

AMALFI

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

APPETIZERS

KALE SALAD

lacinato kale & red cabbage, apple,
roasted grape, banyuls vinaigrette,
pecorino toscano, marcona almond

15  

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

LAMB BOLOGNESE

sfoglina malfadine pasta, mint,
whipped ricotta, parmesan

17

RAGU NEOPOLITAN

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

16

CHICKEN MARSALA

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

18 

BRAISED BEEF SHORTRIB

parmesan polenta, herb gremolata,
braised carrots, celery hearts

28

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.