salmon and Ahi Tuna Tartar</b> shallots, chives and Beluga caviar	16.50
<b>Smoked Swordfish</b> black olives, endive and basil infused olive oil	15.50
<b>Dill-Marinaded Salmon</b> fennel and orange salad	12.50

## LE ZUPPE

<b>Minestrone</b> fresh country style vegetable soup	9.50
<b>Gazpacho</b> chilled, pureed tomato and vegetable soup with avocado	9.50
<b>Minestra di Cetrioli</b> pureed cold cucumber and dill soup with sautéed rock shrimp and organic Tuscan Leone di Cortona olive oil and basil pesto sorbet	12.00
<b>Cozze alla Marinara</b> sautéed New Zealand mussels, garlic, oregano, white wine and tomato broth	13.00