

DINE IN • TAKE OUT

MAZZOLAS

FIRST

- GARLIC SHRIMP** lemon butter, tomato, basil & torn bread12
- CHEESY BREAD** garlic flatbread, marinara10
- SICILIAN MUSSELS** steamed mussels, caper tomato butter & toasted bread14
- FRIED CALAMARI** lemon, fennel, gremolata & spicy tomato remoulade14
- MOZZARELLA STICKS** hand pulled curds, basil, romano & marinara10

SOUP & SALAD

- MINISTRONE** carrots, beans, zucchini noodles & asiago 9
- MAZZOLA'S SALAD** tossed table side, house made lemon-garlic dressing 6 / 10
- CAESAR** crisp romaine, fresh grated parmesan, garlic croutons, caesar dressing7 / 12
- BURRATA** fresh burrata cheese, california olive oil, heirloom tomatoes, cracked salt & toasted bread 14

SUPPER

- RICOTTA GNUDI** chianti braised lamb, tri fungi mushrooms, spinach & parmesan23
- ROASTED SALMON*** zucchini noodles, fennel salad & lemon caper butter24
- CHICKEN PARMESAN** hot, cheesy & served with spaghetti marinara20
- TUSCAN STEAK*** herb crusted shoulder tender, conchiglie quatro formaggio, buttered broccoli, wild mushrooms26
- EGGPLANT MILANESE** fresh mozzarella, fennel peperonata & spaghetti marinara22
- CHICKEN PICCATA** pan seared in lemon caper butter with fettuccine, fresh arugula & green olive giardiniera22

SIDES

- buttered broccoli with happy crumbs 5
- meatball 6
- sausage 6
- spaghetti marinara 6
- spaghetti bolognese 7
- fettucini alfredo 7
- gluten free bread 4

BE YOURSELF. DRESS DOWN.

EAT
BIG

TALK LOUD & BREAK A FEW RULES

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Please ask your server about vegetarian & gluten free options

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MAZZOLA'S

PASTA

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|---|----|
| PAPPERDELLE PRIMAVERA wild mushrooms, arugula, roasted butternut, brussels sprouts & rosemary butter | 20 |
| CIOPPINO linguine, lobster, shrimp, mussels & calamari in calabrian pepper tomato broth | 26 |
| PESTO CHICKEN conchiglie, sundried tomatoes, bacon, feta & basil pesto | 20 |
| BISON LASAGNA colorado bison, ragu, mozzarella | 22 |
| SCAMPI maine lobster, shrimp, heirloom tomatoes, basil, pappardelle & white wine garlic butter | 26 |
| LAMB BOLOGNESE baked with penne & mozzarella | 22 |
| VODKA SHRIMP penne, pancetta, tomato cream & parmesan | 23 |
| ALFREDO fettuccine, garlic cream, italian parsley & parmesan | 18 |
| MARINARA spaghetti, plum tomato ragu & fresh basil | 16 |
| BOLOGNESE spaghetti & traditional italian meat sauce | 19 |
| BUTTERNUT RAVIOLI homemade ravioli, toasted sage lemon butter, marinara | 20 |

DESIGNER PIES

HOMEMADE DOUGH WITH ROASTED GARLIC INFUSED OLIVE OIL

SMALL 18.00 MEDIUM 23.00 LARGE 28.00 CALZONE 18.00

GLUTEN FREE CRUST 10" + \$4

- FLORENTINE** ricotta cream, artichoke, spinach, chicken, red peppers & melted mozzarella
- KING CARNE** bolognese sauce, bacon, pepperoni, sausage, meatball & canadian bacon
- BRUSCHETTA** pesto, spinach, mozzarella bocconcini, feta cheese, garlic & tomato
- FIGURA** blue, asiago & mozzarella cheese, prosciutto, black mission fig, truffled crema & arugula
- MOTHERSHIP** firehouse marinara, sausage, pepperoni, mushrooms, onions, olives, ricotta & pineapple chutney
- FRONT RANGE** marinara, sausage, wild mushrooms, melted onions, basil & asiago

DESIGN YOUR OWN PIZZA

START WITH OUR HOMEMADE DOUGH, MARINARA & MAZZOLA'S THREE-CHEESE BLEND

SMALL 12.00 MEDIUM 14.00 LARGE 17.00 CALZONE 14.00

TOPPINGS BY SIZE: 1.50 1.75 2.00

CHEESE

ricotta cheese

DOUBLE PRICED TOPPINGS:
feta cheese
fresh mozzarella
goat cheese
gorgonzola



VEGGIES

black olives
eggplant
fresh basil
fresh tomato
green olives
jalapeños
mushrooms
onions
pepperoncini
peppers
pineapple

roasted garlic
spicy peppers
spinach

DOUBLE PRICED TOPPINGS:
sun-dried tomatoes
artichokes
fennel
kalamata olives
pesto

MEAT

canadian bacon
ground beef
meatball
pepperoni
sausage

DOUBLE PRICED TOPPINGS:
anchovies
chicken
bacon
pancetta