

Taddeo's

R I S T O R A N T É I T A L I A N O

APPETIZERS

SHRIMP SCAMPI	13
Six large shrimp sautéed in butter with garlic, herbs, white wine and lemon	
FAT TONY	9
5 meatballs smothered with cheese and marinara. Add a sausage link for \$2.50	
BRUSCHETTA	9
Rustic Italian bread topped with a mixture of tomatoes, Parmesan and fresh herbs.	
ROASTED PORTABELLA MUSHROOM	12
Oven roasted portabella mushroom topped with spinach, roasted red peppers, pine nuts and Fontina cheese.	
CALAMARI	13
Lightly floured calamari fried, tossed with our spiced cheese seasoning, served with marinara and lemon wedges.	
MOZZARELLA	9
Italian herb breaded Mozzarella served with marinara.	
SPICY FRIED RAVIOLIS	10
Breaded cheese raviolis lightly fried and served with marinara.	
GARLIC CHEESE BREAD	9
Rustic Italian bread topped with roasted garlic butter and Mozzarella.	
EGGPLANT TOWER	12
Breaded, fried eggplant layered with sautéed mushrooms, roasted red peppers and Mozzarella cheese. Baked with marinara sauce.	
SAUTEED MUSSELS	13
New Zealand Green Lip Mussels, sautéed in a basil pesto cream sauce.	
BEEF CARPACCIO	11
Thinly sliced raw beef tenderloin topped with diced red onions, capers, chopped parsley, olive, Dijon mustard, salt, pepper and crostini.	
<i>*The CO Health Dept. says: Eating raw or undercooked meat may increase your risk of food borne illness</i>	
CRAB CAKES	12
Lightly breaded, fried and served with a roasted garlic, lemon, and caper aioli	

SOUPS & SALADS

ZUPPA DI GIORNO OR MINISTRONE

CUP – 3.50 BOWL – 4.50

	HALF (SERVES 2)	FULL (SERVES 4)
FRESH MOZZARELLA & TOMATO SALAD	12	
Fresh Mozzarella and Roma tomatoes on a bed of field greens with a red wine vinaigrette.		
CAESAR SALAD	11	16
Served traditionally with croutons, Parmesan cheese, and anchovies. The dressing also contains anchovies.		
TADDEO'S SALAD	12	17
Field greens and romaine lettuce with tomatoes, cucumbers, red onion, roasted red peppers, pine nuts, pepperoncinis, and croutons tossed in a balsamic vinaigrette, garnished with fresh Romano cheese.		
FRESH SPINACH SALAD	13	19
Fresh spinach with red onions, goat cheese, candied walnuts and strawberries, tossed in red wine vinaigrette		
CHOPPED CHICKEN SALAD	14	20
Field greens & Romaine lettuce, seasoned tomatoes, chilled chicken, and Gorgonzola cheese tossed in red wine vinaigrette and topped with crispy prosciutto.		

PIZZA PIZZA PIZZA

We make all our dough and sauce in house, using only the freshest ingredients.

We use a traditional New York style crust.

Bring your creative side out; choose from our toppings to build your masterpiece.

Small Cheese 10 inch - \$12 Small Toppings \$1.50 Each

Large Cheese 16 inch - \$18 Large Toppings \$2.50 Each

SAUCES:

Homemade Red Sauce, Garlic Infused Olive Oil, and Alfredo Sauce

VEGGIES:

Red Onion, Tomatoes, Basil, Spinach, Roasted Red Peppers, Roasted Garlic, Garlic, Mushrooms, Kalamata Olives, Bell Peppers, Jalapenos, Broccoli, Pineapple

MEATS:

Pepperoni, Prosciutto, Italian Sausage, Chicken, Crispy Chicken, Meatballs, Anchovies

CHEESES:

Extra Mozzarella, Parmesan, Gorgonzola, Pecorino Romano, Fontina, Feta

SPECIALITY PIZZA

Small Specialty 10 inch - \$16
Large Specialty 16 inch - \$26

QUATTRO FORMAGGI

Gorgonzola, Fontina, Mozzarella, and Parmesan with Red Sauce.

CARNIVORO

Pepperoni, Italian Sausage, Meatballs, and Prosciutto with Red Sauce.

SUPREMO

Pepperoni, Italian Sausage, Mushrooms, Red Onions, and Bell Peppers, with Red Sauce.

