



ANTIPASTO

Basilico Aglio Gamberetti

Marinated and grilled jumbo shrimp tossed with extra virgin olive oil and fresh basil

Calamari Fritati

Buttermilk fried calamari with Italian parsley and lemon served with a spicy marinara sauce

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)

INSALATA E MINESTRA

Classic Caesar Salad

Chopped heart of Romaine tossed with herbed croutons, shaved parmesan and anchovy vinaigrette

Minestrone di Falco

Includes fresh vegetables, beans, barley, orzo and beef slow simmered in a hearty, spicy broth

Fresh Tomato Basil Soup

Ripe Roma tomatoes combined with fresh basil are the foundation of our delicious cream-based soup

Tuscan House Salad

Mixed greens tossed with grape tomatoes, hearts of palm and marinated artichokes with a lemon vinaigrette

PRIMO

Baked Cheese Ravioli

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

Linguini Pomodoro

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

Rigatoni ala Vodka

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

Tortellini Portobello

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

Black & Blue Fettuccini

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

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)

Traditional Penne Alfredo

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

Shrimp Bucatini Fra Diavolo

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



RENAISSANCE
DENVER HOTEL

(303)399-7500



PIZZA

"Dare to be Square"

Pesto Chicken Pizza

Grilled chicken breast with fresh pesto and mozzarella

Pizza di Portabello

Grilled portobello, white domestic and crimini mushrooms along with fresh marinara and mozzarella

Pizza Margherita

Mozzarella, tomato, fresh basil and extra virgin olive oil

Three Cheese Pizza

Romano, mozzarella and Asiago cheeses with fresh tomato sauce

PANINI

Served with choice of fries, house-made chips, fresh fruit or salad

BLT

Thick cut smoked bacon with marinated tomatoes, lettuce and lemon aioli on a toasted garlic hoagie roll

Chicken Parmigiano

Breaded and pan fried breast of chicken topped with marinara and mozzarella then baked until golden brown and served on a hoagie roll

Char-Broiled Angus Burger

8 ounce Black Angus burger grilled to your liking, then topped with lettuce, tomato, onion, with a choice of cheddar, Swiss, provolone or bleu cheese

Grilled Chicken Panini

Grilled breast of chicken with fresh mozzarella, roasted peppers and pesto in a pressed rosemary roll

Renaissance Trio

Grilled ham panini served with fresh tomato basil soup and choice of side

DOLCE

5280 Cheesecake

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

Rioja Poached Pear

Rioja poached pear served with vanilla anglaise and sweet wine reduction

Warm Chocolate Cake

Molten lava chocolate cake served with raspberry sauce and vanilla gelato

Warm Apple Crisp

Baked warm apple topped with cinnamon & sugar then served alongside caramel & vanilla gelato

Italian Gelato and Sorbet

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

Caramelized House-Made Bread Pudding

Banana bread pudding with vanilla anglaise and fresh whipped cream



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