

# 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

<b>PENNE RAGÚ BOLOGNESE</b>	16
slow-cooked tomato & meat sauce	
<b>PENNE ARRABIATA</b>	14
spicy plum tomato sugo	
<b>PENNE GORGONZOLA &amp; WALNUT</b>	13
gorgonzola cream & walnut* sauce	
<b>PENNE PUTTANESCA</b>	13
spicy plum tomato sugo with olives & capers	
<b>PENNE VODKA</b>	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!

<b>EGGPLANT PARM</b>	15
breaded eggplant layered with mozzarella & tomato sauce	
<b>LASAGNA</b>	16
layers of meat Bolognese sauce, mozzarella, parmigiano & besciamella	
<b>RISOTTO MILANESE</b>	15
saffron risotto with peas	
<b>RISOTTO CHIANTI</b>	16
sausage, radicchio & Chianti risotto	
<b>RISOTTO FUNGHI</b>	17
porcini & white mushroom risotto	
<b>HOUSE-MADE PASTA</b>	
<b>TAGLIATELLE RAGÚ</b>	18
traditional tomato & meat sauce (Bolognese )	
<b>TAGLIATELLE BOSCAIOLA</b>	17
pancetta, porcini mushrooms, plum tomato sugo & cream	
<b>TAGLIATELLE GAMBERETTI</b>	18
shrimp, saffron, zucchini & cream	
<b>FIOCCHETTI ALLA PERA</b>	17
ravioli purse filled with gorgonzola & pears tossed with mascarpone & parmigiano cream, drizzled with balsamic glaze	
<b>RAVIOLI RICOTTA E SPINACI</b>	17
ricotta cheese & spinach ravioli with a plum tomato sugo	
<b>RAVIOLI DI ZUCCA</b>	17
butternut-squash ravioli with butter, sage, walnuts* & balsamic glaze	

# SECONDI

## TERRA

*price includes 2 sides*

<b>POLLO AL MATTONE</b>	19
chicken grilled under a brick with garlic-lemon-rosemary EVOO	
<b>POLPETTONE</b>	17
Nonna's meatloaf topped with red pepper jam	
<b>PORCHETTA</b>	19
slow-roasted herbed pork	
<b>POLLO AL LIMONE</b>	18
chicken cutlets sautéed with white wine, lemon & capers	
<b>SCALOPPINE AI FUNGHI</b>	18
pork cutlets sautéed with a mushroom cream sauce	
<b>POLLO ALLA PARMIGIANA</b>	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

<b>PIZZA SALAD – CLASSIC</b>	14
mozzarella, greens, tomatoes, red onion, capers, oregano, feta, cucumber, olives & Caesar dressing** (add chicken 5.00)	
<b>PIZZA SALAD – CAESAR</b>	14
mozzarella, romaine hearts, parmigiano, garlic Caesar dressing** (add chicken 5.00)	
<b>PIZZA SALAD – SMOKED SALMON</b>	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**

<b>MARGHERITA</b>	12/16
tomato sauce, fresh mozzarella, basil TB	
<b>3 FORMAGGI</b>	12/16
tomato sauce, mozzarella, provolone, fontina & tomato slices TB	
<b>4 STAGIONI</b>	13/17
tomato sauce, mozzarella, olives, artichokes, mushrooms & prosciutto cotto TB	
<b>LA DIAVOLA</b>	13/17
tomato sauce, mozzarella, salamino piccante TB	
<b>PROSCIUTTO, RUCOLA E PARM</b>	14/18
tomato sauce, prosciutto crudo, fresh mozzarella, arugula & parmigiano	
<b>MIMOSA</b>	13/17
tomato sauce, mozzarella, prosciutto cotto, mushrooms, oven-roasted corn TB	
<b>PORCHETTA E FUNGHI</b>	13/17
tomato sauce, mozzarella, pork belly & mushrooms TB	
<b>COSTA EST</b>	13/17
tomato sauce, mozzarella, sausage & peppers TB	
<b>MAIALONA</b>	13/17
tomato sauce, mozzarella, prosciutto cotto, sausage & salamino piccante TB	
<b>CRI</b>	13/17
basil pesto* (nuts!), red roasted pepper, mushroom, mozzarella, gorgonzola TB	
<b>VEGETARIANA</b>	13/17
tomato sauce, mozzarella, artichoke, red roasted pepper, mushroom, sautéed spinach, grilled zucchini & spicy broccolini TB	
<b>CAPRI</b>	13/17
cherry tomato, fresh mozzarella, basil & olive oil	
<b>VALTELLINA</b>	14/18
bresaola, arugula, shaved parm & truffle oil	
<b>TIROLO</b>	14/18
Speck, mascarpone, mozzarella & mushroom	
<b>MARINARA</b>	11/15
tomato sauce, oregano, garlic, <i>NO Cheese (add anchovies +2.50)</i>	
<b>BASIC CHEESE</b>	11/15
tomato sauce, mozzarella	
<b>BASIC PEPPERONI</b>	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

