

COLD ANTIPASTI

Beef Tartare	20
1855 Black Angus beef, hazelnut, lemon, truffle mayo, arugula, crostini	
Prosciutto - Melon	16
600-day prosciutto, charentais melon	
Tomato and Buffalo	18
Local buffalo mozzarella, vine-ripened tomatoes, brunoise of red onion, crostini	
Big Eye Tuna Bruschetta	16
Basil aioli, garlic toast	
Shrimp Cocktail	20
Classic shrimp cocktail	

OYSTERS

Half Shell - Half dozen / dozen
18 /34

SOUPS + WARM BREAD

Soup of the Day	8
Minestrone	8
Truffle Garlic Bread	7
Cheese Bread circa 1989	7

HOT ANTIPASTI

Peperonata	16
Housemade sausage, roasted red peppers, onion, tomato, mushroom	
Grilled Octopus	22
Charred Spanish octopus, red onion, caper berries	
Eggplant Parm	16
Baked eggplant parmigiana	
Fried Calamari	18
Garlic aioli, house cocktail sauce	
Mussels Marinara	15
PEI mussels, spicy marinara	

SALADS

Arugula - Shaved parm, cherry tomatoes, roasted pine nuts	15	Italian - House Italian Salad	14
Caesar - Shaved parm, crouton, anchovies on demand	15	Vago Chop - Vegetable chopped salad, provolone	16
Tuscan Kale - Pecorino, lemon	16		

HOUSEMADE PASTA

Pappardelle Bolognese - Vago classic meat sauce	22	Orecchietti - Lamb ragu, carrot purée	27
Linguine Pescatore - Seafood pasta	35	Spaghetti Primavera - Pmodoro, seasonal vegetables	22
Ricotta Swiss Chard Ravioli - Light pomodoro, cherry tomatoes	26	Cavatelli - Olive oil, garlic, sausage, rapini	24
Gnocchi - Crumbled sausage, truffle butter sauce	27	Gemelli alla Norma - Pomodoro, roasted eggplant, ricotta	22
Bucatini - Olive oil, garlic, 'nduja, white cannellini beans, salted ricotta	25	Risotto Funghi - Wild mushroom, parmigiano	27

STEAKS & CHOPS

Grilled Filet Mignon	55
1855 Black Angus beef	
Steak au Poivre	48
1855 Black Angus striploin, pepper sauce	
Colorado Lamb	55
Grilled and marinated lamb rack	
Veal Chop	MP
Milk-fed, double French cut, grilled	

*All meat plates served with sautéed rapini, roasted red pepper, cipollini onion, garlic mash

FISH & SEAFOOD

Grilled Atlantic Salmon	34
Saffron fregola, sautéed spinach, roasted cherry tomatoes, fennel purée	
Grilled Striped Bass	34
Green beans, grilled red onions, sautéed spinach, roasted tomato vinaigrette	
Pan-seared Halibut	42
Roasted parsnip, oyster mushroom, sautéed spinach, cauliflower purée	
Shrimp (grilled or Piri-Piri)	38
Sautéed spinach, garlic confit, roasted cherry tomatoes, cauliflower purée	

SIDES

Sautéed Rapini	10
House-cut Fries	8
Vegetable plate	12

ITALIAN CLASSICS

Penne Romanoff	22	Veal/Chicken Milanese - Topped with arugula. +5	30
Linguine Gigi	24	Grilled Veal/Chicken Paillard - Topped with arugula, +5	30
Veal/Chicken Parmigiana	33	Veal/Chicken Limone	30
		Veal/Chicken Funghi	32

*Classic plates served with roasted turnip, ribbon zucchini, roasted fingerling potatoes, carrot purée