

BROADMOOR

Garlic Bread – 7	Charcuterie – 16
Meatball with fresh ricotta – 10	Roasted Peppers – 10 with fresh mozzarella – 16
Handmade Cheese Ravioli – 12	House Chopped Salad – 12
Grilled Shrimp – 15 with anchovy butter	Creamy Italian Salad – 10 with toasted pinenuts
Sauteed Calamari – 16 shitake mushrooms, cilantro, ginger, jalapenos	Beets, feta, orange & grapefruit – 13 chardonnay honey vinaigrette
Mussels – red or white – 14	Steak Tartine – 17 carmelized onion, goat cheese
Grilled Octopus – 18 fingerling potato, lemon parmesan	

PASTA

Classic Cacio e Pepe – 21 pecorino romano & black pepper
Arabiatta – 23 soppressata, crushed red peppers
Meat sauce – 24 organic beef
Vodka – 22 tomato, garlic, shallots & cream
Chicken Parmesan – 25 free range organic
Eggplant Parmesan – 24
Prosciutto – 24 asparagus, mushrooms & roasted garlic
Taleggio and Pear Focchi Alfredo – 25
Beef Braciola Fra Diavolo – 26 with sausage & peppers over Angel Hair
Shrimp Linguini – 30 red, white, Fra Diavolo or Alfredo
Seafood Linguini – shrimp, scallops, mussels & clams – 32 with plum tomato, white wine & garlic
Seared Diver Sea Scallops – 34 chef's choice