



INSALATE, ZUPPA, ANTIPASTI

	<u>lunch</u>	<u>dinner</u>
1. Insalata Mista	6.00	6.50
2. Insalata Caesar	7.00	7.00
3. Chicken Caesar	9.00	9.00
4. Shrimp Caesar	9.00	9.00
18. Salmon Caesar	11.00	11.00
6. Insalata Pollo é Orzo	9.00	-
Grilled chicken, greens, onion, olives, rice-shaped pasta, sun-dried tomato vinaigrette		
7. Insalata Mediterraneo	8.50	-
Gourmet greens, tri-color bell peppers, cucumbers, cherry tomatoes, kalamata olives and red onion tossed with a creamy oregano feta dressing		
8. Insalata di Gamberi	9.50	-
Baby spinach leaves with marinated shrimp, sun-dried tomatoes, portabello mushrooms and goat cheese tossed with a balsamic vinaigrette, finished with toasted pine nuts		
9. Insalata Toscana	9.50	-
Romaine lettuce, chicken, grape tomatoes, avocado, ham and basil red onions tossed with a gorgonzola-buttermilk dressing		
10. Caprese	7.00	7.50
Vine-ripened tomatoes layered with fresh mozzarella and basil finished with extra virgin olive oil		
11. Bruschetta	-	7.50
Grilled breads, fresh basil, tomato, garlic		
17. Cozze	-	8.50
Mussels, shallots and roma tomatoes sauteed in a white wine saffron sauce		
19. Portabello Ravioli	-	6.00
An oversized portabello stuffed ravioli in sage brown butter sauce, finished with fried spinach and parmesan		
105. Zuppa del Giorno	cup 3.50 bowl 5.00	

CALZONI

	<u>lunch</u>	<u>dinner</u>
80. Spinach and Mushroom	9.00	9.50
81. Broccoli and Tomato	9.00	9.50
82. Ham and Genoa Salami	9.00	9.50
83. Pepperoni and Sausage	9.00	9.50

PANINI (available before 5pm)

	<u>lunch</u>	
20. Pollo alla Griglia	9.00	-
Chicken, spinach, goat cheese, red peppers		
21. Pollo alla Parmigiana	9.00	-
Chicken, marinara, mozzarella on baguette		
22. Salmone alla Griglia	9.50	-
Salmon, olive pesto, greens, tomato, onion		
24. Polpette alla Parmigiana	9.00	-
Meatballs, marinara, mozzarella on baguette		
25. Portobello alla Griglia	9.00	-
Grilled portobello, greens, tomato, mozzarella, zucchini, aioli		
26. Combinazione	9.00	-
Prosciutto, ham, Genoa salami, provolone, lettuce, tomato, olive oil, balsamic vinaigrette		
27. Tacchino	9.00	-
Roast turkey, mozzarella, lettuce, tomato, aioli		
28. Pollo alla Verde	9.00	-
Chicken breast, tomatoes, mozzarella, leaf lettuce and verde aioli on focaccia		
129. Bistecca	9.50	-
Sautéed strip steak, onions, bell peppers, mushrooms, melted fontina & tomato on baguette		

ENTREES

	<u>lunch</u>	<u>dinner</u>
31. Melanzane alla Parmigiana	10.00	13.50
Eggplant, ricotta, mozzarella, marinara		
32. Pollo Piccata	-	16.50
Sautéed chicken, lemon, capers, wine, butter and artichokes, with spinach and mashed potatoes		
34. Fileto di Salmone	-	17.00
Pan seared-salmon fillet with a white wine lemon caper sauce served with served with polenta and a side of saffron fennel and fire-roasted tomato		
35. Bistecca	-	19.50
Grilled 10 oz. New York strip steak with an oyster mushroom sage sauce. Served with broccolini and mashed potatoes		
103. Costolete di Porco	-	18.00
Grilled pork chop in a champagne orange reduction. Served with broccolini and mashed potatoes		
107. Vitello Saltimboca	-	17.50
Sautéed veal topped with prosciutto and fontina cheese finished in a marsala and balsamic reduction. Served with spinach and mashed potatoes		

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Available to zones:

NO TIPS

Service Charge: 18%

Delivery Charge: 5.99 / 2.99 off-peak



HOURS:

Sun - Thu 11-9

Fri - Sat 11-10



BY JEEVES

303.534-togo (8646)

