



BOULDER, COLORADO

... EST. 1993 ...

DINNER

TAPAS

CALIENTES

- CROQUETAS DE TRUCHA** smoked trout croquettes | lemon-herb yogurt 9.95
- CREMA DI CARCIOFI** baked artichoke-spinach dip | smoked provolone | mascarpone | bread crumbs 8.25
- * **GAMBAS AL AJILLO** sautéed Gulf shrimp | garlic-paprika butter | lemon 8.95
- COSTILLAS** adobo braised local *Tender Belly* ribs | sherry caramelized onions | cilantro 7.25
- POLENTA CON MIELE** crispy polenta | Prosciutto di Parma | blue cheese | chamomile honey 8.25
- 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 6.95
- 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 | chermoula 8.95
- 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 7.25
- * **ALMEJAS A LA VASCA** steamed Manila clams | chorizo | garlic | stewed bell peppers & onions 9.95
- * **MOULES AU PARMESAN** PEI mussels | parmesan crème | shallots | green onions | lemon 9.50
- * **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

- * **ENSALADA DE BATATA** roasted sweet potatoes | curried yogurt | dried currants
pickled onions | za'atar spice 5.95
- MUHAMMARA** roasted red pepper dip | toasted walnuts | pomegranate seeds | warm pita 4.95
- TIROKAFTERI** feta-Greek yogurt dip | dill | garlic | warm pita 6.25
- HUMMUS BI TAHINI** chickpea hummus | toasted pine nuts | warm pita 5.95
- 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 4.25
- * **BURRATA CAPRESE** burrata | vine ripened tomatoes | basil | Extra Virgin olive oil | aged balsamic 8.95
- BETTERAVES RÔTIÉS** roasted beets | chèvre | pickled onions | fried capers | chamomile honey 8.50
- TARTARE DE THON** ♦ Yellowfin tuna | oranges | jalapeños | picholine olives | toasted almonds
lime-soy vinaigrette | sea salt crostini 10.95
- FORMAGGI** herb chèvre | manchego | gorgonzola | spiced walnuts | orange jam | toasted focaccia 10.95
- CHARCUTERIE** Prosciutto di Parma | Coppa ham | Soppresata picante
black pepper mustard | toasted focaccia 10.95

ENSALADAS Y SOPA

Available with chicken 5.50 | Scottish salmon ♦ 7.50 | hanger steak ♦ 7.50

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| * MOROCCAN CHICKEN & LENTIL SOUP 4.95 6.25
braised chicken lentils tomatoes
cilantro ginger | CAESAR 9.95
romaine croutons Grana Padano
[add white anchovies .95] |
| * MISTA 7.50
field greens fennel carrots tomatoes
radishes Parmigiano Reggiano citronette | * INVERNO 10.95
grilled radicchio wild arugula toasted pine nuts
red onions roasted butternut squash apricots
golden raisins rosemary lemon zest
aged balsamic olive oil shaved parmesan |
| * SPINACI 10.25
baby spinach smoked bacon
spiced walnuts dried cranberries
gorgonzola apples red onion
orange vinaigrette | MED SAMPLER 14.95
falafel tahini hummus muhummara
tabbouleh Greca salad marinated feta
warm pita |
| * GRECA 12.95
romaine cucumbers tomatoes
red onions bell peppers pepperoncini
olives feta herb vinaigrette | ESPAÑA 16.25
Moroccan chili rubbed chicken field greens
strawberries pine nuts cucumbers tomatoes
red onions chèvre lime-soy vinaigrette |

PLATOS PRINCIPALES

- * **LOUP DE MER** 28.95
pan roasted Mediterranean sea bass | tomato-sherry braised garbanzo beans
roasted fingerling potatoes | chermoula

- * **CHULETA DE CERDO** 24.95
stuffed Sakura pork tomahawk | Spanish chorizo, sundried tomatoes, roasted red pepper
Castelvetrano olives, manchego cheese
Basmati rice | seared greens | smoked paprika-citrus crema

