



OLIVÉA

CHARCUTERIE

house made cured and smoked meats

duck liver **mousse**, fig compote and pickled onions 8

pork belly with tangerine glaze and lentils 11

prosciutto with shaved pecorino and almonds 9.5

lamb sausage and minted yogurt 7

smoked **duck breast** with sherry honey glaze 10

boudin blanc with mustard 7

(tasting of three 18)

STARTERS AND SALADS

whole **roasted tomato** with fennel, garlic and crostini 7

verde farms greens salad, slow roasted tomatoes, manchego, and pedro ximenez vinaigrette 7

arugula salad with pistachios, goat cheese, red onions and roasted beets 8

salt cod **crostini** with pickled chiles 6

house smoked **trout** with cucumber, pickled onion and almonds 7

fried **chick peas** with harissa aioli 7

FLAT BREADS

pipérade, basil and a sunnyside up egg 8

potato, basil pesto and goat cheese 8

prosciutto, black mission figs and gorgonzola 9.5

ENTREES

grilled **skirt steak** with romesco, agro dolce onions and crispy potatoes 20

penne rigate **putanesca** with shrimp 18

house made **handkerchief** pasta with pork ragu and green olives 17

house made **cavatelli** and sausage, white beans with sage and escarole 18

grilled pork **loin** with a potato sausage galette and sour cherry compote 19

duck **meatballs** on creamy polenta and shaved pecorino 18

roasted **striped bass**, corn, young carrots and shellfish essence 23

grilled **steelhead** with olive oil mashed potatoes and caponata 19

SIDES 5

patatas bravas with aioli

creamy polenta with toasted pine nuts

wilted greens with garlic and breadcrumbs

potato torta with breadcrumbs and pecorino

We partner with many Colorado growers, bakers and dairies, including our neighbor, Granata Urban Farm.

We always emphasize buying local and organic