

DINE IN • TAKE OUT

# MAZZOLA'S

## PRIMO

- SALMON SPREAD** 5  
fennel salad
- CHARRED PEPPER FORMAGGIO** 6  
pine nuts
- WARM OLIVES** 6  
calabrian chili,  
preserved lemon olive oil
- SPICED NUTS** 6  
marcona almonds, cashews

## APPERTIVO

- MOZZARELLA STICKS**  
hand pulled curds, basil, romano & marinara . . . . . 12
- GARLIC SHRIMP**  
lemon butter, tomato, basil & torn bread . . . . . 13
- SICILIAN MUSSELS**  
steamed mussels, caper tomato butter & toasted bread . . . . . 16
- FRIED CALAMARI**  
pepperoncini, gremolata & spicy tomato remoulade . . . . . 14
- MEATBALL PICOLLO**  
bison meatballs, tomato gravy, rosemary polenta . . . . . 16

## SOUP & SALAD

- MINISTRONE** carrots, beans, zucchini noodles & asiago . . . . . 9
- MAZZOLA'S SALAD** tossed table side, house made lemon-garlic dressing . . . . . 6 / 11
- CAESAR** crisp romaine, fresh grated parmesan, garlic croutons, caesar dressing . . . . . 7 / 12
- BURRATA** fig agrodolce, prosciutto, california olive oil, pine nuts, rosemary toast . . . . . 16

## PASTA

- PRIMAVERA** zucchini, wild mushrooms, heirloom tomatoes, baby spinach, carrots, rosemary buttered pappardelle . . . 22
- CIOPPINO** linguine, lobster, shrimp, mussels & calamari in calabrian pepper tomato broth . . . . . 28
- PESTO CHICKEN** conchiglie, sundried tomatoes, bacon, feta & basil pesto . . . . . 22
- BISON LASAGNA** colorado bison, ragu, mozzarella . . . . . 23
- SCAMPI** maine lobster, shrimp, heirloom tomatoes, basil, pappardelle & white wine garlic butter . . . . . 28
- MEAT LOVERS PENNE** pepperoni, sausage, canadian bacon, bolognese, baked with mozzarella . . . . . 24
- VODKA SHRIMP** penne, pancetta, tomato cream & parmesan . . . . . 23
- ALFREDO** fettuccine, garlic cream, italian parsley & parmesan . . . . . 19
- MARINARA** spaghetti, plum tomato ragu & fresh basil . . . . . 17
- LAMB BOLOGNESE** chianti braised lamb, penne bolognese, melted cheese . . . . . 24
- BOLOGNESE** spaghetti & traditional italian meat sauce . . . . . 19
- BUTTERNUT RAVIOLI** homemade ravioli, toasted sage lemon butter, marinara . . . . . 21

BE YOURSELF. DRESS DOWN.

**EAT  
BIG**

TALK LOUD & BREAK A FEW RULES

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





----- SUPPER -----

- RICOTTA GNUDI** chianti braised lamb, tri fungi mushrooms, spinach. . . . .25
- CHICKEN PARMESAN** hot, cheesy & served with spaghetti marinara. . . . .23
- SEAFOOD ARRAGOSTA** lobster, calamari, mussels, seafood diavolo broth, soft polenta . . . . .28
- ROASTED SALMON\*** zucchini noodles, fennel salad & lemon caper butter . . . . .25
- TUSCAN STEAK\*** herb crusted shoulder tender, conchiglie quatro formaggio, buttered broccoli, wild mushrooms . . . . .28
- CHICKEN PICCATA** pan seared in lemon caper butter with fettuccine, fresh arugula & green olive giardiniera . . . . .23

- SIDES**
- buttered broccoli with happy crumbs 5
  - meatball 6
  - sausage 6
  - spaghetti marinara 8
  - spaghetti bolognese 9
  - fettuccini alfredo 9
  - gluten free bread 4

----- 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

----- BUILD 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  
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

