

AMALFI

Farm to table Italian cuisine featuring the seasonal produce at its peak

APPETIZERS

ANTIPASTI SALAD

provolone, pepperoni, artichoke hearts,
green olives, red onion, garbanzo beans,
romaine, oregano vinaigrette

13 

BURRATA & CROSTINI

heirloom tomato marmellata, basil,
aged balsamic, olive oil

16 

MAINS

PANCETTA BUCATINI

sfoglina bucatini pasta, pancetta lardons,
shallots, parsley, parmesan, cured egg yolk

16

RICOTTA RAVIOLI

chanterelle mushrooms, asparagus,
pea shoots, brown butter, parmesan

18 

RAGU NEOPOLITAN

sfoglina campanelle pasta, pork,
beef, pancetta, parmesan, chives

16

CHICKEN MARSALA

chicken cutlet, roasted mushrooms,
shallots, marsala reduction, local green salad

18 

MUSSELS MARINARA

pei mussels, caramelized fennel,
ligurian olives, tomato broth, crostini

20 

FOOD SOURCING

PORK: COLORADO PORK
PASTA: SFOGLINA

CHICKEN: REDBIRD

PRODUCE: FRESH GUYS
MUSHROOMS: JACOB'S

 vegetarian

 vegan

 gluten free

 dairy free

 contains shellfish

 contains peanuts

ROSETTA HALL

CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.