



OUR SIGNATURE PLATTERS

Our pride and joy, these are what we are all about! Choose your cheeses and meats from the list or have your server provide suggestions. Each beautiful platter is handcrafted and cut to order. This is not "fast food" so please, relax and let us pamper you! Every platter is served with a plethora of delicious accompaniments including artisan organic baguette, fresh fruit, cranberries, Black Mission figs, candied walnuts, mixed olives and more!

SOLO PLATTER - Choose any single item	\$16
DUO PLATTER - Choose any two items	\$26
TRIO PLATTER - Choose any three items (perfect for a couple to share)	\$35
MELANGE PLATTER - Choose any five items (feeds 3-5 people)	\$48

Don't forget, all of our cheeses are available to-go, cut fresh and sold by the pound.



SOFT CHEESES

Saint Angel - Triple cream brie from the Rhone Valley in France. Pasteurized cow's milk with vegetarian rennet. A wonderful introduction to brie style, soft cheeses. Rich flavor but still mild enough for cheese newbies and kids.

Délice de Bourgogne - Triple cream brie from Burgundy in France. Pasteurized cow's milk with animal rennet. This brie is for brie lovers! Full flavored, soft & gooey, and bolder in flavor than most Bries. Hints of mushroom and just super yummy. Among the best we've had and a staff favorite.

La Tur - A pasteurized cheese made from cow, sheep, and goats milk with animal rennet. From the Piedmonte region of Italy, this cheese has a sweet, creamy, buttery flavor with acidic and yeast undertones. It has a soft, edible rind so don't leave any to waste!

FRESH CHEESE

La Roule - A fresh, soft cow's milk cheese made with traditional rennet from North-East France. A perfect choice for a dessert cheese as it is sweet and infused with tart cranberry to provide a perfect balance. Drizzled with honey to enhance the experience!

Vermont Creamery Chevre - Pasteurized goat's milk with vegetarian rennet from Vermont. 30 years ago after a summer in France, Allison Hooper began her quest to bring amazing fresh chevre to the U.S. market. Our highest moisture, freshest cheese, it is a clean tasting, smooth, light, tangy spread, yet with lovely nuance and complexity. Served with a drizzle of Colorado wildflower honey.

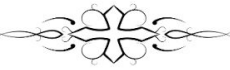
SEMI-SOFT

Cotswold - Pasteurized cow's milk from England using vegetarian rennet. A party in your mouth! Similar to many cheddars, but a bit softer. A Double Gloucester with chopped onions and chives - a classic "Pub Cheese."

Robiola - A pasteurized cow and sheep's milk cheese made with animal rennet. From Piedmonte, Italy this cheese has a thin rind and is moist and rich with earthy flavors and a slight tang.

Tillamook Special Reserve Cheddar - Cow's milk with vegetarian rennet from Oregon. They've been making cheese for 150 years here. Four ingredients, 15 months aging, and care of their animals and land add up to an extra sharp cheddar that is delicious!

Wensleydale with Blueberries - Pasteurized cow's milk made with vegetarian rennet from England. A light and creamy cheese with the added sweetness and tart of blueberries makes this a well balanced cheese perfect for your platter!



FIRM

Prima Donna Red - Pasteurized cow's milk with traditional rennet from Holland. Designed to be between Parmesan and a Gouda, full bodied, and full of flavor. Tiny salt crystals burst as you bite down, quickly melting and turning the cheese to cream in your mouth. Absolutely wonderful, we serve it with a drizzle of Balsamic glaze. A perennial favorite and on our list for over five years!

Gruyere - Raw cow's milk with traditional rennet from Switzerland. An ancient cheese dating back to Roman times, this traditional cheese is slightly grainy, and has a wonderful complexity of flavors- at first fruity, later becomes more earthy and nutty. Full flavored and served with a drizzle of Balsamic glaze.

Karst Cave Aged- A one of a kind cheese! Made from pasteurized cow's milk, this cheese is a blend of Cheddar and Gruyere and aged in the famous Jasper Hills Caves in Vermont. Doing so gives this cheese an incredible flavor that's earthy, salty and creamy. Do not pass this one up!

Idiazabal- Raw sheep's milk with traditional rennet from Spain. The smoky flavor of this fun cheese is the result of the cheeses having been stored near fireplaces. There were no chimneys in the simple mountain huts, so the cheeses absorb the sweet, aromatic smoke. The taste of the cheese is reminiscent of burnt caramel and bacon. A lovely choice for the sheep milk fans.

Caciocavallo- A classic southern Italian cheese, it's name means "cheese on horseback" due to how it's hung in pairs and straddled over a beam to dry. A pasteurized cow's milk cheese with traditional rennet, it has earthy aromas and sharp, salty tangy flavors. Its no wonder why it's one of Italy's oldest cheeses.

BLUE CHEESE

Triple Cream Blue - Pasteurized cow's with vegetarian rennet from Denmark. A creamy blue with a delectably rich and buttery taste. Mild but spicy accents, the aroma of mushrooms and a brie-like texture. The mild flavor develops slowly, steadily but it never becomes too strong.

Oregon Blue - Raw cow's milk with vegetarian rennet from Oregon. From the undisputed masters of American blue cheese, Rogue Creamery, comes this fantastic blue. Aged for 90 days in Rogue's Roquefort-modeled caves, it's surprisingly not spicy, but savory and even a little sweet. It's salty, briny, and creamy, with a moist and crumbly paste.

CHARCUTERIE & PATÉ

Prosciutto - A succulent and thinly sliced Italian delicacy that dates back to the 12th century, this prosciutto is cherished for its texture, color, fragrance and taste. It comes from the highest quality fresh hams that are gently massaged with a hint of salt and then placed in aging rooms for the slow drying process.

Spicy Italian Capocollo - Made from the finest cut of pork, the solid muscle between the head ("capo") and the shoulder ("collo"). It is cured with just the right amount of seasoning and hung to age for up to 4 months. Our Capocollo is lean and finely marbled.

Sopressata "Fiore" - This handcrafted, robust salame tastes of sweet fennel, hot peppers, paprika, and red wine. Distinctive in flavor, cured to perfection and aged for two months.

