PIZZAIOLI

November 2026 Specials

STARTERS

Pork Belly
Slow-roasted, sliced, and garnished with a sweet & tangy balsamic, salsa verde, and served with toasted crostini. 22.

Beef Carpaccio
Thinly sliced Prime Filet Mignon with capers, onions, goat cheese, and arugula, drizzled with lemon-olive-oil vinaigrette and topped with shaved pecorino cheese, pepper, and roasted pine nuts. 34.

Flatbread alla Romana
Homemade bread, olive oil base, mozzarella, Calabrian Peppers, caramelized onions, and a blend of guanciale and pancetta, drizzled with balsamic reduction. 24.

Italian Autumn Salad
Apples, arugula, radicchio, shaved fennel, toasted walnuts, roasted butternut squash, pomegranate seeds, honey vinaigrette, and Gorgonzola cheese. 17.

ENTRÉES

PASTA

Fusilli d'Autunno
Sautéed fresh Fusilli pasta, with leeks, Tuscan kale, shaved fennel, garlic, roasted butternut squash, fresh thyme, and a touch of lemon zest. Finished with Parmigiano-Reggiano and olive oil. 36.

Braised Prime Short Rib Rigatoni
Tender USDA Prime Certified short rib slow-cooked in a red wine soffito, served over rigatoni di Gragnano pasta sautéed in the rib's rich pan jus, topped with shaved ricotta salata and microgreens. 49.

SEAFOOD

Halibut Filet
Pan-seared halibut fillet encrusted with crushed macadamia nuts, drizzled with lemon caper beurre blanc sauce, topped with microgreens, and served on fresh Fusilli pasta sautéed in Genovese pesto. 59.

CARNE

Mary's Chicken
Pasture-raised roasted breast with crispy skin is sautéed in a Cognac cream sauce with wild mushrooms, fire-roasted red peppers, and snap peas, served over whipped provolone cauliflower purée, garnished with fresh thyme. 39.

Black Iberian Pork Rib Chop
The chop is pan-seared and served with a melody of roasted Autumn vegetables on a bed of mascarpone polenta. 49.

Rib-Eye Steak & Frites *16 oz* ***$69*** *or 18 oz Center Cut* ***$89***
USDA Prime Certified beef rib-eye cap-on, pan-seared and garnished with herb butter, served with homemade fresh-cut sweet potato fries topped with crispy sage and Parmesan cheese, with a side of rosemary garlic aioli.

INGREDIENTS MATTER

Since 1995, Pizzaioli has proudly prepared each meal fresh to order, blending classic Italian traditions with modern American influences. Our kitchen is committed to exceptional flavor, freshness, and thoughtfully sourced ingredients.

FRESH & SEASONAL

We select the finest seasonal ingredients, including locally sourced vegetables whenever possible, local cage-free eggs, grass-fed butter, and non-GMO produce. Our chicken is all-natural and Certified Pasture-Raised.

RESPONSIBLY SOURCED SEAFOOD

We deliver fresh seafood daily and select it for quality, flavor, safety, and traceability. We source locally whenever possible and remain seriously committed to responsible seafood practices.

This month's selections include wild-caught Alaskan halibut and pan-seared striped bass, accompanied by seasonal vegetables from local farmers, house-prepared sauces, and carefully selected Italian ingredients.

EXCEPTIONAL MEATS

We prepare our meatballs, Bolognese sauce, lasagna, and steak sandwiches with 100% Certified Pasture-Raised, grass-fed beef.

Our Ribeye and Filet Mignon are USDA Prime Certified, a distinction awarded to less than 2% of beef produced in the United States. Raised on family ranches without antibiotics or growth hormones and fed a 100% vegetarian diet, our USDA Prime beef is aged for 28 days to develop remarkable flavor and tenderness.

For our September menu, we are also proud to feature pasture-raised Colorado lamb and grass-fed beef in our homemade Italian meatloaf.

MADE FRESH.
SOURCED WITH CARE.
SERVED WITH PRIDE.