



BOULDER, COLORADO

... EST. 1993 ...

DINNER

# TAPAS CALIENTES

- \* **GUISANTES PICANTES** blackened sugar snap peas | lemon | remoulade 6.50
- EMPANADAS** braised chicken | manchego | goat cheese | spinach | harissa 5.95
- FALAFEL** chickpea | cumin | parsley | yogurt-tahini 3.95
- \* **GAMBAS A LA PLANCHA** griddled shrimp | garlic | olive oil | lemon | salsa verde 8.25
- SPANAKOPITA** phyllo baked spinach & feta | lemon | tzatziki 4.95
- \* **CHAMPIÑONES SALTEADOS** sautéed mushrooms | garlic | sherry | parsley | lemon 5.95
- POLENTA CON CORDERO** braised Colorado lamb | creamy polenta | pomegranate | Grana Padano 5.95
- ALBÓNDIGAS DE CERDO** pork & ricotta meatballs | San Marzano tomato sauce 4.95
- PINCHO MORUNO DE CORDERO** ♦ spiced lamb skewer | feta dip | warm soft pita 6.25
- SPIEDINO DI POLLO** curry chicken skewer | feta dip | warm soft pita 5.25
- RATATOUILLE** wood oven roasted tomatoes | peppers | zucchini | eggplant | onions | basil | Grana Padano 5.95
- PATATAS BRAVAS** crisp potatoes | salsa brava | garlic aioli 6.25
- \* **DÁTILES CON TOCINO** bacon wrapped Medjool dates | garlic | lemon butter 5.50 [*contain pits*]
- AJO ASADO** roasted garlic | chèvre | tomato jam | aged balsamic | sea salt crostini 5.95
- \* **BISTECCA VERDE** ♦ grilled hanger steak | salsa verde | manchego 7.95
- PASTILLA** phyllo wrapped chicken | pine nuts | cilantro | raisins | Ras el Hanout | cinnamon 6.25
- CALAMARI FRITTI** ♦ crisp calamari | garlic | marinara 5.95
- SAGANAKI** pan fried bread cheese | salsa verde | crostini 6.95
- \* **MOULES BUZARRA** mussels | spicy San Marzano tomato broth | leeks | white wine | parsley 8.95
- \* **MOULES AU PARMESAN** mussels | parmesan crème | shallots | green onions | lemon 8.95
- \* **OLIVES AL HORNO** kalamata, picholine, Castelvetrano olives | roasted garlic | rosemary 4.95 [*contain pits*]

JOIN US FOR HAPPY HOUR EVERYDAY 3 - 6:30PM  
PLEASE INQUIRE ABOUT OUR NEW LATE HAPPY HOUR

\* indicates gluten free items

# TAPAS FRIAS

- \* **TIROKAFTERI** feta dip | Greek yogurt | feta | dill | garlic | warm soft pita 5.95
- BOQUERONES** marinated white anchovies | roasted peppers | lemon | sea salt | crostini 4.95
- ALMENDRAS** toasted California almonds | sea salt 4.95
- \* **RUCOLA** baby arugula | olive oil | lemon | Grana Padano 3.95
- TABBOULEH** bulgur wheat | tomatoes | cucumbers | red peppers | scallions | lemon | parsley | mint 4.25
- HUMMUS BI TAHINI** chickpea hummus | toasted pine nuts | warm soft pita 5.95
- \* **BURRATA CAPRESE** burrata | vine ripened tomatoes | basil | sea salt | olive oil | aged balsamic 7.95
- \* **BETTERAVES RÔTIÉS** roasted beets | toasted pistachios | baby arugula | chèvre | chamomile honey 6.95
- TRUITE FUMÉE** smoked Idaho trout | crisp Kennebec potatoes | citrus-herb aioli | arugula | lemon oil 7.25
- TUNA TARTARE** ♦ Yellowfin tuna | oranges | jalapeños | picholine olives | toasted almonds  
lime-soy vinaigrette | sea salt crostini 9.95
- FORMAGGI** herb chèvre | manchego | gorgonzola | spiced walnuts | orange jam | toasted focaccia 9.95
- CHARCUTERIE** Prosciutto di Parma | Coppa ham | Soppressata picante  
black pepper mustard | toasted focaccia 9.95

## ENSALADAS Y SOPA

*Available with chicken 3.50 | Scottish salmon ♦ 6.00 | hanger steak ♦ 6.50*

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| <ul style="list-style-type: none"> <li>* <b>MORROCAN CHICKEN &amp; LENTIL SOUP</b> 4.25/5.95<br/>braised chicken   lentils   tomato   cilantro   ginger</li> <li>* <b>MISTA</b> 6.95<br/>field greens   romaine   fennel   carrots   tomatoes<br/>radishes   Parmigiano Reggiano   citronette</li> <li><b>CAESAR</b> 8.95<br/>romaine   anchovies   croutons   Grana Padano</li> <li>* <b>SPINACI</b> 8.95<br/>field greens   smoked bacon   apples<br/>pickled onion   feta   mandarin vinaigrette</li> <li>* <b>GRECA</b> 10.95<br/>romaine   cucumbers   tomatoes   red onions<br/>bell peppers   pepperoncini   olives   feta<br/>herb vinaigrette</li> </ul> | <ul style="list-style-type: none"> <li>* <b>ITALIAN CHOPPED</b> 11.95<br/>romaine   kale   chicken   Genoa salami<br/>fresh mozzarella   grape tomatoes   cucumbers<br/>carrots   red onions   pine nuts<br/>rice wine vinaigrette</li> <li><b>MED SAMPLER</b> 13.95<br/>falafel   hummus   feta dip   tabbouleh<br/>Greca salad   warm soft flatbread</li> <li><b>ESPAÑA</b> 14.95<br/>Moroccan chili rubbed chicken   field greens<br/>strawberries   pine nuts   cucumbers   tomatoes<br/>red onions   chèvre   lime-soy vinaigrette</li> </ul> |
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# PLATOS PRINCIPALES