Honey Smoked Salmon - Colorado, USA. Marinated for several hours in a secret blend of all natural herbs and spices and lightly smoked over 100% hickory wood. This salmon is extremely moist, tasty, and tender.

Duck & Port Mousse Paté - **\$8 extra to substitute, \$14 to add to a platter.** Made from the freshest duck livers, this amazing mousse has a creamy, silky texture. After preparation, the mousse is then marinated in a densely aromatic Port delivering a fresh yet musky fragrance of fruits and spices, with a hint of the wooden barrels they are fermented in.

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STARTERS

- HOUSEMADE SMOKED SALMON RILLETTES** **\$13**
 Served with fresh, organic Breadworks' baguette, whole grain French mustard, diced red onion, organic dilled egg, Granny Smith apple and dried black mission figs.
- BITTO'S BASIL PESTO HUMMUS** **\$9**
 A fun twist on a classic hummus. A marriage between two lovely spreads, creating one mouthwatering combination that makes you wanting more. Topped with fresh basil chiffonade and a drizzle of housemade garlic oil.
- ALBONDIGAS** **\$9**
 Homemade Spanish style meatballs made from beef, lamb and pork. A little smoky with a subtle kick. Topped with green onions and a shaving of Spanish Idiazabal cheese. Stop reading and order, they are amazing!!!!
- BOCADILLOS** **\$11**
 It means snack! A sampler to get your taste buds excited. A mixture of Kalamata and Mt. Athos olives with pickled garlic and sweet peppers, Castelvetrano olives, marinated white anchovy fillets and smoky paprika Valencia almonds.
- BRUSCHETTA FROM HEAVEN** **\$11**
 Ok, ok, it's back and we missed it too. Our own fresh tomato basil bruschetta, topped with a slice of Prima Donna Res, and drizzled with Balsamic Glaze served atop a toasted baguette.
- COLORADO GOAT CHEESE, SALMON BRUSCHETTA** **\$12**
 A Colorado Proud feature that you asked us to keep forever! Colorado Haystack Chevre, Co. Honey smoked Salmon, layered on a toasted baguette with tomato, diced red onion, garnished with cilantro and a bit of Colorado Honey.



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SOUP Bowl \$9 Cup \$6

All of our soups are made from scratch and are our secret weapon against the boring, pre-made soups of the world! Each served with organic grilled artisan bread.

SOUP & SALAD **\$10**

A cup of homemade soup and a small salad topped with walnuts and cranberries served with choice of dressing.

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SALADS

Add Chicken to your Salad for \$7 or Honey Smoked Salmon for \$8

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|---|--|
| <p>PEAR & BERRY \$13
 Pear and strawberries with field greens, drizzled with olive oil and balsamic glaze, and topped with fresh basil and goat cheese crumbles. Light, fresh, and fruity!</p> | <p>BEEF & GOAT \$12
 Spice-infused roasted golden beets, field greens, spiced goat cheese, candied walnuts, and mandarin oranges. Drizzled with balsamic glaze.</p> |
| <p>APPLE, NUT & BLUE \$11
 Field greens, Granny Smith apples, candied walnuts, thinly shaved red onion, English cucumber, and grape tomatoes.</p> | <p>STARTER SALAD \$6
 A mix of field greens with fun accompaniments and our house made dressings.</p> |





PANINI

These are all absolutely delicious. Made with fresh ciabatta, drizzled with a little garlic olive oil and served with a starter salad or cup of soup.

Add Spicy Capocollo, Smoked Salmon, Prosciutto or Sopressata \$4

THE ITALIA

\$15

Our take on a classic Italian Beef sandwich. First we roast our beef in house until tender and juicy. Next we top it with house made pickled peppers and onions then finished with sliced Caciocavallo cheese, melted to perfection.

D'APPLE

\$14

A staff favorite! Simple and Perfect! Brie, Granny Smith Apple, caramelized onions, and arugula with a drizzle of balsamic glaze.

APPLE, HAM & CHED

\$14

Aged cheddar, Granny Smith Apples, and Prosciutto ham. Not your Granny's toasted Ham and Cheese!

SPANISH GRILLER

\$14

Picture yourself on the patio of a Spanish cafe...sun beaming down, a cold glass of Cava...this is how Spain tastes. Thinly sliced Capocollo, Idiazabal, and spicy tomato coulis.



CRÊPES

Made fresh each day according to a traditional recipe.

PEAR, THYME & GOAT CHEESE

\$10

Delicious Chevre goat cheese paired with poached pears and thyme. Drizzled with balsamic glaze.

APPLE CINNAMON DESSERT CREPE

\$11

Apples, Cinnamon, Brown Sugar, with a splash of Apple Brandy. Served A la Mode. Delicious!!!

CAFE MOCHA MASCARPONE

\$11

Sweet Mascarpone cream infused with coffee and a bit of sinful chocolate all inside our crepe. Finished with chocolate sauce and sprinkled with powdered sugar.



FONDUE

TRADITIONAL

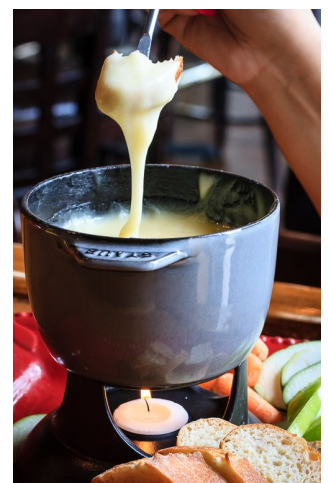
\$19 FOR 2/\$32 FOR 4

We take Gruyere from the mountains of Switzerland, Emmentaler from France and a little Dutch Prima Donna and melt it with a splash of Pinot Gris, Riesling, and Apple Brandy. Served with charcuterie pieces, fruit, vegetables, bread and crackers.

BITTO'S SPECIAL

MARKET PRICE

Ok, we can't help but riff a little on the classics. Brie and Champagne? Cheddar and Ale? Port and Blue Cheese? Maybe a little Mexican Cotija, Avocado & Tequila? Ask your server what is in the pot tonight!





DESSERTS

CHOCOLATE MINI CAKE

\$8

Simple, elegant, and timeless, like a little black dress. When you crave a knock-out chocolate punch in an unassuming delivery, the flourless chocolate torte is for you. Gluten free.

