

19
02



TRATTORIA

COLORADO

TRATTORIA

COLORADO

WHITE WINE BY THE GLASS

<i>Beringer White Zinfandel</i>	5.00
<i>Mirrasou Chardonnay</i>	5.75
<i>Hess Select Chardonnay</i>	6.50
<i>Kendall Jackson Chardonnay</i>	8.25
<i>Ariel Chardonnay (non-alcoholic)</i>	5.00

RED WINE BY THE GLASS

<i>Col di Sasso Banfi</i>	5.50
<i>Maculan Brentino, Merlot</i>	7.00
<i>STG, Dry Creek Valley, Cabernet Sauvignon</i>	8.50
<i>Erath, Pinot Noir</i>	7.75
<i>Gundlach Bundschu, Merlot</i>	9.50
<i>Ariel Cabernet (non-alcoholic)</i>	5.00

Starters

<i>Classic Chicken Noodle Soup</i> <i>Home-Style chicken soup, made the old fashioned way</i>	3.75
<i>Chef's Soup of the Day</i> <i>Daily selection of only the finest ingredients</i>	3.50
<i>Chicken Quesadilla</i> <i>Marinated chicken, jack cheese, green onions and peppers in a chipotle tortilla with oven roasted tomato salsa and guacamole</i>	6.75
<i>Smoked Salmon Carpaccio</i> <i>Smoked salmon with shaved Parmesan, Bermuda onion, chopped egg and a dill aioli</i>	7.50
<i>Grilled Portobello Mushroom</i> <i>Balsamic vinegar and olive oil, oven dried tomatoes, spinach and herbed goat cheese</i>	6.75
<i>Trattoria Shrimp Cocktail</i> <i>Chilled jumbo shrimp marinated in olive oil, shallots, and fresh herbs served with a citrus cocktail sauce</i>	8.75
<i>Thai Spring Rolls</i> <i>Chicken, Asian vegetables and Thai seasonings rolled in thin rice wrappers served with dipping sauce</i>	6.25
<i>Spinach and Sweet Onion Dip</i> <i>Sautéed fresh spinach and seasonal sweet onions blended to perfection served with water crackers and toasted French bread</i>	6.50

Featured Salads

<i>Trattoria Salad</i> <i>Selection of fresh wild greens, garden fresh vegetables, Kalamata olives Served with your choice of dressing</i>	3.75
<i>Traditional Caesar Salad</i> <i>Freshly cut crisp Romaine with seasoned croutons gently tossed in Trattoria Caesar dressing</i>	4.75
<i>With Marinated Chicken</i>	8.95
<i>Grilled Atlantic Salmon</i>	9.50
<i>Trattoria Cobb Salad</i> <i>Fresh seasonal greens topped with grilled chicken, avocado, egg, roma tomato, bacon and bleu cheese dressing</i>	9.00
<i>Nicoise Oak Roasted Salmon</i> <i>Oak roasted salmon, red potatoes, green beans, olives, hard-boiled eggs, spinach and roma tomatoes served with honey basil vinaigrette</i>	9.50
<i>Seasonal Fresh Fruit</i> <i>Selection of vine ripened fruits and berries served with your choice of yogurt or raspberry sorbet</i>	8.50

Pasta

<i>Seafood Linguini</i> <i>Shrimp, scallops, mussels sautéed in olive oil, white wine and garlic, tossed with fresh herbs and served over egg linguini</i>	11.75
<i>Angel Hair Pasta</i> <i>Marinara sauce fresh basil and a touch of extra virgin olive oil served over angel hair pasta</i>	8.50
<i>Tortellini Alfredo with Grilled Chicken</i> <i>Tri-colored cheese tortellini and a grilled chicken breast tossed in rich Parmesan cheese cream sauce</i>	9.75

TRATTORIA PONY EXPRESS LUNCH BUFFET 9.25

Sample from a wide variety of salads and entrees prepared fresh daily,
Including pasta cooked to order and our extravagant dessert display.
Served Monday through Friday 11am-2pm

Trattoria Sandwiches

Served with your choice of french fries, home-made potato chips or vegetable slaw

Trattoria Signature Burger Ground sirloin cooked to your liking with smoked cheddar and sautéed mushrooms	7.75
Classic Burger Ground sirloin with lettuce, tomato, onions, your choice of cheddar, swiss or bleu cheese	7.50
Colorado Buffalo Burger Locally raised ground buffalo cooked to your liking served with southwestern aioli	8.50
Turkey Pastrami Sandwich Thinly sliced turkey pastrami, aged Swiss cheese, whole grain mustard served open faced on grilled marble rye	7.50
Reuben Corned beef, Swiss cheese, sauerkraut and 1000 island dressing on grilled marble rye	7.75
Rotisserie Roasted Chicken BLT Crisp bacon, lettuce, tomato and pesto aioli served on an herbed focaccia roll	7.50
Grilled Portobello Mushroom Sun dried tomato aioli, tomatoes and sonoma goat cheese served on a whole wheat bun	7.25
Blackened Prime Rib Sandwich Red pepper mayonnaise in sautéed onions on a French baguette	8.75
Grilled Salmon Sandwich Farm-raised salmon grilled to perfection served with bacon, lettuce, tomato topped with dill mayo on a focaccia roll	8.50

Entrees

Served with your choice of baked potato, garlic mashed potatoes or rice pilaf and vegetable of the day

Rotisserie Roasted Chicken Herb rubbed slow roasted rotisserie half chicken served in natural juices	11.25
Homestyle Meatloaf Freshly ground beef and only the highest quality ingredients Oven-baked and served with mushroom gravy	10.25
Grilled Salmon Fire grilled farmed raised salmon served with saffron dill cream	14.75
Filet Mignon Beef tenderloin cooked to your liking served with mushrooms and rosemary demi glace	19.50
Grilled Chicken Paillard Grain fed chicken sautéed in shallots and white wine served with a basil Beurre Blanc	11.25
Rocky Mountain Trout Locally grown rainbow trout sautéed and served with lemon and capers	13.25
New York Sirloin Steak Choice sirloin cooked to your liking topped with garlic herb butter and natural juices	18.25

Prime Rib Dinner (served after 5:00 p.m.) 10 oz 13.95 14 oz 15.95

Trattoria Temptations

Apple Pie Baked in sweet pastry, served with caramel sauce	4.25	Peanut Butter Hazelnut Pie Graham cracker crust with caramel chocolate sauce	4.25
Chocolate Raspberry Tart Blend of chocolate, coconut and pecan	4.50	Snickers Cheesecake Creamy peanut-caramel cheesecake with chocolate sauce	4.50
Carrot Cake Cream cheese icing, served with raspberry sauce	4.25	Haagen Dazs Chocolate, vanilla, strawberry or raspberry sorbet	3.95

