STARRAIA
COLORADO

WHITE WINE BY THE GLASS
Beringer White Zinfandel 5.00
Mirrasou Chardonnay 5.75
Hess Select Chardonnay 6.50
Kendall Jackson Chardonnay 8.25
Ariel Chardonnay (non-alcoholic) 5.00

RED WINE BY THE GLASS
Col di Sasso Banfi 5.50
Maculan Brentino, Merlot 7.00
STG, Dry Creek Valley, Cabernet Sauvignon 8.50
Erath, Pinot Noir 7.75
Gundlach Bandscus, Merlot 9.50
Ariel Cabernet (non-alcoholic) 5.90

Starters
Classic Chicken Noodle Soup 3.75
Home-style chicken soup, made the old-fashioned way

Chef's Soup of the Day 3.50
Daily selection of only the finest ingredients

Chicken Quesadilla 6.75
Marinated chicken, jack cheese, green onions and peppers in a chipotle tortilla with oven roasted tomato salsa and guacamole

Smoked Salmon Carpaccio 7.50
Smoked salmon with shaved Parmesan, Bermuda onion, chopped egg and a dill aioli

Grilled Portobello Mushroom 6.75
Balsamic vinegar and olive oil, oven dried tomatoes, spinach and herbed goat cheese

Trattoria Shrimp Cocktail 8.75
Chilled jumbo shrimp marinated in olive oil, shallots, and fresh herbs served with a citrus cocktail sauce

Thai Spring Rolls 6.25
Chicken, Asian vegetables and Thai seasonings rolled in thin rice wrappers served with dipping sauce

Spinach and Sweet Onion Dip 6.50
Sautéed fresh spinach and seasonal sweet onions blended to perfection served with water crackers and toasted French bread

Featured Salads
Trattoria Salad 3.75
Selection of fresh wild greens, garden fresh vegetables, Kalamata olives
Served with your choice of dressing

Traditional Caesar Salad 4.75
Freshly cut crisp Romaine with seasoned croutons gently tossed in Trattoria Caesar dressing
With Marinated Chicken 8.95
Grilled Atlantic Salmon 9.50

Trattoria Cobb Salad 9.00
Fresh seasonal greens topped with grilled chicken, avocado, egg, roma tomato, bacon and bleu cheese dressing

Nicoise Oak Roasted Salmon 9.50
Oak roasted salmon, red potatoes, green beans, olives, hard-boiled eggs, spinach and roma tomatoes served with homey basil vinaigrette

Seasonal Fresh Fruit 8.50
Selection of vine ripened fruits and berries served with your choice of yogurt or raspberry sorbet

Pasta
Seaboard Linguini 11.75
Shrimp, scallops, mussels sautéed in olive oil, white wine and garlic, tossed with fresh herbs and served over egg linguini

Angel Hair Pasta 8.50
Marinara sauce, fresh basil and a touch of extra virgin olive oil served over angel hair pasta

Tortellini Alfredo with Grilled Chicken 9.75
Tri-colored cheese tortellini and a grilled chicken breast tossed in rich Parmesan cheese cream sauce
Trattoria Signature Burger
Ground sirloin cooked to your liking
with smoked cheddar and sautéed mushrooms

Classic Burger
Ground sirloin with lettuce, tomato,
onions, your choice of cheddar, swiss or bleu cheese

Colorado Buffalo Burger
Locally raised ground buffalo cooked to your liking
served with southwestern aioli

Turkey Pastrami Sandwich
Thinly sliced turkey pastrami, aged Swiss cheese,
whole grain mustard served open faced on grilled marble rye

Reuben
Corned beef, Swiss cheese, sauerkraut and
1000 island dressing on grilled marble rye

Rotisserie Roasted Chicken BLT
Crisp bacon, lettuce, tomato and
pesto aioli served on an herb focaccia roll

Grilled Portobello Mushroom
Sun dried tomato aioli, tomatoes and
sonoma goat cheese served on a whole wheat bun

Blackened Prime Rib Sandwich
Red pepper mayonnaise in sautéed onions on a French baguette

Grilled Salmon Sandwich
Farm raised salmon grilled to perfection served with bacon,
lettuce, tomato topped with dill mayo on a focaccia roll

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

Homestyle Meatloaf
Freshly ground beef and only the highest quality ingredients
Oven baked and served with mushroom gravy

Grilled Salmon
Fire grilled farm raised salmon served with saffron dill cream

Filet Mignon
Beef tenderloin cooked to your liking served with mushrooms and rosemary demi glace

Grilled Chicken Paillard
Grain fed chicken sautéed in shallots and white wine
served with a basil beurre blanc

Rocky Mountain Trout
Locally grown rainbow trout sautéed and served with lemon and capers

New York Sirloin Steak
Choice sirloin cooked to your liking topped with garlic herb butter and natural juices

<table>
<thead>
<tr>
<th>Prime Rib Dinner (served after 5:00 p.m.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 oz</td>
</tr>
</tbody>
</table>

Trattoria Temptations

Apple Pie 4.25
Baked in sweet pastry, served with caramel sauce

Peanut Butter Hazelnut Pie 4.25
Graham cracker crust with caramel chocolate sauce

Chocolate Raspberry Tart 4.50
Blend of chocolate, coconut and pecan

Snickers Cheesecake 4.50
Creamy peanut-caramel cheesecake with chocolate sauce

Carrot Cake 4.25
Cream cheese icing, served with raspberry sauce

Haagen Dazs 3.95
Chocolate, vanilla, strawberry or raspberry sorbet

Sorry, we do not accept checks

5-11-01