



BOULDER, COLORADO

... EST. 1993 ...

DINNER

TAPAS

CALIENTES

- * **PIMIENTO DE PADRON** blistered local shishito peppers | sea salt | lemon 6.95
- CROQUETAS DE TRUCHA** smoked trout croquettes | lemon-herb yogurt 9.95
- CREMA DI CARCIOFI** baked artichoke-spinach dip | smoked provolone | mascarpone | bread crumbs 7.50
- * **GAMBAS AL AJILLO** sautéed Gulf shrimp | garlic-paprika butter | lemon 8.95
- COSTILLAS** adobo braised local *Tender Belly* ribs | sherry caramelized onions | cilantro 6.95
- * **POLENTA CON MIELE** crispy polenta | Prosciutto di Parma | blue cheese | chamomile honey 7.95
- EMPANADAS** braised chicken | manchego | goat cheese | spinach | harissa 6.95
- 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 6.50
- FALAFEL** chickpea | cumin | parsley | yogurt-tahini 4.50
- PATATAS BRAVAS** crisp potatoes | salsa brava | garlic aioli 6.95
- * **DÁTILES CON TOCINO** bacon wrapped Medjool dates | garlic | lemon butter 5.95 [*contain pits*]
- * **GUISANTES PICANTES** blackened sugar snap peas | remoulade 6.95
- * **BISTECCA AL VERDE** ♦ grilled hanger steak | broccolini pesto | manchego 8.50
- SPANAKOPITA** phyllo baked spinach & feta | tzatziki 5.25
- CALAMARI FRITTI** ♦ crisp calamari | garlic | marinara 6.25
- SAGANAKI** warm bread cheese | herb honey | oregano | sea salt | crostini 6.95
- * **ALMEJAS A LA VASCA** steamed Manilla clams | chorizo | garlic | stewed bell peppers & onions 9.50
- * **MOULES AU PARMESAN** PEI mussels | parmesan crème | shallots | green onions | lemon 8.95
- * **ACEITUNAS 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 LATE HAPPY HOUR

* indicates gluten free items

TAPAS FRIAS

- MUHAMMARA** roasted red pepper dip | toasted walnuts | pomegranate seeds | warm pita 4.95
- * **ENSALADA DE PULPO** grilled Spanish octopus | avocado | cucumber | red peppers
marble potatoes | cilantro | red onions | lime | | chili oil 8.95
- BOQUERONES** marinated white anchovies | roasted peppers | crostini 5.95
- * **ALMENDRAS** toasted California almonds | sea salt 5.25
- * **RUCOLA** baby arugula | olive oil | lemon | Grana Padano 3.95
- TIROKAFTERI** feta -Greek yogurt dip | dill | garlic | warm pita 6.25
- HUMMUS BI TAHINI** chickpea hummus | toasted pine nuts | warm pita 5.95
- * **BURRATA CAPRESE** burrata | vine ripened tomatoes | basil | Extra Virgin olive oil | aged balsamic 8.50
- BETTERAVES RÔTIÉS** roasted beets | chèvre | pickled onions | fried capers | chamomile 8.50
- TARTARE DE THON** ♦ 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

ENSALADAS Y SOPA

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

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| * MOROCCAN CHICKEN & LENTIL SOUP 4.25 5.95
braised chicken lentils tomatoes
cilantro ginger | CAESAR 9.25
romaine croutons Grana Padano
[add white anchovies .95] |
| * MISTA 7.25
field greens fennel carrots tomatoes
radishes Parmigiano Reggiano citronette | LIBANESA 12.95
watermelon garbanzo beans
pickled red onions tabbouleh cucumber
almonds mint marinated feta
chopped kale rice wine vinaigrette |
| * SPINACI 9.95
baby spinach smoked bacon
spiced walnuts dried cranberries
gorgonzola apples red onion
orange vinaigrette | MED SAMPLER 13.95
falafel tahini hummus muhummara
tabbouleh Greca salad marinated feta
warm pita |
| * GRECA 11.95
romaine cucumbers tomatoes
red onions bell peppers pepperoncini
olives feta herb vinaigrette | ESPAÑA 15.95
Moroccan chili rubbed chicken field greens
strawberries pine nuts cucumbers tomatoes
red onions chèvre lime-soy vinaigrette |

PLATOS PRINCIPALES

* **BRIAM KAI HORTA** 12.95

roasted Summer squash | heirloom tomatoes | garlic | local greens | basmati rice | za'taar spice

SALMONE ALL'ACQUA PAZZA ◇ 16.95

pan roasted Scottish salmon | smoked tomato brodo | garlic | fennel
leeks | carrots | sugar snap peas | fried basil

* **PICCATA DI POLLO** 15.95

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

* **TONNO ALLA PEPERONATA** ◇ 17.95

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

TAGLIATA DI MANZO ◇ 17.95

grilled hanger steak | crispy marble potatoes | local greens | piperade | chèvre | balsamic

KEBAB ◇ citrus-herb marinated chicken 13.95 *OR* pomegranate-dijon marinated lamb 15.95
seared greens | bell peppers | onions | caper-olive relish | feta dip | warm pita

* **SALTIMBOCA** 16.95

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

* **MELANZANE ALLA PARMIGIANA** 12.95

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

* **POLLO AL MARSALA** 17.95

roasted half chicken | Marsala wine | local Hazel Dell mushrooms | baby carrots | broccolini

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** 16.95

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

* **MARISCOS** ◇ 18.95

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

* **VERDURAS** 14.95

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

WE PROUDLY SERVE ARTISAN BREADS, BAKED DAILY IN OUR BAKERY.
SERVED UPON REQUEST

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
CALABRESE 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 CON GAMBERETTI pan roasted gulf shrimp orzo artichoke hearts tomatoes spinach pesto feta	15.95	BOLOGNESE rigatoni classic Italian meat sauce Grana Padano nutmeg cream	16.95
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	17.95
POLLO ALLA PARMIGIANA chicken Italian bread crumbs marinara fresh mozzarella spaghetti aglio e olio	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]	13.95
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	12.95

◇ 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.