

TREPPEDA'S

RISTORANTE



GROWING UP IN AN ITALIAN HOUSEHOLD IN THE HUDSON VALLEY IN NEW YORK, HOWARD TREPPEDA REALIZED THAT THE BEST ITALIAN DISHES HAVE ALWAYS COME TO LIFE USING LOCAL FOOD. OUR CHEF AND STAFF HAVE TAKEN THAT TRADITION TO HEART BY FREQUENTLY CREATING NEW MENUS AND SPECIALS USING THE LOCAL FOOD AVAILABLE FROM OUR NETWORK OF PURVEYORS AND FARMS. THANK YOU FOR BEING A PART OF OUR FAMILY!

ANTIPASTI

PIATTO DI SALUMI 🎵 SALAMI TOSCANO, HOUSE-BLENDED OLIVES, CALABRESE SALAMI, CAPICOLA HAM, ASSORTED ARTISAN CHEESES, AND CROSTINI FOR TWO **11** FOR FOUR **20**

FUNGHI MISTI 🎵 ORGANIC HAZEL DELL MUSHROOMS IN MUSHROOM DEMI GLACE SERVED OVER CREAMY POLENTA BIANCA **12**

POLPETTE BLACK ANGUS AND HERITAGE BREED PORKMEATBALLS, SAN MARZANO TOMATO SAUCE, BASIL-INFUSED OLIVE OIL, AND CREAMY POLENTA **12**

CALAMARI FRITTI EAST-COAST SQUID, ITALIAN SEA SALT, AND FRESH-SQUEEZED LEMON **11**

PRIMI PIATTI

FETTUCCINI BOLOGNESE 🎵 BLACK ANGUS BEEF AND VEAL RAGOUT, HOUSE-MADE FETTUCCINI, AND PARMIGIANO REGGIANO **17**

SPAGHETTI POPLETTE BLACK ANGUS AND HERITAGE BREED PORK MEATBALLS, SAN MARZANO TOMATO SAUCE, SPAGHETTI, AND PARMIGIANO REGGIANO **17**

SPAGHETTI CARBONARA 🎵 HOUSE-CURED PANCETTA, RED ONION, SWEET PEAS, AND WHITE WINE CREAM SAUCE **19**

LINGUINE ALLE VONGOLE 🎵 FRESH CLAMS, GARLIC, SHALLOTS, ITALIAN PARSLEY, AND WHITE WINE BUTTER SAUCE **21**

LASAGNA ALLA CASA ORGANIC HAZEL DELL MUSHROOMS, SPINACH, MUSHROOM BECHAMEL, RICOTTA CHEESE, PARMIGIANO REGGIANO, MOZZARELLA, AND HOUSE MADE FRESH PASTA **19**

INSALATA E ZUPPA

ZUPPA DEL GIORNO HOUSE-MADE SOUP OF THE DAY - BOWL ONLY **7**

CASA 🎵 HEARTY MIXED GREENS, PICKLED ONION, MARINATED BULGARIAN FETA, AND HOUSE-MADE RED WINE VINAIGRETTE **7**

CAESAR 🎵 HEARTS OF ROMAINE, CROUTONS, PARMIGIANO REGGIANO, SICILIAN ANCHOVIES, AND HOUSE-MADE CAESAR DRESSING **9**

WINTER CAPRESE 🎵 FRESH BUFFALO MOZZARELLA, OVEN ROASTED TOMATOES, BALSAMIC REDUCTION, E.V.O.O. AND FRESH BASIL **15**

SECONDI PIATTI

PICATTA DI POLLO 🎵 ALL NATURAL BONE-IN CHICKEN BREAST & BONELESS THIGH, CAPERS, GARLIC, FRESH LEMON, WHITE WINE BUTTER SAUCE, CREAMY POLENTA, AND SAUTEED SPINACH **23**

BRANZINO CARTOCCIO 🎵 COLORADO LAMB SEA BASS, KALAMATA OLIVES, CAPERS, GARLIC, AND ITALIAN PARSLEY SERVED WITH SAUTEED GREEN BEANS **32**

AGNELLO GRIGLIATO 🎵 CHOPS, GARLIC WHIPPED POTATOES, SAUTEED GREEN BEANS, LAMB JUS, AND HERBED RED ONION SALAD **36**

PESCE FRESCO

PLEASE ASK YOUR SERVER FOR TONIGHT'S FRESH FISH SELECTION AND AVAILABILITY.