TIRAMISU

\$10

The classic Italian dessert. A rich treat blending the bold flavors of cocoa and espresso with the richness of mascarpone.

PROFITEROLE

\$12

A mountain of pure vanilla ice cream sandwiched in a traditional French puff pastry and covered in our housemade chocolate ganache. Rich, decadent, and utterly delicious. Enjoy!

CHOCOLATE FONDUE FOR 2/4

\$10/\$14

Warmed Ghirardelli Ganache with fresh fruit and various sweets. Our most popular dessert!

CREME BRULEE CHEESECAKE


\$12

Bruleed to perfection with a side of strawberries and a housemade sweet cream. This organic cheesecake is definitely a staff favorite, and we are sure it will be yours too! (Classic cheesecake also available upon request, \$9).



NON-ALCOHOLIC SIPS

Organic French Press Fair Trade Coffee	\$3.5	Izze Sodas (<i>Blackberry, Clementine, or Pomegranate</i>)	\$3
Boulder Teahouse Loose Leaf Teas	\$3.5	House Italian Soda Sips	\$3.5
House Brewed Iced Tea	\$2.5	Aqua Panna Natural Spring Water	\$2.5
Organic Milk, Chocolate, or Strawberry Milk	\$2.5	San Pellegrino Sparkling Water	\$2.5
		Lemoncocco Bevanda Fresca Italiana	\$3



Live music schedule, events and more on our website and facebook page.

BittoBistro.com
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WINE BY FLIGHT & GLASS

Flights - Choose up to any 6 wines!

The following pages represent our way to bring you a variety of fun and hard to find wines from around the world. Prices below are for:

2 oz. flight pour/by the glass/by the bottle

BUBBLES

Tintero Moscato d'Asti

\$4/\$9.5/\$37

It's back, hopefully forever. Everyone's favorite Moscato is a lovely single vineyard, beautifully balanced, sweet sparkler from Italy (of course!) Our original "Happy Noise" wine.

Bertolani Lambrusco Secco

\$4/\$9/\$34

Delicious, full of dark raspberry, violet, rose, blueberry, black pepper aromas & flavors. Done in the "secco" or dry style, this is nothing like the one you'd find in an "olive garden". The quintessential wine to drink with friends on a hot summer day.

St. Hilaire Blanquette de Limoux

\$3.5/\$8/\$30

The French sparkling wine style that predates Champagne. The monks at St. Hilaire have been crafting Mauzac based sparklers since 1531! Light, crisp and fruity, if you like Champagne give this a try for a great bargain and your wine history lesson of the day. Take some more home later and keep studying if you like!

May Georges Cremant de Loire

\$4.5/\$11/\$39

A stunning sparkler, and one we can't stop drinking. Primarily Chenin Blanc done bone dry with notes of stony limestone and vibrant white peach. Lingering ethereal finish. Buries most champagnes that cost 5 times more. A bit of Pinot Noir and Chard round out this gorgeous cuvee.

Tomasella Osé

\$4/\$9/\$35

For those of you enamored with the Moscato, try this off-dry red from near Venice in Italy. Refosco and Verduzzo grapes are left to over ripen on the vines. Intense soft flavors with a little crispness on the finish. No wine looks as pretty in the glass either!

Col Solivo Prosecco

\$4/\$8/\$30

Italy's answer to Champagne, light bubbles with soft peach and stone fruit flavors with a hint of minerality on the palate from the Veneto in NE Italy. DOC quality fruit done in a smooth and easy drinking style. "Extra Dry" rather than a dryer "Brut."

Casa De Valor Brut Cava

\$4/\$9/\$34

A staff fav, this is Spain showing up France! 12 months on the lees with scents of rising bread dough, lemon, apple and citrus. Old vines from Penedes - Macabeo, Parellada and Xarel-lo. Easier to enjoy than pronounce!

Lucien Albrecht Cremant d'Alsace

\$5/\$12/\$40

Sparkling rosé from France's Alsace region. 100% Pinot Noir, this is wine's version of a "controlled substance." A favorite bubbly is created in the "Champagne Method" with ripe cherry, bread dough and yeast, flowers and lovely tiny bubbles.

WHITES

Peter Adler Auslese Riesling

\$3.5/\$7/\$24

Hailing from the Mosel River valley, this Riesling is a favorite. Sweet and soft with hints of apricots and vanilla cake but with a lovely crisp finish. See if you can smell the characteristic slate soil.

Simonsig Chenin Blanc

\$4/\$9/\$34

Chenin or "Steen" has been South Africa's white of choice since the 1600s. One sip is all it takes. Bright and clean acidity with remarkable honey, apricot, pear and limestone on the nose. Soft rich flavors and a lingering finish. You'll swear it's big-dollar Vouvray.

Domaine de Pouy Cotes du Gascogne

\$4/\$8/\$29

Just say "poooeee", a soft but vibrant Ugni Blanc and Colombard blend from Armagnac country. Lovely nose of pear and ripe apples but with enough acidity to make your tongue tingle.

Casamaro Verdejo

\$3.5/\$7/\$29

From Rioja in Spain comes this nice bright Verdejo. Lots of tropical fruits, melons, flowers and wet stone fruit with just a kiss of honeydew. *The wine for a hot day on the patio!*

Heritage Sauvignon Blanc

\$4/\$9/\$33

A nice counter to the N.Z. style, this Sauvignon Blanc shows copious aromas of Meyer Lemon, apricot, melon and passion fruit. The palate is broad, round and well balanced. The creaminess and tropical flavors make it unmistakably Californian. Thanks Napa!

Hunky Dory "The Tangle"

\$4/\$8.5/\$32

Organically grown in N.Z., this is mostly Pinot Gris with a little Gewurzt and Riesling thrown in to give it a wonderful nose of honeysuckle, white peach and clean stone. Lovely flavors of peach, apple and rose petals!

Kuentz-Bas Alsace Blanc

\$5/\$10/\$41

An organic blend of Sylvaner, Muscat and Auxerrois from one of the highest vineyards in Alsace. Gently floral with a hint of sweetness then finishes bright and clean. Not really sweet, not quite dry just unique and delicious. Try it!