MILANO

All Natural Chicken, Basil, Mozzarella, and Red Sauce.

VEGETARIANO

Roasted Red Peppers, Mushrooms, Red Onions, Tomatoes, Mozzarella, with Red Sauce.

CHICKEN PARMESAN

Crispy Chicken, Marinara, Mozzarella and Parmesan with Red Sauce.

CHICKEN ALFREDO

Alfredo Sauce, Mozzarella, Parmesan, Mushrooms, Red Onions, and Chicken with Alfredo.

MARGHERITA

Fresh Tomatoes, Garlic, Basil, Fresh Mozzarella, and Mozzarella, with Garlic Infused Olive Oil.

FLORENTINE

Sautéed Spinach, Basil, and Parmesan with Garlic Infused Olive Oil.

RUSTICA

Italian Sausage, Red Onions, and Mozzarella with Red Sauce.

ENTREES

	HALF (SERVES 1)	FULL (SERVES 2)
FLAT IRON		22
Select tender flat iron steak, cooked to perfection, served with a Cabernet Demi Glace and served with a side of mashed potatoes and fresh vegetables		
ATLANTIC SALMON	19	35
Topped with fire roasted tomatoes, sautéed spinach, roasted garlic and herb butter. Served with a side of mashed potatoes and fresh vegetables		
PARMESANS		
Breaded and topped with marinara sauce and mozzarella, then baked golden brown. Served with fresh vegetables.		
Eggplant	17	25
Chicken	18	31
MARSALAS		
A traditional mushroom Marsala sauce. Served over Fettuccine and with fresh vegetables.		
Chicken	19	33
Veal	25	44
PICATTAS		
Served with a traditional white wine, lemon, butter, and caper sauce. Served over Fettuccine and with fresh vegetables.		
Chicken	19	34
Veal	26	45

TADDEO'S HOUSE FAVORITES

	HALF (SERVES 1)	FULL (SERVES 2)
RIGATONI & SAUSAGE	18	28
Spicy house made Italian sausage and fresh basil combined with a rich tomato cream sauce.		
PENNE GORGONZOLA	19	28
Gorgonzola cheese cream sauce, grilled chicken, red grapes and spinach.		
PENNE ALLA VODKA	17	27
Fresh tomatoes, garlic, spinach and basil in a light tomato cream sauce		
With Chicken	21	31
With Shrimp	23	33
LINGUINE ALLA PESCATORE	21	32
Shrimp, mussels, clams, and calamari in a spicy red sauce.		
SPINACH LASAGNA	14	23
A classic vegetarian Italian favorite. Served with fresh vegetables.		
Add our Bolognese Meat sauce	17	27

PASTA PASTA PASTA

	HALF (SERVES 1)	FULL (SERVES 2)
SPAGHETTI MARINARA	13	18
Our Family Recipe that has been around for almost 80 years!		
With homemade meatballs	16	22
Italian sausage	17	24
SPAGHETTI MARGHERITA	16	23
Tomatoes, garlic, fresh basil, olive oil, white wine, fresh mozzarella		
With Chicken	20	27
With Shrimp	22	29
SPAGHETTI BOLOGNESE	16	23
A red sauce combining beef and pork, flavored with nutmeg.		
SPAGHETTI AGLIO E OLIO	12	18
The simplest of pasta dishes combines garlic, olive oil, crushed red pepper and parsley to find its flavor. Traditionally topped with Romano cheese and breadcrumbs.		
<i>Add broccoli or fire roasted tomatoes for \$2/half or \$3/full</i>		
FETTUCCINE ALFREDO	17	29
A traditional garlic cream sauce made with Romano and Asiago cheeses		
With Chicken	21	33
With Shrimp	23	35
LINGUINI & CLAMS	17	28
Chopped clams tossed in a spicy white wine sauce. (Red sauce available upon request)		
LINGUINI FRA DIAVOLO	20	31
Sautéed shrimp and cherry peppers in a spicy marinara sauce.		
PASTA PUTTANESCA	18	29
Kalamata olives, capers, and anchovies sautéed in a zesty red sauce		

DESSERT

TIRIMISU - 6

CHOCOLOATE ECSTACY CAKE - 6

NY CHEESE CAKE - 6

SPIMONE - 5

VARIOUS FLAVORS OF GELATO - 5