



OSTERIA MARCO

CAFFE AVAILABLE ALL DAY

DRIP COFFEE \$3.00

CAPPUCCINO \$4.50

AMERICANO \$3.00

LATTE \$4.50

MOCHA \$4.50

HOT TEA \$3.50

ADD SYRUP (+\$0.50)

Caramel, Vanilla

MILK ALTERNATIVES (+\$0.50)

Almond Milk, Oat Milk

GRAB N' GO FOOD

Made on-site daily

CHARCUTERIE PACKS \$11.00

HONEY SMOKED SALMON \$11.00

HOUSE SALAD \$15.00

CAESAR SALAD \$16.00

CHICKEN CAESAR WRAP \$13.50

ITALIAN SANDWICH \$13.50

YOGURT PARFAIT \$8.00

FRUIT CUP \$7.00

ITALIAN PASTA SALAD \$8.00

GRAB N' GO DRINKS

BOTTLED WATER \$3.00

ACQUA PANNA \$4.50

SAN PELLEGRINO \$4.00

GHOST ENERGY DRINK \$4.75

LA COLOMBE COLD BREW \$4.00

BOTTLED SODA \$3.50

NANTUCKET ORANGE JUICE \$4.00

DESSERT

TIRAMISU \$14.00

The classic espresso-soaked lady fingers plunged in mascarpone

BREAD PUDDING \$14.00

Served with vanilla gelato and caramel

GELATO & SORBETTO \$11.00

Vanilla, Lemon, or Spumoni

Ask us about our seasonal flavors

AFTER DINNER DRINKS

MARTINI ESPRESSO

MOSCATO D'ASTI

HENNESSY VS

AMARO & DIGESTIF

FERNET BRANCA

BRAULIO AMARO ALPINO

AMARO MONTENEGRO

AVERNA AMARO

AMARO NONINO

COLAZIONE (BREAKFAST)

HOUSE* \$16.00

Two eggs, breakfast potatoes, served with toast. Add italian sausage or bacon +\$4.50

EGGS IN PURGATORY* \$17.00

Two eggs, spicy pomodoro, mozzarella, basil, breakfast potatoes & served with grilled bread

LE ALBA PIZZA* \$18.00

Italian sausage & a runny egg with creamy béchamel

EGGS FRITTATA \$16.00

Loaded with mushroom, roasted red pepper, red onion, tomato, and mozzarella. Topped with an arugula salad & served with breakfast potatoes

BREAD PUDDING FRENCH TOAST \$17.00

Sweet cream, berries, coffee ganache

BREAKFAST PANUOZZO* \$17.00

Fried egg, ham, parmesan, pepperoncini, arugula, calabrian chili aioli

PANOUZZOS

TUSCAN \$16.00

Fresh Mozzarella, Roasted Red Pepper, Basil Pesto, Tomato, Pickled Red Onion, Arugula & Balsamic

THE ITALIAN \$17.00

Salami, Mortadella, Mozzarella, Lettuce, Tomato, Pepperoncini, Red Wine Vinaigrette

