

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!

LUNCH FAVORITES

ALL LUNCH FAVORITES COME WITH A SIDE SALAD AND FRENCH BREAD.

MEAT LASAGNA VEAL AND BEEF RAGOUT LAYERED WITH RICOTTA, MOZZARELLA, PARMESAN, SAN MARZANO-STYLE TOMATO SAUCE, BASIL PLUS A HOUSE-BLENDED MIXED GREEN SALAD **12.95**

CHICKEN PARMESAN NEW YORK CHICKEN CUTLET TOPPED WITH PROVOLONE, SAN MARZANO TOMATO SAUCE WITH A HOUSE-BLENDED MIXED GREEN SALAD **11.95**

SPAGHETTI AND MEATBALLS SAN MARZANO TOMATO SAUCE WITH A HOUSE-BLENDED MIXED GREEN SALAD **12.95**

EGGLANT PARMESAN SAN MARZANO TOMATO SAUCE WITH A HOUSE-BLENDED MIXED GREEN SALAD **10.95**

PIZZAS

PEPPERONI SAN MARZANO TOMATO SAUCE, CALABRESE, MOZZARELLA, PEPPERONI **14**

CHEESE SAN MARZANO TOMATO SAUCE, MOZZARELLA **11**

MARGHERITA SAN MARZANO TOMATO SAUCE, FRESH BUFFALO MOZZARELLA, ROMA TOMATOES, FRESH BASIL **16**

SAUSAGE SAN MARZANO TOMATO SAUCE, MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGE **14**

PROSCIUTTO DI PARMA PROSCIUTTO, CARMELIZED ONION, ARUGULA, GARLIC OLIVE OIL, PARMIGIANO REGGIANO, AND GRANDE MOZZARELLA **20**

🎵 \$4 ADDITIONAL CHARGE FOR GLUTEN-FREE PIZZA

FROM THE GRILL

TREPPEDA'S BURGER AND FRIES BALSAMIC AIOLI, ARUGULA, TOMATO, FONTINA CHEESE, & PICKLED RED ONION ON A POTATO ROLL **14.95**

GRILLED ORGANIC ATLANTIC SALMON & VEGETABLES 🎵 FRESH ATLANTIC SALMON AND GRILLED VEGETABLES **15.95**

GRILLED ALL NATURAL BOULDER CHICKEN BREAST & VEGETABLES 🎵 LOCALLY RAISED CHICKEN BREAST AND GRILLED VEGETABLES **13.95**

SALADS

SMOKED SALMON 🎵 SMOKED SALMON WITH CAPERS AND RED ONIONS **14.50**

HOWARD'S 🎵 PROVOLONE SALAMI, CAPICOLA, CALABRESE ARTICHOKE, OLIVES, CUCUMBERS **11.85**

FRESH MOZZARELLA 🎵 FRESH MOZZARELLA TOMATO, BASIL PESTO, BALSAMIC VINAIGRETTE **14.75**

TUNA SALAD OR TARRAGON CHICKEN SALAD 🎵 ON A BED OF HOUSE-BLENDED MIXED GREENS **10.25**

MEDITERRANEAN 🎵 OLIVES, FETA, SUN DRIED TOMATOES, ARTICHOKE, HOUSE-MADE ROASTED RED PEPPER HUMMUS, AND ROASTED RED BELL PEPPERS **12.95**

N.Y. CHICKEN CUTLET FETA, ROASTED RED BELL PEPPERS, ARTICHOKE **10.75**

CAESAR 🎵 HEARTS OF ROMAINE, CROUTONS, PARMIGIANO REGGIANO, SICILIAN ANCHOVIES, AND HOUSE-MADE CAESAR DRESSING **9**
ADD SALMON FILET OR CHICKEN BREAST **5.50**

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

DELI SANDWICHES

THE SICILIAN CAPICOLA, SALAMI, CALABRESE, LETTUCE, TOMATO, PROVOLONE, OLIVE PESTO, BALSAMIC VINAIGRETTE **9.75**

THE VENETIAN CAPICOLA, SALAMI, CALABRESE, LETTUCE, TOMATO, PROVOLONE, ROASTED RED BELL PEPPERS, BALSAMIC VINAIGRETTE **9.95**

