

ANTIPASTI

GARLIC KNOTS | with marinara 5

FRIED CALAMARI | pepperoncini, cherry tomatoes, white balsamic 10

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

MEDITERRANEAN OLIVES | orange peel, sage 5

BRUSCHETTA PERA | grilled pear, lemon ricotta, prosciutto, white balsamic agrodolce 7

SPAETZLI | roasted brussels, mushrooms, hazelnuts, Grana Padana, brown butter 8

BUTTERNUT RISOTTO | Three Leaf Farm butternut squash, Grana Padano, candied walnuts, sage 8

MEATBALLS | pomodoro, parmesan, currants 7

CHARCUTERIE | Chef's selection cured meats, cheeses & accoutrements 13

CONTORNI 5^{EA}

parmesan risotto | creamy polenta | pistachio broccolini | roasted brussels sprouts | Three Leaf Farm squash & potato hash

*Not all ingredients are listed on the menu. Please inform your server of any dietary restrictions.
A gratuity of 18% may be added to parties of 6 or more.
Split plate fee \$3.*

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 / 9

PIZZA

MARGHERITA NAPOLITANA | fresh mozzarella, pomodoro, basil 12

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

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

CAESAR | salumeria pepperoni, pomodoro, mozzarella, romaine, Caesar, parmesan, Calabrian chili 14

ENTREES

CHICKEN MARSALA | roasted brussels sprouts, mushrooms, garlic potatoes 18

POLENTA PARMESAN | fried parmesan crusted zucchini, seared greens, fontina fonduta, spicy tomato picante, balsamic reduction 16
-add chicken 18 -add grilled shrimp 20

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

ARUGULA | apple, gorgonzola, radicchio, hazelnut, golden balsamic vinaigrette 8 / 12

AUTUMN | Tuscan greens, roasted butternut, dried cranberries, roasted brussels, Grana Padana, lemon vinaigrette 8 / 12

STEAK TAGLIATA | marinated flank, salt roasted fingerling potatoes, arugula, shaved parmesan, aged balsamic, extra virgin olive oil 20

PAN ROASTED DUCK | dried cherry agrodolce, butternut-pancetta hash, roasted brussels 21

SHORT RIB BRASATO | chianti, creamy polenta, horseradish gremolata, mizuna, gorgonzola 22

GRILLED MAHI | lemon risotto, scampi-tomato reduction, broccolini 22

PASTA

SPAGHETTI | marinara, house meatball or local sausage 13

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

ORECCHIETTE PESTO | tomato, fresh mozzarella, basil-arugula pesto, fresh greens 13
-add chicken 16 -add grilled shrimp 18

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

PAPPARDELLE BOLOGNESE | hearty meat sauce, lemon ricotta 15

ORECCHIETTE BROCCOLI | house-made fennel sausage, garlic, chili flakes, white wine, Grana Padano 14

FETTUCCINE LAMB | slow braised lamb, jus, roasted carrots, gremolata, shaved parmesan 17

FETTUCCINE FUNGI | forest mushrooms, garlic cream, white wine, rosemary, Grana Padano 15

CLASSIC LASAGNA | traditional meat sauce, herb ricotta, roasted tomato cream, fresh greens 16

CANNELONI FLORENTINE | spinach, herbs, ricotta, marinara, mozzarella, pomodoro 14

CAMPANELLE ARRABIATA | spicy marinara, hand cut pepperoni, roasted broccoli, mozzarella 15

DUCK RAVIOLI | duck confit, pumpkin crema, cranberry compote, roasted brussels 18

Gluten free pizza & pasta available for a \$4 supplemental charge.

**Consuming raw or undercooked meats, poultry, seafood, eggs, or shellfish may increase your risk of foodborne 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, 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.