

BROADMOOR

Garlic Bread – 7

Meatball with fresh ricotta – 10

Handmade Spinach Ravioli – 12

Lobster Spring Roll – 16
drawn butter, pickles

Sauteed Calamari – 16
shitake mushrooms, cilantro, ginger, jalapenos

Mussels – red or white – 14

Grilled Octopus – 18
fingerling potato, lemon parmesan

Roasted Peppers – 10
with fresh mozzarella – 16

House Chopped Salad – 12

Creamy Italian Salad – 10
organic greens, tomato, red onion
with toasted pinenuts

Beets, feta, orange & grapefruit – 13
chardonnay honey vinaigrette

Sesame Tuna – 18
Aromatic's

Classic Cacio e Pepe – 21
pecorino romano & black pepper

Arabiatto – 23
soppressata, crushed red peppers

Meat sauce – 24
organic beef

Vodka – 22
oven roasted tomato, garlic, shallots & cream

Prosciutto – 24
asparagus, mushrooms & roasted garlic

Chicken Parmesan – 25
free range organic

Eggplant Parmesan – 24

Fiocchetti – 25
with pears & romano cream

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
roasted shallot basil butter, whipped potatoes

Grilled Ribeye Steak – 38
red bliss potato salad

Grilled Veal Chop – 45
amarena cherries, danish blue, port wine demi-glace