Colome Torrontes

\$4/\$8/\$31

A remarkable grape, unique to Argentina resulting from a cross of Muscat and the Mission grape. Glorious, rich aromatic nose leads into a solid bodied wine with perfect crisp brightness. Sometimes flabby, this one from mile-high vineyards shows great balance and character.

Gewurz Gewurztraminer

\$4/\$8/\$32

From Mendocino comes this organic, small production wine. Cold, slow fermentation preserves the exotic spicy, floral nose. Aromas of orange blossom, pear, lavender honey, lychee and slatey stone combine with mouth filling, intense body and a lengthy finish. A domestic homage to Gewurzt's mountain homeland.

Domaine de Nizas \$4.5/\$9/\$35

A sommelier's secret has to be the whites from Languedoc and Southern Rhone. This is a versatile blend of Roussanne, Rolle (Vermentino) and Viognier. The soft aromatics on the nose belie the full body and acid structure.

Salse Verdicchio \$4.5/\$9/\$34

A lovely, zesty Verdicchio with citrus, pineapple, a touch of coconut and characteristic nuttiness. If you are hooked on Pinot Grigio, try this organic charmer from the upper "calf" of Italy.

Tomasella Friulano \$4/\$9/\$32

Clean and crisp with a beautiful stone fruit and pear nose. The ripe Asian pear comes through on the palate as well. What was Tocai is now Friulano from N.E of Italy. Richness, body and soft acidity.

La Val Albarino \$4.5/\$10/\$35

One of Spain's famous white varieties from the Rias Baixas in Galicia, aromas of orange and lemon are just behind the peach, apricot, melon and apple. It's Albarino with big smile!

Castelfeder "Doss" Chardonnay \$5/\$10/\$40

Chardonnay from high in Italy's Alto Adige. Neutral oak and 5 months on its lees give it body and intense pear, apple and subtle exotic fruit flavors against some intense minerality.

Arbosto Bianco \$3.5/\$7/\$25

Made from the Coda di Volpe grape, which translates to "tail of the fox," for the way the grape bunches hang on the vines. This pretty Italian beauty has notes of warm apple, white peach, and a touch lemony citrus. Well balanced, with refreshing acidity.

Mustiguillo Mestizaje \$5/\$11/\$36

Don't let the name scare you! A blend of Merseguera, Malvasia and Viognier from central Spain. The Viognier brings tropical fruit, apricot and honey before you're hit with scented flowers, citrus and peach tones that come from the obscure Merseguera varietal.

Vignarco Orvieto \$5.5/\$11/\$36

Organic Grachetto & Trebbiano from the heartland of Italy, supposedly one of Caesar's favorites. Flavors of white peach, honeydew melon and key lime and a food friendly weight that allows it to pair with anything.

Gen 5 Chardonnay \$4.5/\$9/\$37

Boasting a bright yellow gold hue, light and fresh aromas of pineapple, buttery oak, dried herbs, and lemon meringue pie all jump from the glass. The palate is bright and vibrant while ending round and complete with just enough oak to be our quintessential California Chard.

ROSÉS

Glenbrook Zinfandel Rose \$3.5/\$7/\$24

A softer and sweeter rose made in the original American style. Smooth candied cherry flavors with some golden plum tones. No harsh edges just beautiful Zinfandel character. If you can't see why everyone gushes about those dry European rosés then this is for you!

Domaine Lafond Roc-Épine Tavel \$4/\$9/\$34

A favorite of kings, popes and Ernest Hemingway. Darker with more body than most, these stand up to about anything with dry strawberry, tart watermelon and spice flavors. Grenache, Syrah, Cinsault and more are used in this quintessential French rosé!

Armas de Guerra \$4/\$8/\$30

Wow, 50+ year old organic Mencia vines from Bierzo. Aromas and flavors of pink grapefruit, strawberry, cantaloupe and white pepper wrapped in zesty key lime acidity. Balance and finish are tightly strung together with clean vibrating acidity.

Domaine de la Chanteleuserie \$5/\$10/\$39

A beautiful and rare Cabernet Franc rosé from the Loire Valley. The name means "place where the larks sing". This wine is lovely and vibrant, with fresh red fruit flavors and a clean finish. On the dry side but soft and rich at the same time.

REDS

Turn Me Sweet Tempranillo \$3.5/\$8/\$28

A soft, off-dry Tempranillo crafted by a German winemaker. The latest discovery in our quest to find rich, sweet and delicious reds in this rare style.. Dark berry flavors and no bitter tannins.

Château Petit-Thouars Touraine \$4/\$8/\$29

100% Cabernet Franc from the Loire Valley, France, this little gem is juicy and very drinkable especially with our brie and chevre cheeses. Taste Cab Sauv's "father". Hints of herbs, red fruits and purple flowers. Enjoy!!

Lavender Row Pinot Noir \$3.5/\$7/\$25

Pinot Noir from the Southern Rhone where fields of Lavender embrace the vineyards. round fruit tones of blackberries, ripe raspberry and violets, with hints of lavender, cola and mushroom. Styled like Oregon? California? Burgundy? See what you think! We think it's unique.

Barrique Pinot Noir \$6/\$12/\$45

A California Pinot with lovely balance and elegance. From the cooler Sonoma Coast region, this 100% Pinot shows a touch of smoke, raspberry and forest on the nose followed by luscious raspberry and dark cherry with some mocha and spice.

Terrapura Carménere \$4/\$7.5/\$29

Almost extinct in France, Carménere is mounting a solid comeback in Chile's Maipo Valley. Often a bit "lean and green" this beauty is soft and warm with slight green pepper, spice, violet and smoky nuance from 10 mos in French oak.

Domaine Dupeuble Beaujolais \$5/\$10/\$32

A wonderful, juicy, fruity and earthy Gamay from the southern part of Burgundy, France. Smooth cherries and blackberries dominate as well as a little mushroom and earth, great for a soft drinking red.

Fattoria Buccicattino Montepulciano \$5/\$10/\$33

Just ask for Fatt Bucci! While some think of Montepulciano as a poor, dusty, peasant wine this wine proves otherwise. This wine has been put on French oak and turns poor and dusty into rich and flavorful.

Chapoutier La Ciboise Luberon \$5/\$9/\$30

The meaty Syrah dominates but this Rhone wine is well balanced with spice, blackberry and some herbal notes. A bit of violet shows from the Grenache. Good structure, nice clean peppery finish in an easy drinking wine that pairs with just about anything!

