



ALTEZZA

SHARING

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| PROSCIUTTO & FRUIT | 19 | FLATBREAD | 17 |
| Thick Slices of Spanish Prosciutto. Served With Fresh Melon. | | Homemade Italian Style Pizza with Fresh Mozzarella, Mushrooms, Basil, Dried Organic Tomatoes, & Olive Oil | |
| SALMON CRUDO | 22 | MEDITERRANEAN MEAT & CHEESE BOARD | 26 |
| Raw Fish, Red Onions, Lemon Supreme, & Crispy Corn | | Local & Imported Cheeses, Prosciutto, Italian Salami, Celery, Carrots, Hummus, Fig Jam, Honey, Tapenade, Berries, & Crostini | |
| CEVICHE OF THE DAY | 21 | | |
| Raw Fish, Leche de Tigre, Cucumber, & Mango | | | |

SALADS & SOUPS

- Grilled Chicken 8 - Grilled Shrimp 12 - Wild Caught Salmon 16 - 6oz Skirt Steak 20 -

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| CAESAR SALAD | 11/17 | CORN SOUP | 9/14 |
| Grated Parmesan, Focaccia Sticks, & Homemade Caesar Dressing | | Creamy Organic Corn Soup & Basil Oil | |
| SUMMER BERRY SALAD | 13/17 | POZOLE ROJO | 11/16 |
| Mixed Greens, Caramelized Nuts, Mixed Berries, Goat Cheese, & Honey Balsamic Vinaigrette | | Pork Shoulder & Hominy in Red Broth. Served with Onion, Cilantro, & Corn Tortilla Chips. | |

ENTRÉES

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| FARRO RISOTTO | 34 | HOMEMADE LINGUINI SHRIMP & SCALLOPS | 43 |
| Squash, Broccolini, Asparagus, Arugula, & Farro Cooked in a Coconut Broth | | Homemade Pasta, Sautéed Shrimp & Scallops in White Wine Butter Reduction | |
| LAMB RACK | 59 | ELK TENDERLOIN | 56 |
| Fried Crispy Polenta, Melted Mozzarella, & Confit Tomatoes | | Mashed Potatoes, Charred Broccolini, Roasted Mushrooms, & Red Wine Demi Glace | |
| HALF ROASTED CHICKEN | 39 | BRANZINO CILANTRO RICE | 36 |
| Family Style Chicken, Lady Finger Potatoes, & Broccolini. Served with Salsa Criolla. | | Fresh Branzino & Cilantro Lime Rice | |

STEAK & SIDES

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| STEAK | SIDES choice of two | SAUCE choice of one |
| 10 oz Skirt Steak 38 | House Salad | Peppercorn |
| 5 oz Center Cut Filet Mignon 43 | Creamy Wild Risotto | Chimichurri |
| 10 oz Center Cut Filet Mignon 61 | Rustic Fries | Salsa Criolla |
| 48oz Australian Wagyu Bone In Ribeye 195 | Mashed Potatoes | Mushroom |
| Choice of Three Sides and Two Sauces | Grilled Asparagus | |

Sustainable and Humanely Raised Free Range, Hormone and Antibiotic Free Beef Provided by Beck and Bulow, Sante Fe, New Mexico
22% Gratuity added on parties of 7 or more*
Split plate charge \$10
**WARNING: consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness.
MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS in our Menu Items, including: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. Please contact staff for further information

Eat at Your Peak