

## Appetizers

<b>CIABATTA BREAD</b> Oven roasted rustic Italian loaf with sea salt butter [gluten free available]	5
<b>CROSTINO DI PARMA</b> Grilled Tuscan bread, prosciutto, melted mozzarella, clarified sage butter	25
<b>GARLIC BREAD</b> Fresh grilled Tuscan bread, sauteed garlic and olive oil on top [v]	17
<b>BRUSCHETTA</b> Thin homemade focaccia, heirloom cherry tomatoes, garlic, basil, olive oil [v]	22
<b>FORNARINA</b> Thin crust filled with robiola cheese, white truffle oil [v]	25
<b>MUSSELS</b> Steamed mussels and sambuca tomato broth with Tuscan bread	29
<b>BEEF CARPACCIO*</b> Thinly sliced beef tenderloin, arugula, capers, grana, olive oil	30
<b>ROLLINO</b> Hand rolled crust, wild mushrooms, mozzarella, arugula [v]	25
<b>CAPRESE</b> Vine ripe tomatoes, fresh mozzarella, basil, olive oil [v]	25
<b>GRILLED CALAMARI</b> Calamari, chorizo sausage, arugula, heirloom cherry tomatoes	32
<b>BURRATA</b> Burrata cheese, arugula, heirloom cherry tomatoes, olive oil [v]	27
<b>TUNA TARTAR*</b> Ahi tuna, shallots, capers, Italian parsley, olive oil, crostini	30
<b>POLENTA &amp; MUSHROOMS</b> Soft polenta, parmesan and port wine mushroom sauce [v]	24
<b>FRIED CALAMARI</b> Fried calamari, artichokes, zucchini, tartar sauce, marinara sauce	30
<b>SALMON CARPACCIO*</b> Cured Norwegian salmon, watercress, endive, lemon, olive oil	26
<b>GRILLED SHRIMP</b> Heirloom cherry tomatoes, garlic, thyme, olive oil	31
<b>OLIVE &amp; GRANA</b> Castelvetro olives, Spanish olives, Reggiano cheese [v]	16

## Salad

<b>ASIAGO</b> Arugula, pancetta, pears, asiago cheese, lemon vinaigrette	18
<b>ESTIVA</b> Butter lettuce, apples, dolcelatte cheese, caramelized walnuts, olive oil [v]	18
<b>ARUGULA</b> Arugula, grilled artichokes, shaved grana, olive oil [v]	18
<b>CAESAR</b> Romaine, focaccia croutons, white anchovies, shaved parmesan, Caesar dressing	18
<b>BEETS</b> Arugula, radicchio, endive, roasted beets, feta cheese, avocado, balsamic vinaigrette [v]	18

## Soup

<b>MINISTRONE</b> Fresh seasonal vegetables, vegetable broth [v]	16
<b>LENTICCHIE</b> Whole Tuscan lentils [v]	16
<b>SOUP</b> of the Day	16

## Pizza

<b>PEPPERONI</b> Tomato sauce, mozzarella, spicy pepperoni	29
<b>MARGHERITA</b> Tomato sauce, mozzarella, fresh basil [v]	27
<b>MEATBALL</b> Tomato sauce, mozzarella, sliced homemade meatballs	28
<b>PROSCIUTTO</b> Tomato sauce, mozzarella, prosciutto, arugula, shaved grana	34
<b>CHORIZO</b> Tomato sauce, mozzarella, chorizo, avocado, red onions, jalapeno, fresh cilantro	30
<b>MUSHROOMS</b> Tomato sauce, mozzarella, wild mushrooms, fresh basil [v]	27
<b>CAPRA</b> Pesto, mozzarella, grilled artichokes, sun dried tomatoes, goat cheese, pine nuts [v]	29
<b>VEGANA</b> Gluten free crust, tomato sauce, asparagus, broccolini, cherry tomatoes, yellow squash [v]	35

*Gluten free pizza crust available for \$10*

*Allergies: Acqolina strives to accommodate all guests' allergies and dietary restrictions. A risk of cross contamination is always present.*

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*21% service charge will be added to all parties of 6 guests or more. No separate checks. No personal checks accepted.*

## Entrees

<b>CHICKEN PARMESAN</b> Breaded free-range chicken breast, mozzarella, tomato sauce	47
<b>FILET MIGNON*</b> Grilled boneless 8oz. herbs, olive oil	65
<b>LAMB CHOPS*</b> Grilled Colorado lamb chops, herbs, olive oil	66
<b>LASAGNA</b> Beef and veal ragù, mushrooms, mozzarella	37
<b>EGGPLANT PARMESAN</b> Eggplant parmigiana, drizzled with pesto [v]	36
<b>CHICKEN MILANESE</b> Breaded free-range chicken breast, tomato & shaved parmesan with greens	45
<b>VEAL SCALOPPINE</b> Veal top round, lemon caper, white wine sauce	47
<b>SALMON*</b> Grilled wild Norwegian salmon, side of quinoa, cherry tomatoes, peas, fava beans, lemon	47
<b>CIOPPINO</b> Mixed seafood & spicy tomato broth with Tuscan bread	57

