



APPETIZERS

YELLOWFIN TUNA CRUDO

pineapple, jalapeño, cucumber, avocado, sweet soy 20

HOT BANANA PEPPERS

ricotta stuffing, garlic, olive oil 16

CALAMARI

orange chipotle aioli 19

BURRATA

sweet corn pepperonata, toasted pine nuts, chili oil 18

CRISPY LONG STEM ARTICHOKES

baby arugula, cherry tomato, lemon caper aioli 18

CHICKEN MEATBALLS

gruyere cheese, caramelized onions, port wine jus 19

FAROE ISLAND SALMON CAKES

shishito pepper salsa, calabrian chili tartar sauce 21

CHILLED JUMBO SHRIMP COCKTAIL

celery, castelvatrano olives, capers, bloody mary cocktail sauce 22

SALADS

800

local greens, parmesan reggiano, aged balsamic 13

CAESAR

lemon anchovy dressing 14

BRUSSELS SPROUT

bacon, green apple, sunflower seeds, gorgonzola, maple mustard vinaigrette 15

ASPARAGUS

pancetta, grated egg, cremini mushrooms, pecorino, lemon truffle vinaigrette 16

SIDES

PARMESAN TRUFFLE FRIES 9

MAC AND CHEESE 13

add lobster 6

CHEF: MIKE SMALDONE

ENTREES

CHICKEN CUTLETS

milanese or downtown 33

WOOD ROASTED LEMON GARLIC CHICKEN

fingerling potatoes, creamed spinach, black garlic chicken jus 34

WAGYU BEEF BURGER

bibb lettuce, tomato, onion, american cheese, house pickles 26

COLORADO LAMB CHOPS

fregola sarda, pistachio mint pesto, baby carrots, luxardo cherry 59

GRILLED FAROE ISLAND SALMON

wild rice, spring peas, spicy cucumbers, miso butter 40

SEAFOOD FUSILLI

lobster, shrimp, clams, mussels, scallops, spicy tomato fennel broth 49

RICOTTA TORTELLINI

wild mushrooms, asparagus, snap peas, black summer truffles, pecorino 35

JUMBO SEA SCALLOPS

heirloom cauliflower, romesco, golden raisins, crispy chickpeas 48

BUTCHER BLOCK

All cuts are served with whipped potato & seasonal vegetable

USDA PRIME NY STRIP STEAK 14 oz. 64

FILET MIGNON 8 oz. 59

HANGER STEAK 10 oz. 44

BERKSHIRE PORK CHOP 14 oz. 39

SAUCES

house steak sauce 2
cherry pepper demi glace 2
horseradish aioli 2
gorgonzola butter 2

ADD

2 sea scallops 22
6 oz. lobster tail 34
2 jumbo shrimp 18

WOOD-FIRED NEAPOLITAN PIZZA

All pizzas are made with galbani mozzarella

JOEY

tomato sauce, fresh mozzarella, basil 23

MICHAEL

basil pesto, caramelized onion, mozzarella, arugula, reggiano, balsamic 22

NICKY

tomato sauce, mozzarella, margherita pepperoni 22

LOUIE

balsamic chicken, stuffed hot banana pepper, spinach, garlic oil 23

LYDIA

roasted garlic, steak, provolone, spicy giardiniera 24

TONY

roasted garlic, italian sausage, rapini, calabrian chili, ricotta 24

Gluten free add 4.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies. We do have gluten free options, however we are not a flourless restaurant.

craft
COCKTAILS

800 COSMO — vodka, triple sec, fresh lime, cranberry	13
LEMON DROP — vodka, triple sec, sour, sugar rimmed glass	13
FIG BLOSSOM — figenza vodka, fresh grapefruit juice, lemon, st-germain	15
SICILIAN MULE — vodka, blood orange liqueur, fresh lime, ginger	13
FRENCH PEAR MARTINI — grey goose la poire vodka, st-germain, baby pear	14
OLD FASHIONED — bourbon, angostura bitters, demerara sugar, orange twist	13
FRENCH 75 — gin, prosecco, fresh lemon, simple syrup, lemon zest	13
RED GRASSHOPPER — blanco tequila, honey syrup, fresh lime, smoked paprika	13

WINES
by the glass

Sparkling

PROSECCO BRUT — Jeio Superiore, Italy	SPLIT 11
BRUT — Domaine Chandon, California	SPLIT 11

White

ROSE — Chateau Miraval, France	13 / 19.50
MOSCATO — Castello del Poggio, Italy	7.5 / 11.25
PINOT GRIGIO — Circa, Italy	9 / 13.5
RIESLING — Red Newt, Finger Lakes	9 / 13.5
SAUVIGNON BLANC — Kono, New Zealand	10.5 / 15.75
CHARDONNAY — A to Z, Oregon	11.5 / 17.25
GAVI DI GAVI — Broglia, La Meirana, Italy	11.5 / 17.25
CHARDONNAY — Eshcol, Napa, California	12.5 / 18.75
PINOT GRIGIO — Santa Margherita, Italy	14.5 / 21.75

Red

MALBEC — Alhambra, Argentina	9 / 13.5
CAB-MERLOT-SYRAH — Tamarack, "Firehouse Red", Washington	9.5 / 14.25
CABERNET SAUVIGNON — Hess, Maverick Ranches, Paso Robles	15 / 22.5
SANGIOVESE — Volpaia, "Chianti Classico", Tuscany	12.5 / 18.75
PINOT NOIR — Ramsay, North Coast California	12 / 18
CABERNET SAUVIGNON — Decoy Limited, Napa Valley, California	18 / 27

draft
BEER

PERONI — Lager, Nastro Azzuro, Italy	7.95
STELLA ARTOIS — Lager, Belgium	7.95
FAT TIRE — Amber Ale, New Belgium Brewing, Colorado	7.95
GREEN CITY — IPA, Other Half Brewing, Brooklyn, New York	9.95

bottled BEER

Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Labatt Blue NA, Michelob Ultra, Miller Lite, Molson Canadian	4.95
Blue Moon, Corona Extra, Corona Light, Heineken, Sam Adams Boston Lager	5.95
Boddington, Flying Bison Rusty Chain, Guinness Stout, Southern Tier IPA, Ithaca Flower Power	6.95