



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

# PLATOS PRINCIPALES

- \* **PIATTO VEGETARIANO** 14.95  
roasted sweet potatoes | winter squash | garbanzo beans | seared greens  
Ras el hanout | yogurt tahini
- \* **SALMONE ALLA SICILIANA** ◇ 16.95  
pan roasted Scottish salmon | fennel confit | cannellini beans | tomato-saffron broth
- \* **POLLO AL MARSALA** 17.95  
roasted half chicken | Marsala wine | local Hazel Dell mushrooms | baby carrots | broccolini
- \* **LOUP DE MER** 17.95  
pan roasted Mediterranean sea bass | tomato-sherry braised garbanzo beans  
roasted fingerling potatoes | chermoula
- \* **INVOLTINI DI MELANZANE** 14.95  
oven baked eggplant | herbed ricotta | fresh basil | Parmigiano-Reggiano | San Marzano tomato sauce
- \* **PICCATA DI POLLO** 16.25  
sautéed chicken breast | capers | lemon | thyme | Basmati rice | seasonal vegetables
- \* **TONNO ALLA PEPPERONATA** ◇ 18.95  
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

## 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.*

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| * <b>VALENCIANA</b> 16.95<br>Spanish chorizo   chicken<br>PEI mussels   Gulf shrimp<br>peas   roasted red peppers<br>saffron rice | * <b>MARISCOS</b> ◇ 18.95<br>PEI mussels   Manila clams<br>Gulf shrimp   calamari<br>roasted red peppers<br>peas   saffron rice | * <b>VERDURAS</b> 14.95<br>broccoli   roasted red peppers<br>zucchini   peas   mushrooms<br>artichoke hearts   herb chèvre<br>saffron rice |
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WE PROUDLY SERVE ARTISAN BREADS, BAKED DAILY IN OUR BAKERY.  
SERVED UPON REQUEST

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# PIZZAS

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

Add Prosciutto di Parma  
or  
Add Coppa ham  
2.50

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# PASTAS

Available with Cappello's gluten free fettucine 2.50

*\*Inquire about gluten free ravioli 2.50*

<b>ORZO CON GAMBERETTI</b>	15.95		
pan roasted gulf shrimp   orzo   artichoke hearts tomatoes   spinach   pesto   feta			
<b>RAVIOLI ALLA RAIMONDO</b>	15.25	<b>BOLOGNESE</b>	16.25
inspired by Chef Raimondo Laudisio chicken   spinach   shiitake mushrooms ricotta   tomato-vodka cream		fresh tagliatelle   classic Italian meat sauce Grana Padano   nutmeg   cream	
<b>POLLO ALLA PARMIGIANA</b>	16.95	<b>VONGOLE AL ROSSO</b>	17.95
chicken   Italian bread crumbs   marinara fresh mozzarella   spaghetti aglio e olio		spaghetti   Manila clams   San Marzano tomatoes chili flakes   basil   white wine   anchovy   lemon	

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# SANDWICHES

*choice of soup | Kennebec fries | Caesar or mista salad*

<b>ARROSTO DI MANZO</b>	13.95	<b>GYROS</b>	14.95
shaved roast beef   smoked provolone banana pepper relish   thinly sliced red onion wild arugula   garlic aioli   fresh baked focaccia *served cold		lamb shwarma   tzatziki   romaine cucumber salad   grilled pita bread [ also available with grilled chicken or falafel ]	
<b>POLLO PIPPERADA</b>	13.25	<b>PANINO DI PESTO</b>	13.25
herb griddled chicken   sweet pepper remoulade romaine   roasted red peppers   smoked provolone toasted house made ciabatta		Genoa salami   fresh mozzarella roasted red peppers   basil pesto pressed on house made bread	

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◇ 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.