## Pasta

<b>SPAGHETTI</b> Homemade veal, beef meatballs, tomato sauce	33
<b>FETTUCCHINE</b> Fettuccine, salmon, asparagus, light brandy cream sauce	34
<b>CARBONARA</b> Spaghetti, pork guanciale, eggs, pecorino, light white wine cream sauce	33
<b>RIGATONI</b> Tube pasta, wild mushrooms, shallots, light pink cream sauce [v]	33
<b>CACIO &amp; PEPE</b> Bucatini, pecorino, black pepper, olive oil [v]	29
<b>ORECCHIETTE</b> Ear shaped pasta, broccolini, pork sausage, shaved pecorino, olive oil	33
<b>LINGUINE &amp; MIXED SEAFOOD</b> Thin flat pasta, mixed seafood, spicy tomato sauce	43
<b>RAVIOLI</b> Homemade pasta filled with veal, ricotta cheese, sage butter sauce	36
<b>PAPPARDELLE</b> Broad ribbon pasta, braised lamb ragù, fava beans, light cream	33
<b>PENNE</b> Small tube pasta, eggplant, fresh mozzarella, tomato-basil sauce [v]	29
<b>GNOCCHI</b> Homemade potato dumplings, veal and beef ragù	36
<b>GARGANELLI</b> Small tube pasta, prosciutto, asparagus, light cream pink vodka sauce	33
<b>LINGUINE &amp; CLAMS</b> Linguine, manila clams, garlic, white wine sauce	34
<b>BOSCAIOLA</b> Fettuccine, wild mushrooms, garlic, olive oil [v]	31
<b>MEZZALUNE</b> Half-moon ravioli filled with goat cheese, ricotta & spinach, tomato sauce & pesto [v]	32
<b>BUCATINI</b> Long hollow pasta, pork guanciale, pecorino, spicy tomato sauce	31
<b>TROFIE</b> Curled shaped pasta, chicken, heirloom tomatoes, black olives, pesto sauce	32
<b>SPAGHETTONE</b> Thick spaghetti pasta, shrimp, roasted tomatoes, zucchini, arugula, olive oil, garlic	39
<b>RISOTTO</b> Of the day	MP

## Sides

<b>BRUSSELS SPROUTS</b> Sautéed brussels sprouts, olive oil [v]	17
<b>MUSHROOMS</b> Sautéed wild mushrooms, garlic, parsley, olive oil [v]	16
<b>GRILLED ARTICHOKE</b> Grilled marinated artichoke hearts, olive oil [v]	18
<b>MASHED POTATOES</b> [v]	15
<b>SPINACH</b> Sautéed baby spinach, garlic, olive oil [v]	16
<b>BROCCOLINI</b> Sautéed broccolini, garlic, olive oil [v]	16
<b>ASPARAGUS</b> Grilled Asparagus, garlic, olive oil [v]	17
<b>TRUFFLE FRIES</b> Parmesan cheese & white truffle oil [v]	17
<b>FRENCH FRIES</b> [v]	15

## Specialty Cocktails

<b>ITALIAN GIN &amp; TONIC</b> Miles Gin, Aperol, Sweet Vermouth, Fever-tree Tonic Rosemary, Orange Twist	20
<b>BARREL-AGED OLD FASHIONED</b> Almond Soaked Buffalo Trace, Bitters, Luxardo Cherry Aged in our heavily Charred New American Oak Barrel	23
<b>BARREL-AGED NEGRONI</b> Miles Gin, Campari, Aperol, Carpano Antica Vermouth, Aged in Charred New Oak Barrel Orange Zest	21
<b>PICK YOUR POISON APPLE</b> Big Bs Spiced Apple Cider, Crown Maple Syrup, Fresh Lemon Try with SAZERAC RYE or LOS VECINOS MEZCAL	21
<b>COOL &amp; SPICY MARGARITA</b> Corazón Tequila, Cointreau, Agave, Fresh Lime Juice, Cucumber, Jalapeño	22
<b>LYCHEE MARTINI</b> Wheatley Vodka, Fresh Lychee Juice, Lychee Fruit	21
<b>LAVAZZA ESPRESSO MARTINI</b> Wheatly Vodka, Fresh Espresso, Kahlua, Frangelico	22

## Bottled Beer

<b>PERONI NASTRO AZZURRO</b> 12oz Italian Lager with a Crisp, Refreshing Taste and Subtle Citrus Aroma	8
<b>STONE IPA</b> 12oz The Iconic West Coast Style IPA, Citrusy, Tropical and Piney	8
<b>PAULANER HEFE-WEIZEN</b> 11.2oz Light Hops Flavor, Subtle Bitterness with an Unmistakably Fruity Character	8
<b>ATHLETIC BREWING CO. RUN WILD IPA</b> 12oz Non-Alcoholic, Malt Beverage with Natural Aromas	8

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# ACQUOLINA ASPEN

TRATTORIA & PIZZERIA