Piping Shrike Shiraz \$5/\$9/\$33

Big, rich black fruits pair with black pepper, anise and tobacco, with just a touch of blackberry jam lingering on the finish.

Armas de Guerra Bierzo Mencía \$4.5/\$8.5/\$26

Mencia is a Spanish variety popular in the Galicia (Basque) region of Spain. Bierzo is Mencia's domain and this is a frequent visitor to the dinner table with its aromas and flavors of raspberries, fresh herbs, wildflowers and spices.

Marchesi Morellino di Scansano \$5/\$10/\$38
Chianti? Nope, but a wonderful 90% Sangiovese (10% Cab) from Maremma in Tuscany. Big dark fruit flavors and a good tannic grip from time in small barrels. Try with Prima Donna or Capocollo, it sings with food!

Pietraluna Negramara \$4/\$8/\$34
Negramaro is grown almost exclusively in this area of southeast Italy on the Adriatic. The wine is inky purple with tar and black fruit aromas, a gutsy middle and round, moderately tannic end that almost needs chewing.

Reunion Bonarda \$4.5/\$9/\$35
While you probably know Malbec from Argentina, there is just as much Bonarda grown there. A transplant from Northern Italy, it's a bit softer and juicier than Malbec with big, warm blueberry flavor and a clean finish.

Renato Ratti Barbera d'Alba \$5.5/\$11/\$35
This refreshing little gem is one that you'll remember. Bright cranberry and red cherry flavors, brisk acidity, negligible oak. Just a touch of spice and herbs on the finish. It truly awakens with food, one of Piedmont's red gems.

Gran Passione Merlot \$4/\$9/\$35
Prepare yourself for this "baby Amarone!" Mostly Merlot but with a good bit of Corvina done *appassimento*. As in the grapes are dried after harvest to intensify the flavors. Soft, rich and delicious.

Old Soul Zinfandel \$3.5/\$7/\$26
This is Zinfandel from the OZV folks out of Lodi, California, made from 50-100 year old vines. Ripe boysenberry, blackberry, mocha and cinnamon, this is a great wine and will make people forget all about 7-deadly and Cardinal Zins, plus it's at a better price than either!

Serafino Roero Nebbiolo \$6/\$12/\$43
The sommelier's favorite grape showing dark, dried cherry, spice and the typical leather, violets, smoke and roses. Approachable tannins with loads of terroir and character. This is a great and affordable introduction to the grape of Barolo and Barbaresco from a newer and relatively unknown Italian DOCG.

The Volunteer Napa Valley \$7.5/\$14/\$55
An affordable yet wonderful example of California Cab. Bold, rich and smooth on the palate with the blackberries, currant, mocha and vanilla. If you are looking for a BIG Napa Cab, this is it with an amazing long finish.

Cottonwood Cellars \$4.5/\$9/\$36
Our first Colorado flight pour! A fun blend of Cab, Merlot, Petite Verdot, Chardonnay and Syrah. All CO grown fruit showing aromas of cherry and blackberry with flavors of cherry, tobacco and a touch of vanilla from the oak.

Los Cantos Crianza \$5/\$9/\$39
Tempranillo is Spain's most recognized red grape with this smooth easy drinker coming from Ribera. Enjoy loads of dried black fruits, vanilla and look for the hint of pencil shavings common to quality Tempranillo.

Monte Volpe Primo Rosso \$4/\$8/\$29
Graziano has been quietly playing with lesser known Italian and French varietals in Mendocino for 30 years. A smooth blend of Zinfandel, Primitivo, Barbera, Dolcetto, Petite Sirah, Carignan, Negroamaro, Sangiovese and Nebbiolo with 2 years in oak.

Terum Garnacha \$4/\$8/\$29
In the warmth of Spain, Grenache or Garnacha ripens to its fullest. Nice red and black fruit flavors, soft, and supple but with a bit great spice and Spanish feel. Enjoy with Manchego or Prosciutto!

Finca Moras Barrel Select Malbec \$4/\$9/\$32
Clearly Argentinian Malbec, heavy and purple with loads of vanilla and mocha, black fruits and a hint of spice. This is the new "sexy" red variety because it delivers big flavors for little dollars.

Chateau La Grolet Bordeaux \$5.5/\$11/\$36
A Merlot dominant blend from the Cotes de Bourg, with a good percentage of Cabernet and Malbec. Soft, smooth tannins and hints of leather and a kiss of cedar round out the finish.

Maimai Syrah \$6/\$11/\$39
Hawke's Bay, New Zealand doing its version of Northern Rhone Syrah. Remarkable character, soft brooding black fruit, clean and smooth finish. Just a hint of the meaty/earthy character of St. Joseph.

Poggio Ai Ginepri Rosso \$6/\$11/\$39
Yep, a Bolgheri by the glass and affordable to boot! Try this "Super Tuscan" style Italian red or "Italian Bordeaux" if you prefer with its intense aromas of red berry and ripe plums with a hint of eucalyptus and licorice.

Schug Cabernet Sauvignon Sonoma Valley \$7/\$13/\$45
Supple and generous, this is a solidly built Cabernet blended in the classic Bordeaux style from the pioneering winemaker of Joseph Phelps Vineyards. A ripe mouthfeel of currant and cherry flavors followed by a smooth, elegant finish.

DESSERTS

Quinta Infantado Tawny Port \$4.5/\$7(4oz)/\$30
Deep, powerful and concentrated with complex, opulent flavors, velvety viscous texture and a gentle lingering finish. Still hand picked and crushed by foot in Portugal.

A.E. Dor Pineau des Charentes \$5/\$12(4oz)/\$70
A wonderful and obscure wine(?) from the South-west of France. Take 5 year old Cognac, add unfermented must to it and then age in oak for at least a year and you get this light, sweet, yet heady treat! Works over ice but best at room temperature.

Sweet Sunset Chocolate Merlot \$4/\$8/\$32
Yes it's back! Our rock star, all-time best seller. Red wine goes with chocolate, why not in the same glass??

