

## SHARING

<b>FLATBREAD</b>	17	<b>MEDITERRANEAN MEAT &amp; CHEESE BOARD</b>	26
<i>Homemade Italian Style Pizza with Mozzarella, Organic Sun-Dried Tomatoes, Basil, &amp; Olive Oil</i>		<i>Local &amp; Imported Cheeses, Prosciutto, Italian Salami, Celery, Carrots, Hummus, Fig Jam, Honey, Tapenade, Berries, &amp; Crostini's</i>	
<b>EMPANADAS</b>	19	<b>HOUSE FRIES</b>	12
<i>Two Beef Tenderloin Empanadas Served with a Side of Chimichurri Sauce</i>		<i>Served with Special Sauce</i>	

## SALADS & SOUPS

<b>CAESAR SALAD</b>	11/17	<b>BUTTERNUT SQUASH SOUP</b>	12/17
<i>Grated Parmesan, Focaccia Sticks, &amp; Homemade Caesar Dressing</i>		<i>Locally Sourced Butternut Squash &amp; Brie Cheese</i>	
<b>BEET SALAD</b>	13/17	<b>POZOLE ROJO</b>	11/16
<i>Arugula, Mixed Greens, Aceto Balsamic Reduction, &amp; Red Beets</i>		<i>Pork Shoulder &amp; Hominy in Red Broth. Served with Onion, Cilantro, &amp; Corn Tortilla Chips</i>	

- Grilled Chicken 8 - Grilled Shrimp 12 - Wild Caught Salmon 16 -

## ENTRÉES

<b>FARRO RISOTTO</b>	34	<b>SPAGHETTI FRUTTI DI MARE</b>	59
<i>Squash, Brocolini, Asparagus, Arugula, &amp; Farro Cooked in a Coconut Broth</i>		<i>Al Dente Pasta Covered in a Light Tomato Sauce. Shrimp, Octopus, &amp; Calamari.</i>	
<b>WILD CAUGHT HALIBUT</b>	39	<b>ELK TENDERLOIN</b>	56
<i>Zucchini, Squash, Farro Risotto, Beurre Blanc Sauce, &amp; Micro Basil</i>		<i>Mashed Potatoes, Charred Brocolini, Roasted Mushrooms, &amp; Red Wine Demi Glace</i>	
<b>LAMB RACK</b>	59		
<i>Fried Crispy Polenta, Melted Mozzarella, &amp; Confit Tomatoes</i>			

## STEAK & SIDES

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
12 oz Prime New York 59	Mashed Potatoes	Bordelaise
56 oz Free Range Grass Black Angus Tomahawk 220	Grilled Asparagus	Mushroom
14 oz Frenched Pork Chop 48	Fried Brussels	

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



# ALTEZZA