SIDES

BREAKFAST POTATOES \$7.00

FRUIT \$8.00

ITALIAN SAUSAGE \$7.00

BACON \$7.00

FRENCH FRIES \$8.00

TRUFFLE FRIES \$10.00

PASTA SALAD \$8.00

DRINKS

ESPRESSO MARTINI \$17.00

Tito's, coffee liqueur, Cointreau, espresso

HOUSE BLOODY MARY \$13.00

Vodka, bloody mary, balsamic, caprese

SEVILLA SPRITZ \$16.00

Maestro Dobel, Apertivo, Peachcello, prosecco

MIMOSA \$14.00

The perfect ratio: mostly prosecco with a splaaaaaash of OJ

ANTIPASTI

BURRATA \$17.00

Creamy sweet center, firm edge & served with grilled bread

CHEF'S COMBO \$27.00

Our favorite meats & cheeses with grilled bread & house mostarda

ITALIAN BEEF ARANCINI \$16.00

Béchamel, pomodoro, parmesan, basil, calabrian oil

PANE AL FORMAGGIO \$14.00

Served with oil & vinegar

POLPETTE \$17.00

Meatballs, pomodoro, parmesan, olive oil, basil & served with grilled ciabatta

PASTA

LUCA'S WILD MUSHROOM FUSILLI \$26.00

Roasted mushroom blend, cream, parmesan, truffle oil

SPAGHETTI POMODORO \$24.00

Tomato basil sauce with Italian sausage, meatballs, or chicken parmesan

CARBONARA* \$24.00

Spaghetti, pancetta, extra virgin olive oil, egg yolk, parmesan

CHICKEN ALFREDO \$25.00

Fusilli, parmesan, grilled chicken

HAND TOSSED PIZZA

CARNE \$21.00

Italian sausage, house meatball, pepperoni, mozzarella

CHEESE \$17.00

Pomodoro & mozzarella

MARGHERITA \$18.00

San Marzano tomato, mozzarella & basil

PEPPERONI \$19.00

Pepperoni & mozzarella

WILD MUSHROOM \$20.00

Mushroom blend, béchamel, white truffle oil, mozzarella

INSALATE & ZUPPA

HOUSE \$15.00

Romaine, arugula, salami, Cherry tomato, spicy almonds, gorgonzola, red wine vinaigrette

CAESAR \$16.00

Romaine, shaved parmesan, seasoned croutons

ARUGULA \$16.00

Shaved parmesan, pickled red onion, vinaigrette

ITALIAN WEDDING SOUP \$12.00

MINESTRONE \$11.00

PERSONALIZE IT

Add Chicken Breast \$9.00

Add Salmon \$11.00

Add Chicken Parmesan \$10.00

PANUOZZOS

TUSCAN \$16.00

Fresh mozzarella, roasted red pepper, basil pesto, tomato, pickled red onion, arugula & balsamic

THE ITALIAN \$17.00

Salami, mortadella, mozzarella, lettuce, tomato, pepperoncini, red wine vinaigrette

CHICKEN PARMESAN \$18.00

Crispy chicken breast nestled in melted mozzarella, pomodoro & basil pesto

POLPETTE \$18.00

House meatballs, pomodoro, provolone, parmesan, basil

BURGERS

ITALIAN BURGER* \$20.00

Provolone, arugula, giardiniera, calabrian chili aioli, served on a brioche bun

CLASSIC BURGER* \$19.00

Provolone, shredded lettuce, tomato, onion, served on a brioche bun

SIDES

FRENCH FRIES \$8.00

TRUFFLE FRIES \$10.00

FRUIT \$8.00

PASTA SALAD \$8.00

BROCCOLINI \$9.00

COCKTAILS

DECONSTRUCTED GRAPEFRUIT \$16.00

Lemon Infused Vodka, St. Germain, Limonata, Peychaud's

NEGRONI \$18.00

Malfy Gin, Campari, Foro Rosso

LIMONCELLO MARGARITA \$17.00

Milagro Silver, Limoncello, Yuzu, Agave

ESPRESSO MARTINI \$17.00

Tito's, Coffee Liqueur, Cointreau, Espresso

SEVILLA SPRITZ \$16.00

Maestro Dobel, Apertivo, Peachcello, Prosecco

MARTINI AL BERGAMOTTO \$17.00

Hendrick's, Italicus Liqueur, Cardamom Bitters

BISCOTTI OLD FASHIONED \$18.00

Woodford Reserve, Biscotti Liqueur, Angostura

DRAFT BEER

MICHELOB ULTRA \$8.00

St. Louis, Missouri

PERONI \$8.00

Rome, Italy

AVERY WHITE RASCAL \$9.50

Boulder, Colorado

BRECK BREWERY OKTOBERFEST \$9.50

Breckenridge, Colorado

ODELL IPA \$9.50

Fort Collins, Colorado

LAGUNITAS HAZY IPA \$9.50

Petaluma, California

90 SCHILLING AMBER ALE \$9.50

Fort Collins, Colorado

DENVER BEER CO.

