



BOULDER, COLORADO

... EST. 1993 ...

DINNER

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** ♦ pomegranate-dijon marinated lamb skewer | feta dip | warm pita 6.95
- SPIEDINO DI POLLO** Moroccan citrus-herb marinated chicken skewer | feta dip | warm 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 RÔTIÉS** 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 | jalepeños | 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"> * MORROCAN CHICKEN & LENTIL SOUP 4.25 5.95
braised chicken lentils tomato cilantro ginger * MISTA 7.25
field greens fennel carrots tomatoes
radishes Parmigiano Reggiano citronette SPINACI 9.95
baby spinach smoked bacon spiced walnuts
dried cranberries gorgonzola apples
* red onion orange vinaigrette GRECA 11.95
romaine cucumbers tomatoes red onions
* bell peppers pepperoncini olives feta
herb vinaigrette | <ul style="list-style-type: none"> * CAESAR 9.25
romaine croutons Grana Padano
[add white anchovies .95] ITALIAN CHOPPED 12.95
grilled chicken garbanzo beans kale romaine
cucumbers tomatoes zucchini avocado
feta mint basil rice wine vinaigrette MED SAMPLER 13.95
falafel hummus feta dip tabbouleh
Greca salad warm soft pita ESPAÑA 15.95
Moroccan chili rubbed chicken field greens
strawberries pine nuts cucumbers tomatoes
red onions chèvre lime-soy vinaigrette |
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PLATOS PRINCIPALES

- * **EGGPLANT PARMIGIANO** 15.95
oven baked eggplant | fresh mozzarella | basil | parmigiano | San Marzano tomato sauce
- * **PICCATA DI POLLO** 19.95
sautéed chicken breast | capers | lemon | thyme | Basmati rice | seasonal vegetables
- KEBAB** ◇ citrus-herb marinated chicken 18.95 *OR* pomegranate-dijon marinated lamb 20.95
seared greens | bell peppers | onions | caper-olive relish | feta dip | warm soft pita
- SALMONE OREGANATA** ◇ 24.95
pan roasted salmon | Manila clams | parmesan-oregano breadcrumbs
fingerling potatoes | baby spinach | garlic-saffron broth
- MOROCCAN LAMB TAGINE** 31.95
orange-coriander braised Colorado lamb shank | saffron potato purée | roasted cauliflower | kale
glazed apricots | toasted almonds
- * **POLLO ALLA CACCIATORA** 24.95
half roasted chicken | mushrooms | bell peppers | mixed olives | creamy polenta
seared kale | sherry-tomato ragout
- * **FILET GORGONZOLA** ◇ 32.95
grilled filet mignon | roasted broccolini | smashed marble potatoes
gorgonzola butter | red wine reduction
- * **TONNO ALLA PEPERONATA** ◇ 29.95
herb seared Yellowfin tuna | zucchini & squash | Kalamata olives | peperonata | seared greens
marinated feta | citrus butter | mint
- * **SALTIMBOCA** 23.95
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

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

PASTAS

Available with Capello's gluten free fettucine 2.50

ORZO DI GAMBERETTI pan roasted gulf shrimp orzo artichoke hearts tomatoes spinach pesto feta	18.95	BOLOGNESE fresh tagliatelle classic Italian meat sauce Grana Padano nutmeg cream	17.95
RAVIOLI ALLA RAIMONDO inspired by Chef Raimondo Laudisio chicken spinach shiitake mushrooms ricotta tomato-vodka cream	17.95	VONGOLE AL ROSSO spaghetti Manila clams San Marzano tomatoes chili flakes basil white wine anchovy lemon	21.95
POLLO ALLA PARMIGIANA chicken Italian bread crumbs marinara fresh mozzarella spaghetti	18.95		

SULLA GRIGLIA

"FROM THE GRILL"

Vegetable Kebabs	Chicken Breast	Atlantic Salmon ◇	Hanger Steak ◇	Sesame Tuna ◇	Filet Mignon ◇
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.