MARKET PRICE

CONTORNI

SAUTEED SPINACH **4** CREAMY POLENTA **5** SEASONAL VEGETABLES **6** GREEN BEANS **5**
HOUSE-BLENDED OLIVES **6** CHEESE PLATE **11** GARLIC WHIPPED POTATOES **3**

GLUTEN-FREE OPTIONS AVAILABLE - LOOK FOR THIS SYMBOL: 🎵

PIZZA



PIZZA AL FORNO DE CASA

SICILIANA

ROASTED RED PEPPER TAPENADE, GRANDE MOZZARELLA, SICILIAN ANCHOVIES, CAPERS, RICOTTA, KALAMATA OLIVES, FRESH BASIL, AND PEPPERONCINO FLAKE **11**

BIANCA

GARLIC OLIVE OIL, RICOTTA, OREGANO, CASTELVETRANO GREEN OLIVES, PARMIGIANO REGIANO, AND GRANDE MOZZARELLA **17**

MARGHERITA

POMODORO SAUCE, GRANDE MOZZARELLA, FRESH TOMATO, FRESH BUFFALO MOZZARELLA, AND BASIL **16**

QUATTRO FORMAGGI

GRANDE MOZZARELLA, PROVOLONE, SMOKED MOZZARELLA, AND RICCOTO WITH SAN MARZANO TOMATO SAUCE **13**

BARBEQUE POLLO

HOUSE-MADE BARBEQUE SAUCE, GRANDE MOZZARELLA, ALL NATURAL CHICKEN, ORGANIC HAZEL DELL MUSHROOMS, CARMELIZED ONION, AND SAUTEED SPINACH **17**

CALABRESE

POMODORO SAUCE, GRANDE MOZZARELLA, AND CALABRESE SALAMI **17**

FORMAGGIO

GRANDE MOZZARELLA, PICK YOUR SAUCE, AND FAVORITE TOPPINGS **11**

INSALATA E CALAMRI

GARLIC OLIVE OIL, LOCAL ARUGULA, BALSAMIC VINEGAR, E.V.O.O. AND SAUTEED EAST COAST SQUID **19**

PROSCIUTTO DI PARMA

PROSCIUTTO, CARMELIZED ONION, ARUGULA, GARLIC OLIVE OIL, PARMIGIANO REGIANO, AND GRANDE MOZZARELLA **20**

PIZZA TOPPINGS

CARNE E PESCE

- HOUSE-MADE ITALIAN SAUSAGE **3**
- CALABRESE SALAMI **3**
- CAPICOLA HAM **3**
- PROSCIUTTO **6**
- HOUSE-MADE PANCETTA **3**
- PEPPERONI **3**
- CHICKEN **4**
- CALAMARI **7**
- SICILIAN ANCHOVIES **4**
- FRESH CLAMS **5**

VERDUE

- ORGANIC HAZEL DELL MUSHROOMS **3**
- FRESH TOMATOES **2**
- ROASTED RED BELL PEPPERS **2**
- SUNDRIED TOMATOES **2**
- LOCAL ARUGULA **3**
- SPINACH **3**
- EGGPLANT **2**
- KALAMATA OLIVES **2**
- CAPERS **1**
- ARTICHOKES **3**
- SHAVED GARLIC **1**

FORMAGGI

- GRANDE MOZZARELLA **2**
- FRESH BUFFALO MOZZARELLA **3**
- SMOKED MOZZARELLA **2**
- RICOTTA **2**
- TALLEGIO **4**
- BULGARIAN FETA **4**

GLUTEN-FREE OPTIONS AVAILABLE – LOOK FOR THIS SYMBOL: 

\$4 ADDITIONAL CHARGE FOR GLUTEN-FREE PASTA & CRUST

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. WE WILL DO OUR BEST TO ACCOMODATE YOUR SPECIFIC DIETARY NEEDS.

PARTIES OF 6 OR MORE MAY BE SUBJECT TO A 20% GRATUITY.

OUR LOCAL COMMITMENT TO FRESH FOOD

TREPPEDA'S SUPPORTS LOCALLY PRODUCED FOOD: FARMERS, GARDNERS, GROWERS, LIVESTOCK FARMERS AND LOCALFOODSHIFT.COM

OUR LOCAL FARMS

NORTHFIELD FARM (LOUISVILLE) COLORADO NATIVE (BOULDER) HAZEL DELL FARMS (FORT COLLINS)
ASPEN MOON (HYGIENE) FARM DOOLEY FARMS (FIRESTONE)

RYAN M. MOORE, EXECUTIVE CHEF HOWARD TREPPEDA, CHEF & OWNER