### ANTIPASTI
- **CASTELVETRANO OLIVES**  Orange, Aleppo Pepper, Garlic, Olive Oil  
- **CRUDO**  Sushi-Grade Yellowtail, Compressed Apple, Lavender, Calabrian Chili, Botarga  
- **MEATBALLS**  Beef, Pork, Pancetta, Crushed Tomato, Grana Padano, Basil  
- **KALE SALAD**  Creamy Bagna Cauda, Green Apple, Breadcrumb, Parmesan  
- **OCTOPUS SALAD**  Poached Potato, Celery, Garlic, Lemon  
- **ARANCINI**  Carnaroli Rice, Saffron, Tomato, Mozzarella  
- **GARLIC BREAD**  Handmade Focaccia, Grana Padano  

### PASTA
- **BUCATINI ALL'AMATRICIANA**  Guanciale, Fennel Sausage, Chili Flake, Heirloom Tomato, Pecorino  
- **CACIO EPEPE**  Rigatoni, Pecorino Romano, Peppercorn  
- **SOPRESE**  Saffron, Octopus, Shrimp Consomme  
- **STUFFED PAPPARDELLE**  Sunchoke, Celery Root, Parmesan, 12 Year Aged Balsamic  

### SECONDI CON TORNI
- **POLLO AL LIMON**  Half Green Circle Farms Chicken, Chicken Jus, Grilled Lemon  
- **MAIALE**  Berkshire Pork Chop, Pickled Red Cabbage, Speck, Demi-Glace  
- **BONE-IN TOMAHAWK STEAK**  30oz. Sustainably Raised Colorado Beef, Confit Potato, Roasted Garlic, Demi-Glace  
  - *please allow 30 minutes to prepare*  
- **CHARRED PEPPER**  Colorado-Grown Passilla Pepper, Confit Garlic & Castelvetrano Olive Labne  

### PIZZA
- **MARGHERITA**  Tomato Sauce, Mozzarella Di Bufala, Basil  
- **SALSICCIA**  Spicy Red Sauce, Mozzarella Di Bufala, Fennel Sausage, Rapini, Spicy Orange Honey  
- **MAIS**  Garlic Oil, Ricotta Di Bufala, Local Corn, Parm Cotta, Chili Flake  
- **FICO**  Garlic Oil, Ricotta Di Bufala, Fig, Kale, 12 Year Aged Balsamic  

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* Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed

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Bar Dough is a service included restaurant.  
100% of the service fee is distributed to the staff in an equitable manner.

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**TAVOLA DELLA NONNA**  
‘grandmother’s table’  
Chef’s selection of house favorites and seasonal features.  
Four courses served for the table.  
70 per person