Quinta Infantado Ruby Porto \$4.5/\$7 (4oz)/\$30
An amazing and authentic Portuguese ruby showing soft richness and some soft tannic components. Don't ask your server which varietals are in here, although you can try to stump Barney!
Blandy's 10Yr Malmsey Madeira \$7/\$13(4oz)/\$48(375ml)
From the tiny island of Madeira, ask your server about the patriot's drink, our "Revolutionary Wine!" Enjoy.

Nicolas Sauternes \$7/\$13(4oz)/\$42(375ml)
The most famous of dessert wines with Sauvignon Blanc and Semillon infected by Noble Rot and gently pressed into a delicious sweet elixir.



BOTTLE LIST

BUBBLES

- Raventós i Blanc "de Nit" Brut Macabeo, Xarel-ho, Parellada & Monastrell** Penedès, Spain \$55
 One of the first ever Cava families has left the less regulated Cava DO and created a new DO *Conca del Riu Anoia* with greater restrictions on harvesting and production. A full 18 months on the lees, hand-picked and biodynamic. The nose is clean, pure and bracing with subtle citrus, fresh white peach and a subtle touch of haunting dark blackberry. A hefty portion of Xarel-ho brings a unique minerality enhanced by electric acidity. This "cava" may change your religion!
- Ricci Curbastro Extra Brut** Chardonnay & Pinot Noir Franciacorta, Italy \$85
 Another option for those of you love Champagne but hate its price tag. From high in the Italian alps comes this equal parts Chard/Pinot blend done in true Methode Champenoise. Crisp and light on the palate, ripe green apples and a hint of bread dough make this sparkler a lovely aperitif, food companion or to snuggle up with dessert.
- Michel Gonet Grand Cru Blanc de Blanc 2004** Chardonnay Champagne \$180
 Opens with sweet, seductive aromas of almonds and apples leading to a refined expression of fruit finished by silky tannins. A breathtaking, aged Grand Cru Champagne already showing the character of much older vintages. Truly a great example and even value from this most famous region.



WHITES

- Anjos** Alvarinho Vinho Verde \$24
 The perfect "Summer Time" wine, light and slightly bubbly, but crisp and dry. With wonderful green apple, key lime and a crisp acidity, it's a Margarita in wine form. The only problem is the bottle disappears waaaay too quickly, we suggest getting these two at a time!
- Nigl "Senftenberg Piri" 2011** Gruner Veltliner Kremstal, Austria \$52
 From steep hillsides of Austria comes this single vineyard Gruner. Scents of stone and delicate stone fruit with lively acidity, coupled with herbal spice. Natural yeasts, no sulfites, all stainless steel and never fined.
- Grans-Fassian** Riesling Mosel, Germany \$66
 Expressive white peaches, beautiful fruit, harmoniously balanced with racy acidity and lovely structure. From the Mosel Valley, the premier region for this grape. Not super sweet, coming in at 11% and showing when Riesling is done right, it is truly ethereal.
- Domaine Pierre de La Grange** Melon de Bourgogne Muscadet \$30
 An excellent representation of Muscadet. Very crisp and dry, wonderful up front fruit notes and the finish is of walnuts and lemon grass. A great summer time wine for light cheeses and for saltier meats.
- Domaine Savary** Chardonnay Chablis, France \$58
 Chardonnay in possibly its purest form. A bouquet of wet stones with hints of lemon and the irresistible chalky minerality of Kimmeridgian soil. This is Chablis in its freshest, most unadulterated form. Thanks to a great year it's drinking beautifully now.
- Emile Beyer** Pinot Gris Alsace, France \$35
 Roundness and opulence are the words to describe this wonderful Pinot Gris from Alsace. A perfect taste combination of terroir and fruit in a single bottle. Rounded melon and peach with bracing nice acidity leading into a long finish. A great value too! A world away from the mass produced Pinot Grigio found everywhere.
- Wind Gap** Trousseau Gris Russian River, CA \$39
 What the heck is Trousseau Gris? Well, it's a light and crisp white wine from the alpine mountain sides of France in the Jura. We never knew that California could make a wine like this. Wonderful acidity with loads of tropical fruit notes and the palate is something not to be read but enjoyed.

Andrian Gewürztraminer Alto Adige, Italy \$49
 Gewurz as originally intended from its birthplace in the Italian Alps. The vibrant aromas of lychee, mango, rose and honeysuckle are braced by a clean stony lemon zest. Gorgeous acidic intensity matches the pure flavors leading into a clean dry finish. A great example of how versatile a food wine Gewürztraminer can be.

Domaine Champalou "Fondraux" Chenin Blanc Vouvray, France \$50
 The best producer and his best cuvee, if you are going to do Vouvray you might as well do it right. Soft and slightly sweet melon, citrus and peach. Elegant and supple with haunting flavors and not overly sweet. Find out what Chenin Blanc can taste like!!!

Three Brooms Sauvignon Blanc Marlborough, New Zealand \$42
 Organic, single-vineyard, biodynamic Sav Blanc from the classic kiwi region. Don't expect the tougue shredding acid, this is a more elegant and softer version. Look for lime, passionfruit, gooseberry and peach in addition to the classic grapefruit aromas and flavor.

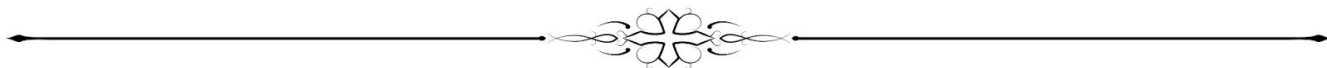
Pabiot Aubaine Sauvignon Blanc Pouilly Fume \$72
 The premiere example of French Sauvignon Blanc, with nose of fresh orange zest, fine yellow tropical fruit, including a hint of mango. Great complexity, with lovely minerality, fine acidity, subtle lemony nuance, showing a long finish..

Peñalba López Blanco 2010 White Tempranillo/Sav Blanc Castilla y Leon \$48
 A wonderful, rare blend from Spain. Soft white flower, vanilla and oak nose followed by rich peach flavors. A year in oak and time on the lees gives it big body but with refreshing, bright acidity to balance. Elegantly creamy and an amazingly long, luscious finish. And that's not a typo, this is indeed White Tempranillo!

