

TAKE-OUT

INSALATE

INSALATA DELLA CASA

10/6

radicchio, arugula, cherry tomato, cucumber, artichoke & shaved fennel with parmigiano tossed with blood orange dressing OR lemon dressing

(add grilled salmon** 6oz or shrimp \$10, chicken \$5)

PARISI CAESAR

10/6

romaine hearts, parmigiano, garlic Caesar dressing** served with house-made grissini

(add grilled salmon** 6oz or shrimp \$10, chicken \$5)

INSALATA PERA

10/6

romaine hearts, gorgonzola, pears, walnuts*, EVOO, balsamic reduction

BIBB LETTUCE

10

avocado, pickled shallots, crispy pancetta with a fondue base

INSALATA CAPRESE

10

tomato, basil, fresh mozzarella, cracked pepper, EVOO, balsamic vinegar

INSALATONA

15

abundant salad of bibb & romaine, topped with hardboiled egg, tuna, fresh mozzarella cubes, garbanzo beans, corn, kalamata olives & tomatoes with side of house balsamic dressing

PRIMI

SPAGHETTI CARBONARA

15

egg** & cream sauce with crispy guanciale

PENNE SALMONE & ASPARAGI

16

smoked salmon, asparagus & cream

SPAGHETTI AMATRICIANA

16

tomato, guanciale, pecorino, onion & crushed pepper

SPAGHETTI CREAMY PESTO

13

basil pesto* cream sauce (nuts!)

SPAGHETTI CARRETTIERA

13

garlic, olive oil, crushed pepper with fresh cherry tomato

SPAGHETTI AGLIONE

14

fresh plum tomato sugo with roasted garlic

SPAGHETTI POMODORO

13

plum tomato sugo

SPAGHETTI ALLE VONGOLE

17

white wine, clams, cherry tomato, parsley & EVOO

PENNE RAGÚ BOLOGNESE	16
slow-cooked tomato & meat sauce	
PENNE ARRABIATA	14
spicy plum tomato sugo	
PENNE GORGONZOLA & WALNUT	13
gorgonzola cream & walnut* sauce	
PENNE PUTTANESCA	13
spicy plum tomato sugo with olives & capers	
PENNE VODKA	15
sautéed cherry tomatoes, mint, vodka, cream	

GLUTEN-FREE-ISH* UPGRADE AVAILABLE with select sauces +3
all gluten-free products prepared in a gluten environment!

EGGPLANT PARM	15
breaded eggplant layered with mozzarella & tomato sauce	
LASAGNA	16
layers of meat Bolognese sauce, mozzarella, parmigiano & besciamella	
RISOTTO MILANESE	15
saffron risotto with peas	
RISOTTO CHIANTI	16
sausage, radicchio & Chianti risotto	
RISOTTO FUNGHI	17
porcini & white mushroom risotto	

HOUSE-MADE PASTA

TAGLIATELLE RAGÚ	18
traditional tomato & meat sauce (Bolognese)	
TAGLIATELLE BOSCAIOLA	17
pancetta, porcini mushrooms, plum tomato sugo & cream	
TAGLIATELLE GAMBERETTI	18
shrimp, saffron, zucchini & cream	
FIOCCHETTI ALLA PERA	17
ravioli purse filled with gorgonzola & pears tossed with mascarpone & parmigiano cream, drizzled with balsamic glaze	
RAVIOLI RICOTTA E SPINACI	17
ricotta cheese & spinach ravioli with a plum tomato sugo	
RAVIOLI DI ZUCCA	17
butternut-squash ravioli with butter, sage, walnuts* & balsamic glaze	

SECONDI

TERRA

price includes 2 sides

POLLO AL MATTONE 19
chicken grilled under a brick with garlic-lemon-rosemary EVOO

POLPETTONE 17
Nonna's meatloaf topped with red pepper jam

PORCHETTA 19
slow-roasted herbed pork

POLLO AL LIMONE 18
chicken cutlets sautéed with white wine, lemon & capers

SCALOPPINE AI FUNGHI 18
pork cutlets sautéed with a mushroom cream sauce

POLLO ALLA PARMIGIANA 18
breaded chicken breast topped with plum tomato sugo & fresh mozzarella

Sides (choose 2): roasted herb potatoes, truffle mashed potatoes,
sautéed spicy broccolini, verdi & bianchi (greens & beans), grilled asparagus,
sautéed spinach

PIZZA SALAD

PIZZA SALAD – CLASSIC 14
mozzarella, greens, tomatoes, red onion, capers, oregano,
feta, cucumber, olives & Caesar dressing**
(add chicken 5.00)

PIZZA SALAD – CAESAR 14
mozzarella, romaine hearts, parmigiano, garlic Caesar dressing**
(add chicken 5.00)

PIZZA SALAD – SMOKED SALMON 17
mozzarella, arugula, goat cheese, smoked salmon, cherry tomatoes
& lemon dressing

GLUTEN-FREE(-ish) +4 all gluten-free products prepared in a gluten environment!

