

ANTIPASTI

GARLIC KNOTS | with tomato cream 5

FRIED CALAMARI | pepperoncini,
cherry tomatoes, white balsamic 9.25

SUPPLI' AL TELEFONO |
crispy sausage & mozzarella risotto balls 8

CAPRESE | fresh tomatoes,
burrata, pesto 9

MEDITERRANEAN OLIVES |
orange peel, sage 5

SEARED ASPARAGUS |
Three Leaf Farm sunny egg, pancetta,
radish tapenade 10

SAUSAGE & PEPPER BRUSCHETTA |
Italian sausage, peperonata, farmer's cheese 8

THREE CHEESE FRIED RAVIOLI |
ricotta, fontina, parmesan, romesco 7

SWEET PEA RISOTTO |
creamy risotto, sweet peas 7

CHARCUTERIE | Chef's selection
cured meats, cheeses & accoutrements 13.5

CONTORNI 5^{EA}

parmesan risotto | creamy polenta |
pistachio crusted broccolini | Three Leaf Farm greens



INSALATA E ZUPPA

*add chicken 3, shrimp 5, *steak 6*

SOUP OF THE DAY 4 / 6

MISTA | Tuscan lettuces,
grape tomato, pickled radish,
carrots, balsamic vinaigrette 6 / 9

CAESAR | chopped romaine,
white anchovy, parmesan crostini,
creamy house caesar dressing 6 / 10

PIZZA

MARGHERITA NAPOLITANA |
fresh mozzarella, pomodoro,
basil 12.5

SPECK | smoked prosciutto,
spicy fig, farmer's cheese,
arugula 15

ZUCCA | roasted garlic cream,
grilled radicchio, roasted squash,
mushroom, truffle oil 13

DIAVOLA | spicy salami, pomodoro,
mozzarella, Calabrian chili 14

PASTA

SPAGHETTI | marinara,
house meatball or local sausage 13.5

SPAGHETTI VONGOLE |
little neck clams,
Italian sausage, broccolini, pesto 18

GUANCIALE BOLOGNESE |
slow braised pork cheek,
burrata, tagliatelle 18

***DUCK PANCETTA CARBONARA** |
fettuccini, house cured duck pancetta,
Three Leaf Farm egg, farmer's cheese,
roasted carrots, asparagus 19

SCAMPI | capellini, shrimp, tomato,
capers, lemon, garlic-butter 17

FETTUCCINE VODKA RUSTICA |
local Italian sausage, pancetta,
classic vodka sauce 16

PESTO ALLA PENNE |
grape tomatoes, fresh mozzarella,
pesto, fresh greens 15
-add chicken 18 -add grilled shrimp 20

EGGPLANT INVOLTINI |
baked eggplant, ricotta, confit tomato,
roasted garlic-herb capellini 15

ENTREE

***GRILLED SALMON** |
sautéed farm greens, pancetta, gnocchi,
cherry-balsamic reduction, cured lemon 23

***FRUTTI DI MARE** |
pan seared scallops, Tuscan marinated shrimp,
eggplant caponata, roasted carrots,
lemon brown butter 26

CHICKEN MARSALA |
asparagus, roasted fingerling potatoes,
oyster mushrooms 17

PORK SCALOPPINE |
broccolini, apple fennel salad,
mustard fonduto, fig agrodolce 18

***BISTECCA** | grilled 12oz ribeye,
creamed spinach, oven roasted potatoes 24

POLENTA PARMESAN |
fried parmesan crusted zucchini, seared greens,
fontina fonduta, spicy tomato picante,
balsamic reduction 16.5
-add chicken 19.5 -add grilled shrimp 21.5

CLASSIC LASAGNA |
ground ribeye, Old Style sweet sausage,
roasted tomato cream, greens 17

*Not all ingredients are listed on the menu.
Please inform your server of any dietary restrictions.
Gluten free pizza & pasta available for a \$3
supplemental charge.
A gratuity of 18% may be added to parties of 6 or more.
Split plate fee \$3.
One check will be presented to the table. We will gladly
split payments accordingly.*

**Consuming raw or undercooked meats, poultry, sea-
food, eggs, or shellfish may increase your risk of food-
borne illness.*



CATERING & SPECIAL EVENTS

Zucca offer's full service catering through Three Leaf Catering, our group catering company as part of Three Leaf Concepts.

We also offer a number of space rental options for private parties and meetings, and "pick-up" take out meals for smaller groups .

OUR FARM & OUR COMPANY

Zucca Italian Ristorante is operated by Three Leaf Concepts, a local, family owned Restaurant Group including The Boulder Dushanbe Teahouse, The Chautauqua Dining Hall, Aji Latin American Restaurant, Leaf Vegetarian Restaurant, The Huckleberry and our catering company, Three Leaf Catering. We are committed to fresh, local and organic ingredients when possible. In 2011 we created Three Leaf Farm in Lafayette, CO, allowing us to provide organic, seasonal, freshly harvested ingredients to our restaurants, as well as strengthening our commitment to a more sustainably focused company. Our chefs work directly with our farmer to ensure the highest quality seasonal ingredients for our guests.