

# GELATO

# DOLCI

## CUP & CONE

AUTHENTIC ITALIAN CONES – IMPORTED FROM ROME

<b>BAMBINI</b>	CHILDREN'S SINGLE NEAT SCOOP .....	<b>\$ 2.75</b>
<b>MEDIUM</b>	ONE OR TWO FLAVORS .....	<b>\$ 4.00</b>
<b>LARGE</b>	UP TO THREE FLAVORS .....	<b>\$ 4.75</b>
<b>AFFOGATO</b>	ADD ESPRESSO OVER GELATO .....	<b>+\$ .95</b>

## PAPER CUP WITH PLASTIC LIDS

<b>SMALL</b> 8 oz.	ONE FLAVOR .....	<b>\$ 3.75</b>
<b>MEDIUM</b> 10 oz.	ONE OR TWO FLAVORS .....	<b>\$ 5.00</b>
<b>LARGE</b> 12 oz.	UP TO THREE FLAVORS .....	<b>\$ 5.75</b>

## ONE HOUR STYROFOAM TRANSPORT CONTAINER

<b>20 oz</b>	FIVE SERVINGS.....	<b>\$ 12.00</b>
<b>32 oz</b>	EIGHT SERVINGS .....	<b>\$ 15.00</b>
<b>40 oz</b>	TWO FLAVORS – TEN SERVINGS.....	<b>\$ 18.00</b>
<b>48 oz</b>	TWELVE SERVINGS .....	<b>\$ 20.00</b>

## LEMON SAMBUCA RICOTTA CHEESECAKE – \$5.50

Traditional Graham Crust baked with a filling of Ricotta Cheese, Cream Cheese Eggs, and hints of Lemon and Sambuca Liquor

## CHOCOLATE CHEESECAKE – \$5.50

Oreo Cookie Crusted baked with a filling of Ricotta Cheese, Cream Cheese eggs and Chocolate

## PUMPKIN CHEESECAKE – \$5.50

Traditional Graham Crust baked with a filling of Ricotta Cream Cheese Eggs, Pumpkin and Spice, finished with Caramel

## TIRAMISU – \$4.75

Layers of Italian Lady Finger Cookies soaked with Espresso Coffee & Brandy, Marscarpone Cheese & Rum, Cocoa and Shaved Chocolate

## CANOLLI – \$3.75

Fried Tubular Pastry Shells coated with Chocolate, Filled with Smooth Textured Sweet Cheese and ends dipped into Pistachio Crumbs

## TRUFFLES – \$1.00

Our Chocolate Ball Delights of variety, dipped into Chocolate Coating, Nuts, Cocoa or Cinnamon

## MOZZARELLA – PULLED FRESH – \$.65 oz.

Freshly made in-house on Tuesdays, Thursdays and Saturdays  
Limited Availability - Call in Advance to Reserve

## GELATO & aMORE

GELATO | DOLCI | FRESH MOZZARELLA | PASTA & SAUCES | ITALIAN SANDWICHES  
ENTREES | PIZZA BY THE SLICE | BONE BROTH & ZUPPA

**(970) 568-8855**

1720 W. Mulberry Street Unit A1  
Fort Collins, Co 80521

# HOT ENTREES

## SERVED WITH GARLIC BREAD

### MEAT LASAGNA – \$12.50

Layered Ribbon Pasta, Sliced Meatballs, Crumbled Italian Sausage and Ricotta, Mozzarella Parmesan & Romano Cheese and San Marzano Tomato Sauce.

### STUFFED SHELLS – \$11.00

Conch Shaped Pasta Filled with Spinach & Ricotta covered with San Marzano Tomato Sauce and Cream with a hint or Red Pepper Flakes, Garlic, Saffron and Basil.

## SERVED WITH PASTA – AGLIO E OLIO (OIL AND GARLIC)

### EGGPLANT NEAPOLITAN – \$12.00

Skinless Breaded Baked Eggplant Fillets Layered with San Marzano Tomato Sauce, Mozzarella, Parmesan and Romano Cheese. Served with Pasta.

### MUSSELS & PASTA FRA DIAVOLO – \$12.00

Medium Spiced San Marzano Marinara Sauce over eight Large Half Shell Mussels. Served with Pasta.

### CHICKEN BREAST SALTIMBOCCA – \$12.00

Flattened Chicken Breast Dipped in Egg, Seared in Olive Oil Topped with Italian Sliced Porchetta, Sliced Mushrooms, Fresh Spinach, Melted Provolone, with Vermouth, Sage Cream Sauce. Served with Pasta.

### COPONATA – \$11.00

Stewed Plum Tomato, Eggplant, Zucchini, Summer Squash, Celery, Bell Pepper, Onion, Garlic, Capers, Mixed Olives, Basil Shred and Toasted Pine Nut Garnish. Served with Spaghetti Squash.

