

FIRST

**GARLIC SHRIMP** lemon butter, tomato, basil & torn bread . . . . . 12

**CHEESY BREAD** garlic flat bread, marinara . . . . . 9

**SICILIAN MUSSELS** steamed mussels & caper tomato butter . . . . . 13

**FRIED CALAMARI** lemon, fennel, gremolata & spicy tomato remoulade . . . . . 12

**MOZZARELLA "STICKS"** hand pulled curds, basil, romano & marinara . . . . . 9

**FONDUTA** fontina cheese dip with spicy italian sausage, sweet peppers & torn bread . . . . . 11

SOUP & SALAD

**TOMATO BISQUE** goat cheese & basil panini . . . . . 6

**ZUPPA ALLA BOLOGNESE** italian sausage, white beans, spinach & conchiglie . . . . . 7

**MAZZOLA'S SALAD** tossed table side, house made lemon-garlic dressing . . . . . 5

**CAESAR** crisp romaine, fresh grated parmesan, garlic croutons, caesar dressing . . . . . 6

**CAPRESE** heirloom tomatoes, mozzarella, basil, olive oil, balsamic syrup & warm bread . . . . . 11

**BRUSCHETTA** vine tomato, kalamata olives, jumpin' good goat ricotta & balsamic drizzle . . . . . 8

SUPPER

**RICOTTA GNOCCHI** pancetta, spinach, tomato fonduta & parmesan. . . . . 17

**ROASTED SALMON** zucchini noodles, shaved fennel salad and lemon caper butter . . . . . 19

**CHICKEN PARMESAN** hot, cheesy & served with spaghetti marinara . . . . . 18

**TUSCAN STEAK** herb crusted shoulder tender, conchiglie quattro formaggio, buttered broccoli & wild mushroom sauce . . . . . 24

**LAMB RISOTTO** chianti braised lamb, rosemary, spinach, wild mushrooms & reggiano parmesan. . . . . 18

**EGGPLANT MILANESE** fresh mozzarella, fennel peperonata & marinara . . . . . 16

**CHICKEN PICCATA** pan seared in caper butter with fettuccine & green olive salsa . . . . . 18

**MEATBALL DIP** toasted hoagie, mozzarella cheese, marinara & conchiglie arugula salad . . . . . 14

\$6 SIDES

meatball  
sausage  
spaghetti marinara  
spaghetti bolognese  
fettuccine alfredo

\$4 SIDES

buttered broccoli  
with happy crumbs  
  
asparagus with  
lemon butter sauce

DINE IN  
TAKE OUT • DELIVERY



\*items served raw or under cooked, or may contain raw or under cooked ingredients, which may increase your risk of food borne illness

BE YOURSELF. DRESS DOWN. EAT BIG. TALK LOUD & BREAK A FEW RULES

## PASTA

<b>SPAGHETTI VERDURE</b>	heirloom cherry tomatoes, kalamata olives, artichoke, spinach & extra virgin olive oil . . . . .	16
<b>LINGUINE ALLO SCOGLIO</b>	shrimp, mussels, clams, chopped tomatoes, wild arugula & extra virgin olive oil . . . . .	19
<b>CIOPPINO</b>	linguine, clams, shrimp, mussels & calamari in calabrian pepper tomato broth . . . . .	23
<b>MARINARA</b>	spaghetti, plum tomato ragu & fresh basil . . . . .	13
<b>BOLOGNESE</b>	spaghetti & traditional italian meat sauce . . . . .	16
<b>BUTTERNUT RAVIOLI</b>	house made pasta, toasted sage marinara . . . . .	17
<b>PESTO CHICKEN</b>	conchiglie, sundried tomatoes, nueske's bacon, feta & basil pesto . . . . .	18
<b>LAMB BOLOGNESE</b>	penne baked with lamb bolognese & mozzarella . . . . .	18
<b>VODKA SHRIMP</b>	penne, pancetta, tomato basil cream & parmesan cheese . . . . .	19
<b>LASAGNA</b>	chianti braised beef ragu & melted cheese . . . . .	16
<b>ALFREDO</b>	fettuccine, garlic cream, italian parsley & parmesan . . . . .	15
<b>LOBSTER SCAMPI</b>	maine lobster, heirloom cherry tomatoes, basil, pappardelle & white wine garlic butter . . . . .	25

## DESIGNER PIES

HOMEMADE DOUGH WITH ROASTED GARLIC-INFUSED OLIVE OIL

**SMALL 16.00    MEDIUM 20.00    LARGE 25.00    CALZONE 16.00**

<b>FLORENTINE</b>	ricotta cream, artichoke, spinach, chicken, red peppers & melted mozzarella
<b>KING CARNE</b>	bolognese sauce, pepperoni, sausage, capicola, canadian bacon, salami & bacon
<b>BRUSCHETTA</b>	pesto, spinach, fresh mozzarella, feta cheese, garlic & tomato
<b>VERDE</b>	extra virgin olive oil, castelvetrano olives, goat cheese, shaved prosciutto, arugula salad & balsamic drizzle
<b>MOTHERSHIP</b>	firehouse marinara, sausage, pepperoni, mushrooms, onions, olives, ricotta and pineapple chutney
<b>CARBONARA</b>	alfredo sauce, roasted chicken, nueske's bacon, asparagus, parmesan & sunny side egg
<b>FRONT RANGE</b>	marinara, sausage, wild mushrooms, onions confit, basil & asiago

## DESIGN YOUR OWN PIZZA

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

<b>SMALL 11.00</b>	<b>MEDIUM 13.00</b>	<b>LARGE 15.00</b>	<b>CALZONE 11.00</b>
TOPPINGS BY SIZE: <b>1.50</b>	<b>1.75</b>	<b>2.00</b>	<b>1.50</b>

\*DOUBLE TOPPING

### CHEESE

feta cheese\*  
fresh mozzarella\*  
goat cheese\*  
ricotta cheese



### VEGGIES

artichokes*	onions
black olives	pepperoncini
eggplant	peppers
fennel*	pesto*
fresh basil	pineapple
fresh tomato	roasted garlic
green olives	spicy peppers
jalapeños	spinach
kalamata olives*	sun-dried tomatoes*
mushrooms	

### MEAT

anchovies\*  
canadian bacon  
capicola\*  
chicken\*  
ground beef  
meatball  
nueske's bacon\*  
pancetta\*  
pepperoni  
sausage

