

ALTEZZA / DINNER

to share

Truffle Fries \$14
Parmesan cheese, parsley, truffle salt, white truffle oil, served with a garlic aioli.

Mediterranean Plate \$19
Celery, olives, baby carrots, feta, cucumber, olive oil, pita bread, roasted garlic hummus, red pepper puree, olive tapenade, broccolini, tzatziki.

Jumbo Chicken Wings \$12 / \$24
Your choice of buffalo, garlic parmesan, chili teriyaki or house BBQ sauce. Served with crudité.

LOCAL **Charcuterie** \$28
Assorted local and imported cheeses & meats, olives, crackers and fig jam.

salads & soups

~ SALAD ADD-ONS ~ GRILLED CHICKEN 6 ~ GRILLED TOFU 8 ~
GRILLED SHRIMP 10 ~ GRILLED SALMON 12 ~ GRILLED STEAK 14 ~

Caesar Salad \$16
Shaved parmesan, herbed croutons, house made caesar dressing.

Kale Berry Salad \$16
Kale blend, blackberries, raspberries and blueberries. Tossed in a citrus vinaigrette, garnished with orange supreme's, goat cheese & toasted walnuts.

Southwest Salad \$21
Romaine, roasted corn bean salsa, cheddar jack cheese blend, avocado, yellow bell pepper, cherry tomatoes and avocado lime dressing.

House Salad \$14
Mixed greens, cherry tomatoes, shredded carrot, cucumber, herbed croutons and choice of dressing.

Elote Soup \$12/ \$18
Roasted corn soup, drizzled with a lime crema and garnished with a roasted corn salsa, cotija and chili powder.

entrées

Altezza Burger

8oz beef patty, cheddar, lettuce, tomato, onion, sriracha aioli, pickles and brioche bun.
\$26

+ Served with fries or house salad/ +\$2 for truffle fries or Caesar Salad +\$4 impossible burger/ sub GF bun +2 +

Vegan Grain Bowl

Mixed grain pilaf, squash ribbons, tomato, shaved asparagus, wild sautéed mushroom, carrot & parsnip puree, arugula salad. Served chilled with a citrus vinaigrette.
\$22

Creamy Pesto Truffle Gnocchi

Sautéed truffle gnocchi, mushrooms, mini heirlooms, zucchini and squash tossed in a creamy pesto, garnished with shaved parmesan. Served with garlic ciabatta toast.
\$32

Shrimp Scampi

Sautéed shrimp, angel hair pasta, white wine and garlic butter sauce, fresh heirloom tomatoes, shaved parmesan. Served with garlic ciabatta toast.
\$34

Colorado Trout

Spice dredged and pan fried, with Romesco, roasted baby potato medley and grilled vegetables.
\$36

Crispy Skin Salmon

Pan seared salmon, wild grain pilaf, chefs vegetable, brown sugar honey glaze.
\$36

Chipotle Apricot Roasted Chicken

Airline chicken breast stuffed with parmesan and sage, pan seared, served with a chipotle apricot glaze, mash potatoes and blistered green beans.
\$38

Grilled Pork Chop

Peach porter seasoned grilled porkchop drizzled with a sweet and tangy soy glaze, cheesy polenta, sautéed rainbow carrots.
\$38

8oz Tenderloin

Truffle scented mashed potato, grilled broccolini, wild mushroom demi.
\$50