GRAHAM CRACKER PORTER \$9.50

Denver, Colorado

BOTTLED BEER

MILLER LIGHT \$8.00

Milwaukee, Wisconsin

COORS BANQUET \$8.00

Denver, Colorado

STEAMWORKS KÖLSCH \$9.00

Durango, Colorado

DESCHUTES FRESH SQUEEZE IPA \$9.00

Bend, Oregon

GREAT DIVIDE STRAWBERRY RHUBARB SOUR ALE \$9.00

Breckenridge, Colorado

GUINNESS \$9.00

Dublin, Ireland

STEM CIDER OFF-DRY \$9.00

Denver, Colorado

HIGH NOON SELTZER \$9.00

Chester County, South Carolina

PERONI NASTRO AZZURRO 0.0 \$8.00

Rome, Italy

WINES 6oz | 9oz | BTL

LA MARCA \$14.00 | 9oz \$21.00 | \$56.00

Prosecco | Veneto, Italy

ROTARI \$15.00 | \$22.50 | \$60.00

Brut Rose | Trentino, Italy

MUMM NAPA 187ml BTL \$18.00

Sparkling Brut | Rutherford, California

GRUVI 200ml BTL \$10.00

Dry Secco Non Alcoholic | Denver, Colorado

KETTMEIR \$17.00 | \$25.50 | \$68.00

Pinot Grigio | Trentino-Alto Adige, Italy

OYSTER BAY \$17.00 | \$25.50 | \$68.00

Sauvignon Blanc | Marlborough, New Zealand

CASTELLO BANFI 'LA PETTEGOLA'

\$16.00 | \$24.00 | \$64.00

Vermentino | Tuscany, Italy

BORG CONVENTI \$17.00 | \$25.50 | \$68.00

Friulano | Friuli-Venezia Giulia, Italy

SONOMA CUTRER \$17.00 | \$25.50 | \$68.00

Chardonnay | Russian River Valley, California

CHARLES KRUG \$18.00 | \$27.00 | \$72.00

Chardonnay | Carneros, California

FLEURS DE PRAIRIE ROSE

\$15.00 | \$22.50 | \$60.00

Rose | Languedoc, France

WILLAMETTE VALLEY VINEYARDS

\$17.00 | \$25.50 | \$68.00

Pinot Noir | Willamette Valley, Oregon

RENATTO RATTI \$17.00 | \$25.50 | \$68.00

Barbera D'asti | Piedmont, Italy

CASA BRANCAIA \$17.00 | \$25.50 | \$68.00

Toscana | Tuscany, Italy

MARCHESI DI BAROLO \$18.00 | \$27.00 | \$72.00

Nebbiolo | Piedmont, Italy

PRATI BY LOUIS M MARTINI

\$16.00 | \$24.00 | \$64.00

Cabernet Sauvignon | Sonoma County,
California

KATHERINE GOLDSCHMIDT

\$18.00 | \$27.00 | \$72.00

Cabernet Sauvignon | Alexander Valley,
California

This restaurant participates in an employee tip share program – gratuities are shared by employees.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This restaurant participates in an employee tip share program – gratuities are shared by employees.

WINES BY THE BOTTLE

SANTA MARGHERITA VINO SPUMANTE \$68

Brut Rose | Veneto, Italy

THE HESS COLLECTION PANTHERA \$76

Chardonnay | Russian River Valley, California

ALOIS LAGEDER "PORER" MITTERBERG \$90

Pinot Grigio | Trentino-Alto Adige, Italy

TORNATORE \$76

Etna Bianco | Sicily, Italy

ANTINORI GUADO TASSO \$72

Vermentino | Tuscany, Italy

BOEN PINOT NOIR \$65

Pinot Noir | Russian River Valley, California

MARTIS \$82

Cabernet Sauvignon | Alexander Valley,
California

IL POGGIONE ROSSO \$68

Toscana | Tuscany, Italy

PERLA TERRA \$100

Barolo | Piedmont, Italy