



DENVER RESTAURANT WEEK 2010

FEBRUARY 20 - MARCH 5

THREE COURSES - \$26.40

FIRST COURSE

MIXED GREEN SALAD

RED WINE VINAIGRETTE, CRISPY SHALLOTS

LENTIL SOUP

CRISPY PANCETTA

MOZZARELLA IN CAROZZA

FRIED PANINO OF HOUSE MADE MOZZARELLA AND FIG JAM, PETITE SPINACH SALAD

SECOND COURSE

CHEF'S VEGETABLE TASTING

SELECTION CHANGES NIGHTLY

SEMOLINA CRUSTED COLORADO BASS

RUTABAGA PUREE, RAPINI, LEMON-BUTTER SPUMA

LASAGNE VERDI

FRESH NETTLE PASTA, RAGÙ BOLOGNESE

PIZZA SALSICCIA

SAUSAGE, MUSHROOMS, MOZZARELLA, TOMATOES

THIRD COURSE

CHOCOLATE TORTE

VANILLA GELATO, HAZELNUT PRALINES

SAFFRON PANNA COTTA

BLOOD ORANGE SEGMENTS AND SYRUP

GELATO

CHOCOLATE, VANILLA, DI SARONNO ALMOND

SORBET

BLOOD ORANGE CRANBERRY, PEAR WALNUT

CHEF: ALEXANDER FELDMAN