Vasse Felix Chardonnay Margaret River \$55
 This fantastic Western Australia Chardonnay offers a youthful nose of fresh peaches and cream, cedar, lightly toasted bread and apple tart. The palate is packed with nervy flavor intensity and has crisp acidity with a silky texture, finishing long with lingering honeyed toast notes. A lovely new world take on a white Burgundy.

Dom. De La Collonge Chardonnay Pouilly Fuisse \$70
 A beautiful, creamy, lush and rich white burgundy. Ample French oak supports a palate of finesse and character with hints of apricot, fresh ripe apple once you get through the soft vanilla and butter on the nose. There is a backbone of acidity which shows hints of citrus and Meyer lemon with minerality as its core with just a hint of toastiness on the finish for those oaky chard lovers.

R.L. Heredia Vina Gravonia Blanco Viura Rioja \$60
 This is why we love Spain, where else could you have the opportunity to drink a smoking good, 10+ year old bottle of white wine and not pay an arm and a leg. Lemon cream, soft apple and pear dominate with a long, lingering finish. Acidity, fruit and big oak doing a lovely threesome. If you like oaky chards and want to branch out to something familiar but new, this is a great choice.

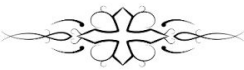


ROSÉS

Zoe Aghiorgitiko & Moschofilero Peloponesses, Greece \$31
 From vineyards over 2000 ft high on a remote Greek island comes this lively and delicious rose. Not sweet but bursting with ripe cherries, raspberries, rose petals, with a lovely full mouthfeel.

Andre Neveu Le Grand Fricambault Pinot Noir Sancerre, France \$45
 An ultimate food-friendly patio wine. Gorgeous light salmon pink with a stony faint cherry nose supported by dried strawberries and sage. Dry on the palate, with a brisk tart finish, from plenty of luscious acidity. Drink with roast chicken, or almost anything else other than red meat. Even salads and spicy apps.

Poggio ai Ginepri Rosada Cabernet, Merlot & Syrah Bolgheri, Italy \$49
 Italians don't quaff rose like the French or Spanish but this Tuscan blend of dark French grapes is done remarkably well and unique. It has a big, round mouthfeel but with a nice backbone of acidity. Have you ever had a Super Tuscan rose? Cherish this one as they are hard for us to get our hands on!



REDS

- Jacques Girardin 2009** Pinot Noir ler Cru Santenay "Clos Rousseau" \$48 (375ml)
From the tip of the Cote de Beaune in Burgundy comes this soft but elegant wine from the single vineyard of Clos Rousseau in Santenay. Red cherry, strawberry and a woody, forest nose start the party which is then joined by rich flavors of delicate red fruit and some spice. Offered in a half bottle format, this is a great way to get into high end Burgundy without needing a second mortgage.
- Jean-Claude Lapalu** Gamay Brouilly \$50
About as far of a taste as Beaujolais could be from Beaujolais Nouveau. This is serious Gamay showing wonderful terroir from the slopes of Brouilly. Light on the palate but flavor packed with ripe raspberries, mint and fresh earth. Wow, enjoy!
- Cristom Mt. Jefferson Cuvee** Pinot Noir Willamette Valley, OR \$78
Dark cherry and strawberry show on a elegantly perfumed, spice-accented nose. The palate shows warm flavors of dark cherry, black raspberry, cinnamon and a slight cola note. A year in French oak adds a soft, sweet backbone to the vibrant fruit. This is Oregon Pinot at its best!
- Edmond Cornu "les Barrigards"** Pinot Noir Bourgogne \$50
This is a lovely little red from a single vineyard situated near Beaune which captures the essence of this area. The wine features the high spice tones that are a classic feature of this section of the Cote de Beaune. Light, slightly nervy, with an exuberance that makes this a fine companion to any of our creamy brie cheeses or tangy goat's milk cheeses. Enjoy!
- Broc Carbonic** Carignan Alexander Valley \$64
From 130+ yr old vines, and on original rootstock comes this remarkable Carignan. All native yeasts, no SO2 used during production means pure bright flavors of tart cherry, blueberry and unmistakable juicy tang from carbonic maceration.
- Château Sainte Eulalie "La Cantilène Syrah, Grenache & Carignan** Minervois \$52
A silver medal winner in Decanter's World Wine Awards. Rich soft and slightly smoky with gorgeous black fruit flavors. Nicely balanced French oak to support the fruit. A single vineyard, eclectic gem that is simply lovely!!!
- Dominico Clerico** Dolcetto Dolcetto d'Alba \$39
Lovely little Dolcetto from the Piedmont region of Italy. One of the region's overlooked varietals, it is mounting a strong comeback. A great food wine, especially with hard or firm cheeses or any of our meats. Soft, rich, subtle, charming and ready to drink.
- Casina di Cornia** Sangiovese Chianti Classico, Italy \$40
Made from Tuscany's Sangiovese, Chianti can come in a variety of different styles, ours is light to medium bodied with hints of dried cherries, mushrooms, mint and leather. A wonderful wine to accompany any charcuterie and aged cheese, although originally meant to pair with a filet mignon done in the Florentine style.
- County Line Road** Syrah Mendocino \$68
A positively fabulous domestic Syrah with tons of character and finesse. Flavors just seem to burst from the glass with a fleshiness and juiciness that makes this incredibly gratifying to drink today. This is what happens when a Pinot Noir producer makes a Syrah, a terrific wine for the money.
- Gotes del Priorat** Grenache & Carignan Priorat, Spain \$63
A slightly different and wonderful lighter take on Priorat. The gorgeous blue slate show immediately on the nose, Carignan is there but with richness and elegance. Really pretty and an homage to the fruit. Gorgeous leather and blue black fruit flavors with spice and soft leather. Organic, hand picked and just 9 months in French, this really is a lovely wine!
- Baracchi Smeriglio 2008** Merlot Cortona \$50
Deep ruby red color and a subtle nose with strong hints of red berry fruit and light spicy aromatic hints from the oak aging. The palate is very soft and pleasantly smooth with a lingering finish and a slightly spicy aftertaste that will last a full minute. From the region just to the east of Chianti, this is a full bodied Merlot and a very different flavor profile compared to right bank Bordeaux.
- Rivetto Zio Nando** Barbera Alba \$60
Take the popular flight Barbera and multiply the depth and complexity tenfold. This is what single vineyard, 70-year old vines and two year's in small oak barrels can do to one of Italy's favorite grapes. Our favorite Barbera, maybe ever.
- Domaine Raspail-Ay** Grenache Blend Gigondas \$75
One of the best value regions of serious Southern Rhone reds. A Grenache, Syrah, Mourvedre blend with all black fruits, vibrant spice, lavender herb and a silky smooth finish. Heavy and meaty but still packed with finesse and a finish that lasts.