C Cafe Colore :: ITALIAN

PASTA

	<u>lunch</u>	<u>dinner</u>
45. Mafaldini Salmone	11.00	15.00
Spiral pasta, salmon, peas, tomato-vodka cream		
47. Orecchiette alla Calabrese	10.00	14.00
Sautéed Italian sweet sausage, kalamata olives and roma tomatoes in a rosemary marinara sauce		
48. Penne all'Arrabbiata	9.00	-
Garlic, hot chile peppers, plum tomato marinara		
49. Penne all'Arrabbiata with Chicken	11.00	-
50. Penne all'Arrabbiata with Shrimp	11.00	-
52. Fusilli Pollo é Broccoli	10.50	14.00
Chicken, garlic, broccoli, parmesan cream sauce		
53. Lasagna al Forno	10.50	14.00
Meat lasagna, ricotta, mozzarella, parmesan		
58. Linguine Pescatore	-	18.50
Scallops, shrimp, mussels, clams, white wine pomodoro sauce		
77. Fedelini Pecorino	11.00	15.00
Sautéed scallops, shrimp, roasted cherry tomatoes, spinach, roasted garlic, pecorino romano		
78. Tagliatelle Bolognese	10.00	-
Traditional beef ragu and oyster mushrooms in marinara sauce		
79. Capellini Gamberetti	10.00	-
Sautéed shrimp, roma tomatoes, mozzarella in a white wine olive oil sauce topped with fresh basil		
84. Linguini Capellini Vegetariana	10.00	13.50
Sautéed Zucchini, asparagus, roma tomatoes & pine nuts in basil pesto		
86. Tagliatelle Emiliani	10.50	-
Noodles, prosciutto, mushrooms, pesto cream sauce		
87. Tagliatelle al Mare	-	17.00
Sautéed crab, shrimp, mussels, asparagus and cherry tomatoes in a parmesan cream sauce		
111. Tortellini di Formaggio	10.00	14.00
Tri-colored cheese tortellini with sautéed spinach in a roasted red pepper cream sauce, finished with parmesan		

PIZZA

	<u>10"</u>
60. Margherita	9.00
Red sauce, mozzarella, fresh basil, tomatoes	
61. Americana	9.00
Red sauce, sausage, meatballs, pepperoni, green peppers, onion, mushroom	
62. Romana	9.00
White sauce, grilled chicken, tomato, onion	
63. Bergamo	9.00
Pesto, mushroom, sun-dried tomato, artichoke hearts	
64. Carne	9.00
Red sauce, pepperoni, sausage, extra cheese	
65. Hawaiiana	9.00
White sauce, Canadian bacon, pineapple	
74. Supremo	9.00
White sauce, prosciutto, salami, garlic, mushrooms, roasted red peppers, extra cheese	
75. Piccante	9.00
Red sauce, sausage, garlic, pepperoni, black olives, jalapeno peppers	
76. Vegetale	9.00
White sauce, spinach, broccoli, eggplant, mushrooms, zucchini, plum tomatoes	
112. Fungi	9.00
White sauce and garlic sautéed oyster mushrooms topped with olive oil and oregano	

DESSERTS

200. Tiramisu (1 slice)	5.00
201. Peach Bread Pudding	5.50
203. Cannoli (1 cream filled)	3.50
204. Chocolate Dipped Cannoli (1)	4.00
205. Chocolate Mousse Pie (1 slice)	5.50
206. Panna Cotta	5.00
207. Chocolate Pizza	5.00

GROUP MENU

Salads

	<u>serves 10</u>	<u>serves 20</u>
264. Insalata Mista	40.00	65.00
Greens, tomato, pepperoncini, red onion, balsamic vinaigrette		
251. Caesar Salad	45.00	65.00
Romaine, olive oil, anchovy, lemon, garlic, parmesan		

Entrees

	<u>serves 10</u>	<u>serves 20</u>
255. Lasagna al Forno	65.00	120.00
Meat lasagna with ricotta, mozzarella, parmesan		
256. Lasagna di Vegetale	60.00	105.00
Broccoli, mushroom, tomato, zucchini, ricotta, mozzarella		

	<u>serves 10</u>	<u>serves 20</u>
263. Ravioli di Formaggio	65.00	-
4-cheeses, parmesan roasted red pepper cream sauce		
258. Penne Bolognese	65.00	120.00
Traditional meat sauce and marinara		
259. Pollo alla Parmigiana	65.00	120.00
Breaded chicken breast, marinara, mozzarella, with pasta		
260. Fusilli Pollo e Broccoli	65.00	120.00
Sautéed chicken, garlic, broccoli, parmesan cream sauce		
262. Fusilli Salmone	65.00	120.00
Sautéed salmon, sweet peas and basil in plum tomato vodka cream sauce		

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