



BOULDER, COLORADO

... EST. 1993 ...

LUNCH

TAPAS CALIENTES

- * **GUISANTES PICANTES** blackened sugar snap peas | lemon | remoulade 6.95
- EMPANADAS** braised chicken | manchego | goat cheese | spinach | harissa 6.50
- FALAFEL** chickpea | cumin | parsley | yogurt-tahini 4.25
- * **GAMBAS A LA PLANCHA** griddled shrimp | garlic | olive oil | lemon | salsa verde 8.50
- SPANAKOPITA** phyllo baked spinach & feta | lemon | tzatziki 5.25
- * **CHAMPIÑONES SALTEADOS** sautéed mushrooms | garlic | sherry | parsley | lemon 5.95
- POLENTA CON CORDERO** braised Colorado lamb | creamy polenta | pomegranate | Grana Padano 7.50
- ALBÓNDIGAS DE CERDO** pork & ricotta meatballs | San Marzano tomato sauce 4.95
- PINCHO MORUNO DE CORDERO** ♦ spiced lamb skewer | feta dip | warm soft pita 6.95
- SPIEDINO DI POLLO** curry chicken skewer | feta dip | warm soft pita 5.95
- RATATOUILLE** wood oven roasted tomatoes | peppers | zucchini | eggplant | onions | basil | Grana Padano 6.25
- PATATAS BRAVAS** crisp potatoes | salsa brava | garlic aioli 6.95
- * **DÁTILES CON TOCINO** bacon wrapped Medjool dates | garlic | lemon butter 5.95 [*contain pits*]
- AJO ASADO** roasted garlic | chèvre | tomato jam | aged balsamic | sea salt crostini 6.25
- * **BISTECCA VERDE** ♦ grilled hanger steak | salsa verde | manchego 8.25
- PASTILLA** phyllo wrapped chicken | pine nuts | cilantro | raisins | Ras el Hanout | cinnamon 6.25
- CALAMARI FRITTI** ♦ crisp calamari | garlic | marinara 6.25
- 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 5.95 [*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 6.25
- BOQUERONES** marinated white anchovies | roasted peppers | lemon | sea salt | crostini 5.95
- * **ALMENDRAS** toasted California almonds | sea salt 5.25
- * **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 RÓTIES** roasted beets | toasted pistachios | baby arugula | chèvre | chamomile honey 7.95
- TRUITE FUMÉE** smoked Idaho trout | crisp Kennebec potatoes | citrus-herb aioli | arugula | lemon oil 8.25
- 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 5.00 | Atlantic salmon ♦ 7.00 | hanger steak ♦ 7.50

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| * MORROCAN CHICKEN & LENTIL SOUP 4.25 5.95 | CAESAR 9.25 |
| braised chicken lentils tomato cilantro ginger | romaine croutons Grana Padano
[add white anchovies .95] |
| * MISTA 7.25 | * ITALIAN CHOPPED 12.95 |
| field greens romaine fennel carrots tomatoes
radishes Parmigiano Reggiano citronette | grilled chicken garbanzo beans kale romaine
cucumbers tomatoes zucchini avocado
feta mint basil rice wine vinaigrette |
| * SPINACI 9.95 | MED SAMPLER 13.95 |
| baby spinach smoked bacon spiced walnuts
dried cranberries gorgonzola apples
red onions orange vinaigrette | falafel hummus baba ghanouj tabbouleh
Greca salad crisp paprika flatbread |
| * GRECA 11.95 | ESPAÑA 15.95 |
| romaine cucumbers tomatoes red onions
bell peppers pepperoncini olives feta
herb vinaigrette | Moroccan chili rubbed chicken field greens
strawberries pine nuts cucumbers tomatoes
red onions chèvre lime-soy vinaigrette |

PIZZAS

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

Add Prosciutto di Parma
or
Add Coppa ham
2.50

Available with Capello's gluten free fettucine 2.50

PASTAS

ORZO DI GAMBERETTI pan roasted gulf shrimp orzo artichoke hearts tomatoes spinach pesto feta	15.95	BOLOGNESE rigatoni classic Italian meat sauce Grana Padano nutmeg cream	15.95
RAVIOLI ALLA RAIMONDO inspired by Chef Raimondo Laudisio chicken spinach shiitake mushrooms ricotta tomato-vodka cream	14.95	SEAFOOD PUTTANESCA fresh linguine Manila clams Gulf shrimp tomatoes olives capers white wine anchovy lemon toasted bread crumbs	17.95
POLLO ALLA PARMIGIANA chicken Italian bread crumbs marinara fresh mozzarella spaghetti	16.95		

SANDWICHES

choice of soup | Kennebec fries | Caesar or mista salad

ARROSTO DI MANZO shaved roast beef smoked provolone banana pepper relish thinly sliced red onion wild arugula garlic aioli fresh baked focaccia *served cold	13.95	GYROS lamb shwarma tzatziki romaine cucumber salad grilled pita bread [also available with grilled chicken or falafel]	12.95
POLLO PIPPERADA herb griddled chicken sweet pepper remoulade romaine roasted red peppers toasted house made ciabatta	12.95	PANINO DI PESTO Genoa salami fresh mozzarella roasted red peppers basil pesto pressed on house made bread	11.95

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

PLATOS PRINCIPALES

EGGPLANT PARMIGIANO 11.95

oven baked eggplant | fresh mozzarella | parmigiano | San Marzano tomato sauce

*** PICCATA DI POLLO** 15.95

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

*** TONNO PEPPERONATA** 16.95

herb seared yellowfin tuna | summer squash | kalamata olives | peperonata | seared greens
marinated feta | citrus butter

POLLO ALLA CACCIATORA 16.95

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

KEBAB ◇ curry-tarragon chicken 15.95 spice rubbed lamb 16.95

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

SALMONE OREGANATA ◇ 16.95

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

*** SALTIMBOCA** 16.95

pork scaloppini | Prosciutto di Parma | provolone | tomatoes | sage

*A classic Spanish rice dish originating from Valencia, Spain.
Simmered with fresh thyme, lemon & white wine on a bed of
saffron rice. Perfect for sharing with a friend.*

Please allow 15 minutes for preparation.

PAELLA

*** VALENCIANA** 16.95

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

*** MARISCOS** ◇ 18.95

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

*** VERDURAS** 14.95

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

SULLA GRIGLIA

“FROM THE GRILL”

**Vegetable
Kebabs**

11.95

**Chicken
Breast**

15.95

**Atlantic
Salmon** ◇

16.95

**Hanger
Steak** ◇

16.95

**Sesame
Tuna** ◇

17.95

**Filet
Mignon** ◇

26.95

VERDURE

broccoli | lemon
ratatouille | balsamic
sugar snap peas | shallots

SALSA

harissa salsa verde
red wine 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.