



First Bite Boulder
November 14 - November 21
Three Courses - \$26

First Course

Mixed Green Salad - Red wine vinaigrette, crispy shallots

Roasted Delicata Squash - Oil poached garlic, pomegranate, ricotta salata

Fritto Misto - Arancini, anchovy-stuffed sage leaves, stuffed green olives



Second Course

Chef's Vegetable Tasting - Selection changes nightly

Pizza Speck - San Marzano tomatoes, mozzarella, Parmigiano, smoked prosciutto

Lasagne Verdi - Fresh green pasta, ragù Bolognese

Brodetto di Mare - Shrimp, calamari, scallop, and mussels in a spicy tomato broth



Third Course

Tortino Caprese - Chocolate almond torte

Panna Cotta - Caramel and fresh berries

Selection of Gelato or Sorbet

Chef: Alexander Feldman