

# 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

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

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

**SPAGHETTI ALLA 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 DELLA 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**

**SUMMER CAPRESE** 🎵 FRESH BUFFALO MOZZARELLA, DOOLEY FARM TOMATOES, BALSAMIC REDUCTION, E.V.O.O. AND FRESH BASIL **15**

### SECONDI PIATTI

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

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

**AGNELLO GRIGLIATO** 🎵 COLORADO LAMB 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

SAUTÉED 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 17

### 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 RICOTTA WITH SAN MARZANO TOMATO SAUCE 13

### BARBEQUE POLLO

HOUSE-MADE BARBEQUE SAUCE, GRANDE MOZZARELLA, ALL NATURAL CHICKEN, ORGANIC HAZEL DELL MUSHROOMS, CARMELIZED ONION, AND SAUTÉED 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 REGGIANO, 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

### VERDURE

- 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
- 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**