PIZZERIA

house-crafted pizza cooked in our wood-fired oven

TB = also available as take and bake

11" Italian-style thin crust 1-2 people | 14" medium-crust 2-4 people

MARGHERITA

12/16

tomato sauce, fresh mozzarella, basil TB

3 FORMAGGI

12/16

tomato sauce, mozzarella, provolone, fontina & tomato slices TB

4 STAGIONI

13/17

tomato sauce, mozzarella, olives, artichokes, mushrooms & prosciutto cotto TB

LA DIAVOLA

13/17

tomato sauce, mozzarella, salamino piccante TB

PROSCIUTTO, RUCOLA E PARM

14/18

tomato sauce, prosciutto crudo, fresh mozzarella, arugula & parmigiano

MIMOSA

13/17

tomato sauce, mozzarella, prosciutto cotto, mushrooms, oven-roasted corn TB

PORCHETTA E FUNGHI

13/17

tomato sauce, mozzarella, pork belly & mushrooms TB

COSTA EST

13/17

tomato sauce, mozzarella, sausage & peppers TB

MAIALONA

13/17

tomato sauce, mozzarella, prosciutto cotto, sausage & salamino piccante TB

CRI

13/17

basil pesto* (nuts!), red roasted pepper, mushroom, mozzarella, gorgonzola TB

VEGETARIANA

13/17

tomato sauce, mozzarella, artichoke, red roasted pepper, mushroom, sautéed spinach, grilled zucchini & spicy broccolini TB

CAPRI

13/17

cherry tomato, fresh mozzarella, basil & olive oil

VALTELLINA

14/18

bresaola, arugula, shaved parm & truffle oil

TIROLO

14/18

Speck, mascarpone, mozzarella & mushroom

MARINARA

11/15

tomato sauce, oregano, garlic, *NO Cheese (add anchovies +2.50)*

BASIC CHEESE

11/15

tomato sauce, mozzarella

BASIC PEPPERONI

12/16

tomato sauce, mozzarella, pepperoni

BYO PIZZA

price varies based on basic, premium or luxe selections

choose from base of tomato & mozzarella, pesto & mozzarella OR tomato with no cheese

11" \$11

14" \$14

upgrade base to tomato & FRESH mozzarella (fresh mozzarella will be scattered, not covering)

11" \$12

14" \$15

Up to 3 toppings available for online ordering | unlimited otherwise.

BASIC add per item

11" +\$1 14" +\$1.50

basil

tomato slices

oven-roasted corn

black olives

cherry tomatoes

capers

oregano

red onion

bell peppers

mushrooms

zucchini

arugula

pepperoni

shredded mozzarella

garlic

PREMIUM add per item

11" +\$2 14" +2.50

asparagus

artichokes

kalamata olive

prosciutto COTTO

sausage

gorgonzola

anchovies

fresh mozzarella

provolone

fontina

ricotta

red roasted pepper

sauteed spinach

LUXE add per item

11" +\$3 14" +3.50

prosciutto CRUDO

pork belly

bresaola

shredded parmigiano

mascarpone

grilled chicken

salamino piccante (spicy salame)

speck (smoked prosciutto)

spicy broccolini

GLUTEN-FREE(-ish) +4 all gluten-free products prepared in a gluten environment!

Available for all 11" pizzas. Not available for Calzones.

CALZONE

CALZONE AMERICANO

15

tomato sauce, mozzarella, salamino piccante, ricotta, olives & mushrooms + side of marinara

CALZONE ORTOLANO

15

tomato sauce, mozzarella, zucchini, asparagus, mushrooms & artichokes + side of marinara

PIADINA

wood-fired flatbread folded with the following ingredients

PIADINA ROMAGNOLA

15

prosciutto, arugula & stracchino

PIADINA PUGLIESE

15

broccolini, pugliese hot peppers, provolone, ricotta & sausage

PIADINA MORTAZZA

15

mortadella* (nuts!), fontina, & romaine

PIADINA VERDURE

15

grilled & roasted seasonal veggies, mozzarella & arugula

GLUTEN-FREE(-ish) +4 all gluten-free products prepared in a gluten environment!

