

## Starters

**Fried Artichokes** champagne battered hearts with balsamic honey mustard \$8

**Baked Shrooms** seafood stuffed jumbo mushrooms, baked in garlic butter \$8.75

**Cheese and Olives** layers of goat cheese and olives with garlic crostinis \$7.50

**Fried Calamari** lemon, fennel and gremolata with spicy tomato remoulade \$10

### Gnarly Snax

**Majestics** five-cheese polenta fries with pomodoro dipping sauce \$8

**Garlic Shrimp** six large shrimp skillet-seared with lemon butter and torn bread \$10.50

**Romano Fries** deep-fried golden brown, parsley and house sauce \$4.50

**Garlic Cheese Bread** house bread with roasted garlic and five-cheese blend with marinara \$6

**Tomato Pancetta Bisque** generous portion with fresh basil garnish \$5.50

## Cool Greens

**Mazzola's Salad** tossed tableside with our house lemon-garlic vinaigrette \$4

**Caesar Salad** crisp romaine, homemade dressing and garlic croutons with shaved romano cheese \$6...\$9

**Gorgonzola Salad** spinach, candied walnuts, tomato, prosciutto with balsamic dressing \$6...\$9

**Salmon Salad** house greens tossed with feta cheese, tomato, onion, green olives, pepperoncinis, house dressing, and topped with wild sockeye salmon \$14 substitute veal \$19

**Caprese Salad** fresh buffalo style mozzarella, roma tomatoes, fresh basil, extra virgin olive oil and balsamic reduction \$9

SAMPLE MENU - Menu and Pricing Subject to Change

## Pasta

**Lemon Scallops** linguine tossed with jumbo scallops, white wine, basil, garlic, lemon and butter \$19...\$25

**Clams Capri** linguine tossed with littleneck clams, lemon, garlic, white wine, herbs and olive oil \$17...\$23

**Angel Hair** fresh tomatoes, basil, calamata olives, garlic and olive oil \$12...\$17

**Spaghetti Marinara** plum tomatoes, fresh herbs, garlic and onions \$10...\$15  
with your choice of meatballs or sausage \$14...\$20

**Fettuccine Alfredo** garlic, white wine, cream and romano cheese \$14...\$19

with your choice of chicken or shrimp \$18...\$25

**Pesto Chicken** angel hair pasta tossed with chicken, sun-dried tomatoes, artichoke hearts and basil pesto \$16...\$22

**Lasagna Bolognese** layered with chianti braised beef ragu and seven cheeses \$14...\$19

**Cannelloni** chicken, sausage, mushroom, ricotta and tomato cream sauce \$13...\$18

**Meat Lovers Penne** baked with sausage, pepperoni, ham, beef and cheese sauce \$15...\$21

**Veggie Pesto Penne** sun-dried tomatoes, artichoke hearts and basil pesto \$14...\$18

**Penne alla Vodka** shrimp and pancetta with vodka and spicy pomodoro cream \$18...\$23

**Baked Penne** baked with tomato alfredo sauce, garlic herb ricotta and five cheese blend \$14...\$19

Olive Oil Mashed Potatoes...\$5

Spaghetti Marinara...\$5

Spaghetti Bolognese...\$6

Garlic-Butter Broccoli...\$5

Grilled Portabello...\$5

Spicy Italian Sausage...\$5

## Sides

## Dinners

**Tuscan Steak** herb-crusted, olive oil mashed potatoes and grilled portabello mushroom \$19  
with spicy shrimp \$25

**Chicken Parmesan** skillet roasted with marinara and five cheese blend \$16  
with side of spaghetti marinara \$19

**Chicken Florentine** skillet baked with creamy spinach, pancetta and romano cheese \$16  
with side of spaghetti marinara \$19

## House Specialties

**Seafood Cioppino** linguine with a seafood stew of shrimp, scallops, salmon, clams and calamari in a spicy tomato broth \$19.50...\$26

**Spaghetti Bolognese** traditional Italian meat sauce with lean ground beef, pork, pancetta and chianti wine \$13...\$18  
with your choice of meatballs or sausage \$16...\$23