- * **COSTILLAS MARROQUÍES** 30.95
five spice braised short ribs | carrot-ginger purée | garlic-chili broccolini

- * **SALMONE ALLA SICILIANA** ◇ 24.95
pan roasted Scottish salmon | fennel confit | cannellini beans | tomato-saffron broth

- * **PIATTO VEGETARIANO** 17.95
roasted sweet potatoes | winter squash | garbanzo beans | seared greens
Ras el hanout | yogurt tahini

- FILETTO AI FUNGHI** ◇ 32.95
porcini crusted beef tenderloin | roasted local Hazel Dell mushrooms | crispy parmesan polenta

- * **POLLO AL MARSALA** 26.95
roasted half chicken | Marsala wine | local Hazel Dell mushrooms | baby carrots | broccolini

- * **INVOLTINI DI MELANZANE** 17.95
oven baked eggplant | herbed ricotta | fresh basil | Parmigiano-Reggiano | San Marzano tomato sauce

- * **TONNO ALLA PEPERONATA** ◇ 29.95
herb seared Yellowfin tuna | zucchini & squash | Kalamata olives | peperonata | seared greens
marinated feta | mint | citrus beurre blanc

- TAGLIATA DI MANZO** ◇ 24.95
grilled hanger steak | crispy marble potatoes | local greens | piperade | chèvre | balsamic

- * **PICCATA DI POLLO** 20.95
sautéed chicken breast | capers | lemon | thyme | Basmati rice | seasonal vegetables

- KEBABS** citrus-herb marinated chicken 18.95 *OR* pomegranate-dijon marinated lamb ◇ 20.95
seared greens | bell peppers | onions | caper-olive relish | feta dip | warm pita

- * **VIEIRAS** 25.95
pan seared sea scallops | butternut squash purée | curried lentils | micro cilantro | dukkah

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

PIZZAS

- MARGHERITA** 10.25
San Marzano tomato sauce | basil
mozzarella
- SALSICCIA** 11.25
Italian sausage | mushrooms
San Marzano tomato sauce | oregano
mozzarella
- CALABRESE** 11.95
pepperoni | Calabrian chiles
smoked provolone | dried oregano
San Marzano tomato sauce

- LA VÉGÉTARIENNE** 10.95
ratatouille | herb ricotta | fontina | basil
[add grilled chicken 1.50]
- SPEZIATA** 12.25
grilled chicken | roasted garlic purée | avocado
wood roasted jalapeños | cilantro | fontina

Add Prosciutto di Parma
3.00

Add Coppa ham
2.50

PASTAS

Available with Cappello's gluten free fettucine 2.50
**Inquire about gluten free ravioli 2.50*

- ORZO CON GAMBERETTI** 18.95
pan roasted gulf shrimp | orzo | artichoke hearts
tomatoes | spinach | pesto | feta
- RAVIOLI ALLA RAIMONDO** 18.25
inspired by Chef Raimondo Laudisio
chicken | spinach | shiitake mushrooms
ricotta | tomato-vodka cream
- POLLO ALLA PARMIGIANA** 19.95
chicken | Italian bread crumbs | marinara
fresh mozzarella | spaghetti aglio e olio

- BOLOGNESE** 18.95
fresh tagliatelle | classic Italian meat sauce
Grana Padano | nutmeg | cream
- VONGOLE AL ROSSO** 21.95
spaghetti | Manila clams | San Marzano tomatoes
chili flakes | basil | white wine | anchovy | lemon

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** 23.95
Spanish chorizo | Gulf shrimp
roasted chicken | PEI mussels
peas | roasted red peppers
saffron rice

- * **MARISCOS** ◇ 26.95
PEI mussels | Manila clams
Gulf shrimp | calamari
roasted red peppers
saffron rice

- * **VERDURAS** 18.95
broccoli | roasted red peppers
zucchini | peas | mushrooms
artichoke hearts | herb chèvre
saffron rice

◇ 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.