

ALTEZZA / DINNER

Sharing

FLATBREAD 17

Homemade Italian Style Pizza, Mozzarella, Organic Sun Dried Tomatoes, Basil & Olive Oil

BURRATA CHEESE 21

Prosciutto, Fresh Pomegranate, Fig Balsamic Reduction & Pecans

EMPANADA DUO 19

Beef Tenderloin - Creamy Organic Corn

LOCAL MEDITERRANEAN MEAT & CHEESE BOARD 22/41

Local & Imported Cheeses & Prosciutto, Italian Salami, Celery, Carrots, Hummus, Fig Jam, Sourdough Bread & Focaccia
- 2pp or 4pp -

Soups

LOCAL FARMER BUTTERNUT SQUASH SOUP 12/17

Butternut Squash & Brie Cheese

POZOLE ROJO 11/16

Pork shoulder, hominy in red broth, served with onion, cilantro and corn tortilla chip

DOUBLE CONSUME CHICKEN VEGGIE SOUP 8/12

Veggie mirepoix and organic chicken breast

Salads

FRESCO SALAD 15

Cucumber & Avocado Slices, Basil, Red onion, Sesame Oil, Nested in a Fresh Ginger Carrot Puree

CAESAR SALAD 12 / 16

Grated Parmesan, Focaccia Sticks and House Made Caesar Dressing

BEET SALAD 13 / 17

Arugula, mix greens, accetto balsamic reduction, red beets

Grilled chicken 8 ~ Grilled shrimp 12 ~ Wild caught salmon 16

Entrées

LAMB RACK 59

Served with Crispy "Thousand Layers" Potatoes

WILD CAUGHT HALIBUT 39

Zucchini, Squash, Farro Risotto, beurre blanc sauce and micro basil

ELK TENDERLOIN 56

Brown butter - celery root puree, charred broccolini, roasted summer mushrooms and red wine demi glace

TACOS AL PASTOR 21

Corn Tortilla, Achiote Marinated Octopus, Grilled Pineapple, Pickled Onion, Tomatillo Salsa & Cilantro

ROASTED CHICKEN 39

Family style roasted chicken with vegetables and hand cut pomme frites

SPAGHETTI FRUTTI DI MARE 59

Al Dente Pasta Covered in a Light Tomato Sauce. Shrimp, Octopus & Calamari

FREE RANGE GRASS FED BLACK ANGUS TOMAHAWK 220

56 oz. Tomahawk with full accompaniments
(Spinach gratin - rustic fries - buttered mushrooms - roasted corn)
- Serves 2-3 Persons -

MEATS

- 10 oz Skirt Steak - 38
- 5 oz Center Cut Filet Mignon - 43
- 10 oz Center Cut Filet Mignon - 61
- 12 oz Prime New York - 59

SIDES

- House Salad
- Creamy Risotto
- Rustic Fries
- Mashed Potatoes
- Grilled Asparagus
- Thousand Layers
- Spinach Gratin

- Choice of two -

CHOICE OF SAUCE:

- Peppercorn \$4
- Chimichurri \$3
- Salsa Criolla \$4

- Bordelaise \$4
- Mole \$3
- Mushroom \$4

- 3 for 10 -

★ 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.