DELI-STYLE SAMMIES

served on a crusty baguette roll

SALCICCIA E PEPERONATA

12

grilled sausage & peppers topped with melted provolone

MEATBALLS

12

beef & pork meatballs in plum tomato sugo with melted fresh mozzarella

ARCOBALENO

12

roasted red & yellow bell peppers, red onion, bibb lettuce, pickled radishes, avocado & herb goat cheese spread (or side hummus for vegan)

COTOLETTA MILANESE

12

breaded chicken cutlet with melted provolone, lettuce, tomato & spicy aioli**

NEW YORKESE

12

prosciutto cotto, capicollo, finocchiona, provolone, lettuce, tomato, balsamic dressing & your choice hot giardiniera or muffuletta spread

ITALIAN BLAT

12

crispy pancetta, lettuce, tomato, avocado & spicy aioli**

PANINI

grill-pressed house-made focaccia

PIZZAIOLO

12

pizza sauce, fresh mozzarella, basil, prosciutto cotto

UNO

12

roasted red peppers, fresh mozzarella, arugula & balsamic dressing

TRE

12

prosciutto crudo, brie, fig jam & arugula

CINQUE

12

salamino & pecorino piccante, provolone & balsamic dressing

SICILIANO

12

sun-dried tomato pesto* (nuts!), eggplant, zucchini, peppers, goat cheese & balsamic dressing

PANINO CAPRESE

12

fresh mozzarella, tomato & basil pesto* (nuts!)

ZUPPE

ZUPPA DEL GIORNO soup of the day	6
ZUPPA POMODORO roasted tomato soup	6

CONTORNI

ROASTED POTATOES	6
SAUTÉED SPINACH	6
TRUFFLE MASHED POTATOES	6
VERDI E BIANCHI white beans & Tuscan kale	6
SPICY BROCCOLINI	6
GRILLED ASPARAGUS	6
2 MEATBALLS (1 for \$3)	6

BAMBINI

kid's portion - 12 and under please - drinks sold separately

TASCA CALDA	8	NUTELLA E BANANE	8
mini calzone with tomato sauce, mozzarella & optional pepperoni		wood-fire-oven mini pizza topped with Nutella* (hazelnut cacao spread) & banana	
PIZZETTA	8	PENNE BAMBINO	8
mini individual pizza with tomato sauce, mozzarella & optional pepperoni		mini-portion pasta with tomato sugo, butter & cheese, Bolognese OR creamy pesto* (nuts!)	
BAKED MAC & CHEESE & PEAS	8	SPAGHETTI WITH MEATBALLS	8
MINI ITALIAN	8	pasta tossed with a plum tomato sugo & mini meatballs (4)	
5 mini meatballs in marinara, fresh mozzarella cubes, carrot sticks & peas			

BIBITE

San Pellegrino Sodas (ask for flavors)	3	Iced Tea	2.50
San Pellegrino sparkling water glass bottle	3.50	Italian Soda	3.50
Acqua Panna still water glass Bottle	3.50	Root Beer or Ginger Beer	4
Fountain drinks (Coke, Diet Coke, Sprite)	2.50	Kid's Drinks	2
Lemonade	2.50	Espresso Bar	

DAILY SPECIALS ALSO AVAILABLE | WINE, BEER & COCKTAIL LIST AVAILABLE

DOLCI

CANNOLI	GIANDUIA* MOUSSE (nuts!)
MINI CANNOLI	FLOURLESS CHOCOLATE CAKE
CHOCOLATE CANNOLI	BISCOTTO*
CHOCOLATE CANNOLI W/ PISTACHIO*	MACAROON
CANNOLI WITH CHERRY	PINT GELATO
TIRAMISU	MINI GHIOTTONI
PANNA COTTA	sweet calzone filled with Nutella, bananas & mascarpone

FAMILY MEALS

Packaged family-style, served with Parisi Caesar & bread

LASAGNE BOLOGNESE for 4	50
EGGPLANT PARM for 4	40
POLLO AL LIMONE for 4 (choose 1 contorno)	55
SCALOPPINE AL FUNGI for 4 (choose 1 contorno)	55
SPAGHETTI OR PENNE for 4	50

(choice of carbonara**, creamy pesto*, gorgonzola e noci*, Bolognese, puttanesca, Vodka, pomodoro)

PANINO SACK LUNCH

(minimum 4 please)

price of panino or sammie +\$4, includes a sandwich, drink (San Pellegrino soda), chips & a treat

*ALLERGY DISCLAIMER

Our kitchen regularly prepares with gluten, nuts, shellfish & other common allergens. We have placed a single asterisk on those items containing nuts. Please note that "gluten-free-ish" means trace exposure will exist. We are a gluten-environment and cannot avoid trace exposure or provide separate prep areas. Please advise of ANY allergies and we may be able to accommodate to the best of our abilities but trace exposure of any common allergen can still exist. If you have a SEVERE allergy of a commonly used ingredient such as gluten, nuts, eggs, dairy or certain cooking oils (and not exclusive of these listed), we STRONGLY recommend that you do not dine here. It is not worth the potential risk. It is assumed that even if an item doesn't contain a specific allergen, that it will come into contact with allergen. Do not ask your server. ASK A MANAGER. Your food from preparation to completion passes through too many hands and can be prepared at multiple stations, increasing the chances of exposure. If you have a severe allergy, email us ahead of time at info@parisidenver.com so we can best respond to your questions or concerns. Please do not put that liability on our servers. Customer orders AT OWN RISK.

**UNDERCOOKED EXPOSURE NOTICE

Two asterisks mean that these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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