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# PIZZA BY THE SLICE

### FORMAGGIO (CHEESE) – \$2.00

San Marzano Tomato Sauce, Mozzarella, Parmesan, Romano Cheese and Spices

### WHITE PIE (NO RED SAUCE) – \$2.50

Olive Oil, Fresh Spinach, Flaked Artichoke Hearts & Capers, Chopped Roasted Garlic & Onions, Mozzarella, Grated Parmesan & Romano Cheese

### GIARDINERA (VEGGIE) – \$2.50

Tomato Sauce, Mozzarella, Grated Parmesan & Romano, Fresh Spinach, Garlic, Flaked Artichoke Hearts, Bell Peppers and Onions, Mushrooms, and Mixed Olives

### MEDITERRANEAN (MEAT + VEGGIE) – \$3.00

Tomato Sauce, Mozzarella, Sliced Dried Sausage, Olives, Sliced Mushroom, and Roasted Pepper Fillets

# SALIZZA / PIZZA-LADA

### "PIZZA-LADA" – \$8.00 "SALIZZA" SALAD – \$6.00

Add a full Slice of Pizza to highlight your Salizza Salad      Our mixed greens with Cuts of Tomato, Cucumber, Red Onion, Olives in our House Olive Oil & Lemon Juice Dressing

### CAPRESE SALAD – \$8.50

Mixed Green, Slices of Tomato, Fresh Orange, Homemade Mozzarella, Imported Pitted Olives, Fresh Basil, with a Fried Garlic, Red Pepper Seed, Extra-Virgin Olive Oil, Draped over the Top and Choice of Garlic Bread or Pizza Slice

**SALIZZA ADD-ONS:** Additional Items To Make A Salad A Meal.  
**CHICKEN BREAST – \$3.50**  
**BEEF SIRLOIN "BASTIKA" – \$6.00**  
**DELI MEATS & CHEESE – \$7.00**

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# (VEGAN) DURUM WHEAT PASTA AND SAUCE

# HOAGIE SANG'WICHES

## STEP 1 CHOOSE A PASTA

LINGUINE – FETTUCCINE – RIGATONI – SPAGHETTI SQUASH

8 oz. PASTA & SAUCE – \$8.50 (1 ADULT PORTION)

12 oz. PASTA & SAUCE – \$12.50 (2 ADULT PORTIONS)

## STEP 2 CHOOSE A PASTA SAUCE

**SAN MARZANO** SOLD BY 2 PORTION PINTS - \$6.00

Sizzled Onion in Olive oil San Marzano Region Plum Tomato, basic Italian seasoning of Salt, Black Pepper and Basil, Popular with Vegan Italian dishes.

**FRA DIAVOLO** SOLD BY 2 PORTION PINTS - \$6.00

Sizzled Garlic, Red Pepper Seeds, White Wine in Marinara, Good with Seafood or just a spicy kick to your pasta. Also popular with Vegan & Vegetarian Italian Dishes.

**LA ROSA** SOLD BY 2 PORTION PINTS - \$6.00

A Spiced Tomato and Cream with a hint of Red Pepper Flake, Garlic, Saffron and Basil

**FORMAGGIO** SOLD BY 2 PORTION PINTS - \$6.00

Our Version of White Cheese, Garlic & White Pepper can satisfy Those who like Cheese Sauce Finished with Grated Parmesan

**ZINGARA** SOLD BY 2 PORTION PINTS - \$7.00

Slow Simmered Chuck Roast to a Moist Fall Apart Finish, in an Imported San Marzano Region Plum Tomato Gravy, Basic Italian Seasoning of Salt & Black Pepper & Red Pepper Flakes

**CLAM SAUCE** SOLD BY 2 PORTION PINTS - \$8.00

Broth Clam, Lemon Juice, White Wine, Garlic, Olive Oil And Ocean Chopped Clams, Simmered with Added Spices of Red Pepper Flake, Thyme, Oregano, Salt & Black Pepper, Finished with Fresh Parsley

**EGGPLANT NEAPOLITAN – \$8.50**

Baked with San Marzano Tomato Sauce

**SAUSAGE – \$9.50**

With Peppers, Onion and San Marzano Tomato Sauce

**MEATBALL – \$9.50**

3 Homemade Beef and Pork Meatballs, Tomato Sauce, and our Fresh Mozzarella

**CHICAGO ITALIAN HOT BEEF – \$10.50**

Slow-Cooked Shredded Beef Chuck w/ Bell Peppers & Onions, Chicago Pepper Relish (Giardiniera) on a Hoagie Roll soaked with Beef Juices and topped with Melted White Cheese

**ITALIAN-DELI – \$10.00**

Layered with Italian Deli Favorites of Mortadella, Cotto Ham, Sporassata, Genoa Salami, Pepperoni, Provolone, Spinach, Tomatoes, and Red Onions lathered with our Red Wine Garlic Aioli Sauce

# FOCACCIA SANG'WICHES

**MARGHERITA – \$9.00**

Basil Pesto, Roasted Plum Tomatoes, House-Pulled Mozzarella

**CHICKEN PARMA – \$9.00**

Chicken Breast, Basil Pesto, Tomato Sauce & Mozzarella

**MUFFALETTA – \$12.00**

Italian Sliced Meats, Provolone, Artichoke Hearts, Roast Pepper & Olive Relish

**PORCHETTA – \$12.00**

Pork Belly Wrapped In Pork Loin, Slow Roasted with Spicy Chicago, Gardeiniera, Provolone & Steamed Broccolini

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