**Eggplant Parmesan** grilled onion, fennel, sweet peppers and fresh mozzarella \$14.50  
with side of spaghetti marinara \$19

**Veal Marsala** sautéed veal scallopini with mushroom marsala sauce and olive oil mashed potatoes \$24

**Meatball Hoagie** baked hot and cheesy with golden brown romano fries \$9.50

**Sausage Hoagie** baked hot and cheesy with golden brown romano fries \$9.50

**Eggplant Florentine** skillet roasted with creamy spinach, roasted garlic, ricotta, and fresh goat cheese \$16

with side of spaghetti marinara \$19

**Roast Wild Sockeye Salmon** lemon, garlic, fresh herb butter sauce and steamed broccoli \$19

# Build Your Own Pizza & Calzones

We start by brushing our homemade dough with roasted garlic-infused olive oil; then cover with Mazzola's marinara and a blend of mozzarella, provolone, asiago and fontina cheese.

small \$9 medium \$12 large \$14  
calzone \$9

## Toppings

small \$1.50 medium \$1.95 large \$2.00

\*charged as a double topping

- pepperoni...onions...eggplant
- fresh mozzarella\*...sausage...peppers
- pepperoncini...ricotta cheese
- canadian bacon...fresh tomato
- jalapeños...feta cheese\*...ground beef
- broccoli...pineapple...goat cheese\*
- chicken\*...spinach...calamata olives\*
- black olives...fresh basil...meatball
- mushrooms...green olives...pesto\*
- bacon...sun-dried tomatoes\*
- artichokes\*...anchovies\*...roasted garlic
- pancetta\*...gorgonzola\*...fennel\*

The Steamboat Restaurant Group  
Has Gone Green

Gold member of the Sustainable Steamboat  
business program



970.870.0438  
3190 S. Lincoln Ave



970.870.8500  
Curve Plazo



970.871.1107  
RexsCatering.com

SAMPLE MENU - Menu and Pricing Subject to Change

# Designer Pizza

small \$13 medium \$16 large \$19

# Designer Calzones

calzone \$13

**Mai Wowie** ginger, canadian bacon, pineapple, peppers, scallion and hoisin

**The White Album** olive oil, roasted garlic, herbs, sautéed onions and fennel

**Margherita** fresh tomato, fresh mozzarella, and fresh basil with cracked pepper and e.v.o.

**Rocky Cheese Steak** grilled steak, peppers, onions, mushrooms and garlic

**Louie Primavera** red sauce, garden vegetables, fresh herb, calamata olives and goat cheese

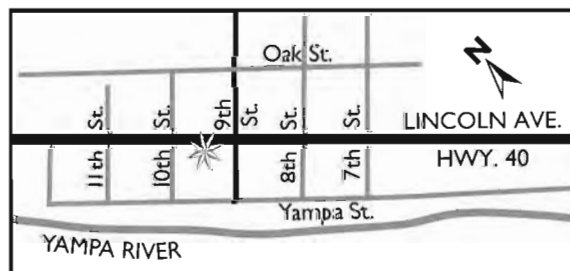
**Walkin' in Memphis** chicken bbq, apple butter, pickled onion, sweet peppers and fresh tomato

**The Godfather** pepperoni, sausage, canadian bacon, ground beef and mushrooms

**Mazzola Bruschetta** olive oil, pesto, tomato, spinach, garlic, feta cheese and fresh mozzarella

## Seafood Calzone

sautéed shrimp and scallops with five cheeses and creamy alfredo sauce \$19



Mazzola's is located downtown at 917 Lincoln Ave -  
under the red awning and 10 minutes from the slopes

# Eat Big, Talk Loud and Break A Few Rules.



Pasta • Italian Dinners • Pizza  
DINE IN • TAKE OUT • CATERING

*Mazzola's*  
majestic italian diner

970.879.2405

917 LINCOLN AVENUE DOWNTOWN  
STEAMBOAT SPRINGS, COLORADO