



# CATTIVELLA

WOOD-FIRED ITALIAN

## Pizza

- Mushroom - fontina, goat cheese, truffle panna, basil, tarragon, thyme - \$22
- Buffalo Mozzarella - basil, san marzano tomato - \$21
- Quattro Formaggi - provolone, fontina, mozzarella, gorgonzola, fonduta, preserved tomato - \$23
- Salumi Calabrese - san marzano tomato, sicilian oregano, pilacca, mozzarella, provolone - \$23
- Prosciutto - fontina, arugula, asparagus, white truffle oil - \$23
- Speck - sunny egg, smoked mozzarella, oregano, san marzano tomato - \$24
- Roasted Ribeye - basil pesto, mozzarella, provolone, pickled fresno peppers, mushrooms - \$25

## Pasta

- Tagliatelle - aglio e olio, chili flake, parsley, parmigiana, cured egg yolk - \$19
- Pasticcio - meatballs, cheese tortellini, bolognese, pomodoro, bechamel - \$24
- Rabbit Gnocchi - tarragon, mushroom, leek, shallot, preserved tomato, gorgonzola cream - \$23
- Lamb Ragu - pappardelle, boschetto al tartufo - \$22
- Pheasant Orecchiette - pheasant sugo, porcini, prosciutto pomodoro, marjoram, scamorza - \$23

## Insalata

- Arugula - lemon, EVOO, pecorino - \$9
- Grilled Caesar - anchovy dressing, croutons - \$8

## Dolce

- Tiramisu - \$10

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Carry out only Monday – Saturday, 3pm – 8pm

\*\*\*all items can be made gluten free except Tiramisu\*\*\*