**EGGPLANT PARMIGIANO** 14.95

oven baked eggplant | fresh mozzarella | parmigiano | San Marzano tomato sauce | Focaccia bread crumbs

\* **PICCATA DI POLLO** 18.95

sautéed chicken breast | capers | lemon | thyme | Basmati rice | seasonal vegetables

**KEBAB** ◇ curry-tarragon chicken 17.95 spice rubbed lamb 19.95

seared greens | bell peppers | onions | caper-olive relish | feta dip | warm soft pita

**SALMONE OREGANATA** ◇ 23.95

pan roasted salmon | Manila clams | parmesan-oregano breadcrumbs  
fingerling potatoes | baby spinach | garlic-saffron broth

**MOROCCAN LAMB TAGINE** 29.95

orange-coriander braised Colorado lamb shank | saffron potato purée | roasted cauliflower | kale  
glazed apricots | toasted almonds

\* **POLLO ALLA CACCIATORA** 23.95

half roasted chicken | mushrooms | bell peppers | mixed olives | creamy polenta  
seared kale | sherry-tomato ragout

\* **FILET GORGONZOLA** ◇ 31.95

grilled filet mignon | roasted broccolini | smashed marble potatoes  
gorgonzola butter | red wine reduction

\* **TONNO ALLA PEPERONATA** ◇ 28.95

herb seared Yellowfin tuna | zucchini & squash | Kalamata olives | peperonata | seared greens  
marinated feta | citrus butter | mint

\* **SALTIMBOCA** 22.95

pork scaloppini | Prosciutto di Parma | provolone | tomatoes | sage  
smashed marble potatoes | seared greens | sherry wine reduction

## PAELLA

*A classic Spanish rice dish with a rich history originating from Valencia, Spain. Simmered & baked with fresh thyme, lemon & white wine on a bed of saffron rice. Please enjoy paella individually or served **Family Style**. Perfect for sharing with a friend or with the whole table.*

\* **VALENCIANA** 22.95

Spanish chorizo | chicken  
PEI mussels | Manila clams  
Gulf shrimp | peas  
roasted red peppers | saffron

\* **MARISCOS** ◇ 25.95

PEI mussels | Manila clams  
Gulf shrimp | calamari  
roasted red peppers  
peas | saffron

\* **VERDURAS** 17.95

broccoli | roasted red peppers  
zucchini | peas | mushrooms  
artichoke hearts | herb chèvre  
saffron

**WE PROUDLY SERVE ARTISAN BREADS, BAKED DAILY IN OUR IN-HOUSE BAKERY.**

# PIZZAS

<b>MARGHERITA</b> San Marzano tomato sauce   basil mozzarella	9.95	<b>LA VÉGÉTARIENNE</b> ratatouille   herb ricotta   fontina   basil [ add grilled chicken 1.50 ]	10.95
<b>SALSICCIA</b> Italian sausage   mushrooms San Marzano tomato sauce   oregano mozzarella	10.95	<b>SPEZIATA</b> grilled chicken   roasted garlic purée   avocado wood roasted jalapeños   cilantro   fontina	11.95
<b>CALABRIA</b> pepperoni   Calabrian chiles   smoked provolone San Marzano tomato sauce   dried oregano	11.95		

Add Prosciutto di Parma  
or  
Add Coppa ham  
2.50

# PASTAS

Available with Capello's gluten free fettucine 2.50

<b>ORZO DI GAMBERETTI</b> pan roasted gulf shrimp   orzo   artichoke hearts tomatoes   spinach   pesto   feta	17.95	<b>BOLOGNESE</b> rigatoni   classic Italian meat sauce Grana Padano   nutmeg   cream	16.95
<b>RAVIOLI ALLA RAIMONDO</b> inspired by Chef Raimondo Laudisio chicken   spinach   shiitake mushrooms ricotta   tomato-vodka cream	17.95	<b>SEAFOOD PUTTANESCA</b> fresh linguine   Manila clams   Gulf shrimp   tomatoes olives   capers   white wine   anchovy   lemon toasted bread crumbs	19.95
<b>POLLO ALLA PARMIGIANA</b> chicken   Italian bread crumbs   marinara fresh mozzarella   spaghetti	17.95		

# SULLA GRIGLIA

“FROM THE GRILL”

<b>Vegetable Kebabs</b>	<b>Chicken Breast</b>	<b>Atlantic Salmon</b> ◇	<b>Hanger Steak</b> ◇	<b>Sesame Tuna</b> ◇	<b>Filet Mignon</b> ◇
14.95	17.95	22.95	21.95	27.95	29.95

## VERDURE

broccoli | lemon  
ratatouille | balsamic  
sugar snap peas | shallots

## SALSA

harissa    salsa verde  
red wine balsamic reduction  
beurre blanc au citron

◇ These items may be served raw or undercooked, or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.