



## ANTIPASTO

**Basilico Aglio Gamberetti**  
Marinated and grilled jumbo shrimp tossed with extra virgin olive oil and fresh basil  
\$11

**Bruschetta Caprese**  
Fresh mozzarella and vine ripe tomatoes on grilled bread with basil and olive oil  
\$7

**Steamed Mussels**  
PEI mussels with slice garlic, diced tomatoes and basil in a light saffron broth  
\$11

**Baked Brie**  
Warm brie served with whole roasted garlic, slow cooked peppers and crostino  
\$9

**Pepperoni Bread**  
Imported Italian pepperoni baked golden brown with mozzarella and served with house-made marinara sauce  
\$9

**Calamari Fritati**  
Buttermilk fried calamari with Italian parsley and lemon served with a spicy marinara sauce  
\$10

**Mini Panino della Polpetta**  
House-made meatballs sliced and topped with mozzarella cheese on a mini garlic bun (substitute turkey meatballs and whole grain bun for a low cholesterol option)  
\$8

**Sautéed Butternut Squash Ravioli**  
Butternut squash puree stuffed ravioli with brown butter, toasted sage and pine nuts (substitute extra virgin olive oil for a low cholesterol option)  
\$7

## INSALATA E MINESTRA

**Fresh Tomato Basil Soup**  
Ripe Roma tomatoes combined with fresh basil are the foundation of our delicious cream-based soup  
\$7

**Spinach Salad**  
Crisp spinach served with grilled onions, blue cheese crumbles and roasted peppers then topped with our red wine vinaigrette  
\$8

**Classic Caesar Salad**  
Chopped heart of Romaine tossed with herbed croutons, shaved parmesan and anchovy vinaigrette  
\$8

**Tuscan House Salad**  
Mixed greens tossed with grape tomatoes, hearts of palm and marinated artichokes with a lemon vinaigrette  
\$8

**Minestrone di Falco**  
Includes fresh vegetables, beans, barley, orzo and beef slow simmered in a hearty, spicy broth  
\$8

## PIZZA

"Dare to be Square"

**Pesto Chicken Pizza**  
Grilled chicken breast with fresh pesto and mozzarella  
\$12

**Pizza Margherita**  
Mozzarella, tomato, fresh basil and extra virgin olive oil  
\$11

**Pizza di Portabello**  
Grilled portobello, white domestic and crimini mushrooms along with fresh marinara and mozzarella  
\$12

**Three Cheese Pizza**  
Romano, mozzarella and Asiago cheeses with fresh tomato sauce  
\$10

**Meatball & Spaghetti Pizza**  
Sliced house-made meatballs and spaghetti topped with fresh mozzarella and basil  
\$11



**RENAISSANCE**  
DENVER HOTEL

(303)399-7500



## PRIMO

### Black & Blue Fettuccini

Red pepper fettuccini with sautéed beef tenders, asparagus and tomatoes tossed with olive oil and blue cheese crumbles

\$21

### Linguini Pomodoro

Fresh pasta with sliced garlic, diced Roma tomatoes and extra virgin olive oil tossed with marinara and fresh basil

\$11

### Rigatoni ala Vodka

Mini rigatoni noodles tossed with prosciutto and fresh Roma tomatoes then topped with a vodka cream sauce

\$12

### Shrimp Bucatini Fra Diavolo

Bucatini pasta blended with spicy Diavolo sauce, crushed red pepper and sautéed garlic shrimp

\$18

### Baked Cheese Ravioli

Three cheese ravioli tossed with our house-made marinara and topped with fresh mozzarella then baked until golden brown

\$14

### Tortellini Portobello

Wild mushroom tortellini paired with slow cooked tomato and sautéed spinach then tossed with a fresh pesto cream and white truffle drizzle

\$12

### Traditional Penne Alfredo

Penne pasta with oven roasted tomatoes and steamed broccoli topped with a rich three cheese Alfredo sauce

\$13

### House-Made Meatballs & Fresh Spaghetti

Fresh pasta and house-made meatballs topped with our delicious marinara sauce (substitute house-made turkey meatballs and whole grain pasta for a low cholesterol option)

\$14

## SECONDO

### Alla Griglia Salmone Atlantico

Grilled fresh Atlantic salmon with sautéed spinach, oven roasted tomatoes and a sun dried tomato chardonnay cream

\$18

### Fresche di Pollo Parmigiano

Breaded and pan fried breast of chicken topped with marinara and mozzarella then baked until golden brown then served with linguini

\$18

### Seared Sea Bass

Pan seared sea bass with a crispy risotto primavera cake, wilted spinach and a corn-truffle coulis

\$22

### Classico Pollo Marsala

All natural, thinly pounded breast of chicken sautéed with wild mushrooms and finished with a Marsala demi and served with fresh linguini

\$20

### New York Striscia di Bistecca

Porcini crusted center cut New York strip steak served with sautéed spinach and potato gratin

\$28

### Pollo Oreganato

Pan roasted all natural chicken with fingerling potatoes and asparagus finished with an oregano-lemon butter

\$17

## DOLCE

### Caramelized House-Made Bread Pudding

Banana bread pudding with vanilla anglaise and fresh whipped cream

\$6

### Rioja Poached Pear

Rioja poached pear served with vanilla anglaise and sweet wine reduction

\$5

### Italian Gelato and Sorbet

Slow churned authentic Italian ice cream and sorbet, assorted flavors available

\$5

### Warm Chocolate Cake

Molten lava chocolate cake served with raspberry sauce and vanilla gelato

\$7

### 5280 Cheesecake

Fresh baked New York style cheesecake with peaches sautéed in Grand Mariner

\$8



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