PREMIUM add per item

11" +\$2    14" +2.50

LUXE add per item

11" +\$3    14" +3.50

basil

tomato slices

oven-roasted corn

black olives

cherry tomatoes

capers

oregano

red onion

bell peppers

mushrooms

zucchini

arugula

pepperoni

shredded mozzarella

garlic

asparagus

artichokes

kalamata olive

prosciutto COTTO

sausage

gorgonzola

anchovies

fresh mozzarella

provolone

fontina

ricotta

red roasted pepper

sauteed spinach

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

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# DELI-STYLE SAMMIES

served on a crusty baguette roll

<b>SALCICCIA E PEPERONATA</b>	12
grilled sausage & peppers topped with melted provolone	
<b>MEATBALLS</b>	12
beef & pork meatballs in plum tomato sugo with melted fresh mozzarella	
<b>ARCOBALENO</b>	12
roasted red & yellow bell peppers, red onion, bibb lettuce, pickled radishes, avocado & herb goat cheese spread (or side hummus for vegan)	
<b>COTOLETTA MILANESE</b>	12
breaded chicken cutlet with melted provolone, lettuce, tomato & spicy aioli**	
<b>NEW YORKESE</b>	12
prosciutto cotto, capicollo, finocchiona, provolone, lettuce, tomato, balsamic dressing & your choice hot giardiniera or muffuletta spread	
<b>ITALIAN BLAT</b>	12
crispy pancetta, lettuce, tomato, avocado & spicy aioli**	

## PANINI

grill-pressed house-made focaccia

<b>PIZZAIOLO</b>	12
pizza sauce, fresh mozzarella, basil, prosciutto cotto	
<b>UNO</b>	12
roasted red peppers, fresh mozzarella, arugula & balsamic dressing	
<b>TRE</b>	12
prosciutto crudo, brie, fig jam & arugula	
<b>CINQUE</b>	12
salamino & pecorino piccante, provolone & balsamic dressing	
<b>SICILIANO</b>	12
sun-dried tomato pesto* (nuts!), eggplant, zucchini, peppers, goat cheese & balsamic dressing	
<b>PANINO CAPRESE</b>	12
fresh mozzarella, tomato & basil pesto* (nuts!)	

## ZUPPE

<b>ZUPPA DEL GIORNO</b> soup of the day	6
<b>ZUPPA POMODORO</b> roasted tomato soup	6

## CONTORNI

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

## BAMBINI

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

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

## BIBITE

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

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

## DOLCI

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

# FAMILY MEALS

packaged family style, served with full loaf of wood-fire-baked focaccia & Caesar salad  
+\$16 for truffle mashed or roasted potatoes

<b>LASAGNE BOLOGNESE</b> for 4	55
<b>EGGPLANT PARM</b> for 4	60
<b>POLLO AL LIMONE</b> for 4	55
<b>SCALOPPINE AI FUNGHI</b> for 4	60
<b>SPAGHETTI OR PENNE</b> for 4	55

(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](mailto: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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