BRIANNA'S SMOKED MOZZARELLA, ROASTED RED BELL PEPPERS, ARTICHOKES, LETTUCE, TOMATO, BALSAMIC VINAIGRETTE **9.75**

CHIEF NIWOT HOUSE-ROASTED BEEF, LETTUCE, TOMATO, CHIPOTLE MAYO, SALT & PEPPER **10.45**

HAM AND CHEESE BLACK FOREST HAM, SWISS, LETTUCE, TOMATO, AND MAYO **9.75**

ROAST TURKEY ROASTED TURKEY, LETTUCE, TOMATO, AND MAYO **9.75**

PROSCIUTTO DI PARMA FRESHLY SHAVED PROSCIUTTO, LETTUCE, AND TOMATO **12.55**

FOUR CHEESE SMOKED MOZZARELLA, PROVOLONE, SWISS, MILD CHEDDAR, LETTUCE, TOMATO, AND BASIL PESTO MAYO **8.50**

FRESH MOZZARELLA FRESH MOZZARELLA, LETTUCE, TOMATO, BASIL PESTO, EXTRA VIRGIN OLIVE OIL **12**

TUNA SALAD HOUSE-MADE TUNA SALAD, LETTUCE, AND TOMATO **9.85**

TARRAGON CHICKEN SALAD HOUSE-MADE CHICKEN SALAD, LETTUCE, AND TOMATO **8.55**

THE GREEK HOUSE-MADE ROASTED RED PEPPER HUMMUS, CUCUMBERS, LETTUCE, AND TOMATO **9.95**

SMOKED SALMON SMOKED SALMON, CREAM CHEESE, CAPERS, LETTUCE, AND TOMATO **13.75**

N.Y. CHICKEN CUTLET CHICKEN CUTLET, LETTUCE, TOMATO, AND MAYO **10.75**

GRILLED PANINIS

GENA'S HOUSE-MADE TUNA SALAD WITH MELTED CHEDDAR CHEESE ON MARBLE RYE **11.65**

NONNI'S FLAME-SEARED PASTRAMI WITH SWISS, WHOLE-GRAIN MUSTARD ON MARBLE RYE **11.95**

DOMINIC'S GRILLED EGGPLANT, ROASTED RED BELL PEPPERS, PROVOLONE ON FOCCACIA **10.95**

KATHY'S REUBEN WITH FLAME-SEARED CORNED BEEF, 1000 ISLAND, SWISS, SAURKRAUT, AND WHOLE-GRAIN MUSTARD ON MARBLE RYE **13.75**

MARCO'S ROASTED TURKEY WITH BASIL PESTO, ROASTED RED BELL PEPPERS, FRESH BUFFALO MOZZARELLA ON FOCCACIA **13.75**

CUBAN BLACK FOREST HAM, CARAMELIZED ONIONS, DILL PICKLE, SWISS CHEESE, YELLOW MUSTARD, MAYONNAISE ON CIABATTA **11.95**

SOUPS & SIDES

SEASONAL SOUP **Bowl 5.95 Cup 4.95**

POTATO SALAD **3.25**

BEET SALAD **3.95**

HOUSE SALAD **2.95**

SAUTÉED SPINACH **4**

TUNA SALAD **5.95**

CHICKEN SALAD **5**

FRIED CALAMARI **10**

SOUP & HALF SANDWICH OR HALF SALAD **13**

DESSERT

TIRAMISU **10**

CANNOLI DUO **9**

FLOURLESS CHOCOLATE CAKE **10**

OLIVE OIL LEMON CAKE **10**

PUDDING **9**

GELATO **8**

VISIT OUR WEBSITE AT TREPPELAS.COM TO SEE OUR UPCOMING EVENTS AND TO JOIN OUR E-NEWSLETTER

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 TREPPELA, CHEF & OWNER