Brunier Vieux Télégraphe "Télégramme"	Grenache, Mourvedre	Châteauneuf-du-Pape	\$128
From one of the most notable producers in the Southern Rhone, the Brunier family are masters at showing off wonderful Rhone terroir. Bask in its warm red raspberry and cherry flavors wrapped up in spice and herb notes. With plenty of subtle complexity, it's still super easy to quaff and the bottle disappears way too quickly.			
Ben Glaetzer "Wallace"	Grenache & Shiraz	Barossa Valley	\$59
A blend of 78% Shiraz from 65 year old vines and 22% Grenache from 90 year old vines, the Wallace has a gorgeous nose of black raspberries, eucalyptus, kirsch and lavender plus ample Barossa black pepper, cloves and anise hints. Medium to full-bodied, the palate is soft, pepper-laced and seductive with impressive persistence and a lively acid and herb lift to the finish. Oak is light handed allowing lovely purity of fruit to show.			
Lionello Marchesi Coldisole	Sangiovese Grosso	Brunello di Montalcino	\$98
Three years in small oak barrels, this is Sangiovese that is unlike Chianti in every sense. Wild herbs and dark fruit pulse from the class, big and brooding with sultry interplay of smoky tar, vanilla, blackberry, and roses. Don't try this unless you are open to a wine epiphany and a new found addiction. Brunello does that.			
Argentiera Superiore	Cabernet Blend	Bolgheri	\$95
Not from Argentina. This is a Bordeaux blend from Tuscany with a wonderful color and fabulous depth. Fantastic nose of mushroom and soft cherry, jasmine, coffee grounds, basil and boysen and juniper berries. Why do Sassicaia when you can have this beauty at a fraction of the price?			
Colome Estate	Malbec	Salta, Argentina	\$62
A remarkable blend of three high elevation vineyards, the lowest is still higher than Denver! The highest is the El Arenal vineyard at 8,500 ft! Intense sunshine still allows for full ripeness but the cool nights preserve the balance and delicate character. A Malbec that can stand easily shoulder to shoulder with high dollar Napa or high dollar Bordeaux. Plums, dried cherries, mocha and that lovely spice and leather character we love from Malbec.			
Clos Troteligotte K-lys	Malbec	Cahors	\$52
Malbec originates from France and this gorgeous and intense, organic beast is a remarkable example. Lovely vanilla and blackberry nose with firm tannins and meaty black cherry, spice and leather. Just the wine to win Malbec fans back to the homeland!			
Hindsight Howell Mt	Cabernet Sauvignon	Napa	\$115
At only 180 cases made, this is single vineyard, Howell Mt Cab with powerful aromas of cocoa, coffee and oak that follow through to the palate. Full, lush flavors of black cherry & berries finish with solid, long-lasting tannin leaving you with lingering dark fruit. Aged 24 months in new French oak.			
Silvio Giamello Vicenziana	Nebbiolo	Barbaresco	\$77
Barbaresco is Queen of the Piedmont, all light and finesse but packed with dried cherry, gorgeous hibiscus, sweet leather, tobacco and Orange Pekoe tea leaves. Classic in style but drinkable today with loads of elegance and power!			
Chateau Aney	Cab Sav, Merlot, Cab Franc	Haut Medoc	\$69
A big, yet drinkable, left-bank Bordeaux. Gorgeous warm cassis and spice, plenty of meaty tannins to hold it together. This small estate is nestled between St. Julien and Margaux. Forget the over oaked, over extracted wines coming from Bordeaux, this is classic, beautiful Bordeaux at good value.			
Moss Roxx	Zinfandel	Lodi	\$45
From the same family producers as the OZV, but this beauty is crafted from all 100+ year old vines! Dark, deep blackberry and dark cherry dominate until the smooth finish shows vanilla and boysenberry. If you're curious as to Zinfandel's potential, you can't do much better than this.			
Yves Cuilleron Les Terres Sombres	Syrah	Côte Rotie	\$130
The top cuvee from a favorite northern Rhone producer <i>not</i> named Guigal. Single vineyard Syrah that has spent 18 months in French oak giving it a wonderfully elegant finish. Smooth dark fruits and food friendly, this really is a great value and performer for Rhone Syrah.			
Cesari "Il Bosco"	Corvina, Rondinella & Molinara	Amarone	\$165
A traditional blend of Corvina and Rondinella where the grapes are picked and dried over straw mats for 3-4 months before winemaking to intensify the flavors. Loads of dried fruits and great examples of Veneto terroir. Big and bold with rich almost sweet cherry and plums flavors coupled with tobacco and spice leading to a smooth, lengthy finish. A great example of this classic style.			



BEERS ON TAP

Flight (3oz each) of all 4 - \$10

By the glass

Bitto Bistro loves to support local breweries! The more we drink, the more friends we have in the beer scene. We want to share with you all the amazing things they are all making! Ask your server what beers are on tap, and you won't be disappointed!

*Seasonal Beers

LOCAL BOTTLES

FUNKWERKS \$5

Apricot Provincial Sour Ale
Nelson Sauvignon Saison Ale
Tropic King Imperial Saison Ale

PROST \$5

Pils Pale German Style Lager
Dunkel Dark Frankonian Style Lager
Weissbier Bavarian Style Wheat Beer

IMPORTED BOTTLES

Peroni Nastro Azzurro \$5
Weihenstephaner Original Premium \$4.50
Ayinger Ur-Weisse \$6

LOCAL CANS

STEM CIDERS \$6

Pear Apple Cider
Off Dry Cider

LOCAL CANS

ODYSSEY BEERWERKS \$5

Heliocentric Hefeweizen
Palm Tree Caribbean Lager
Ghost Drifter Pale Ale
5535 IPA
Psycho Penguin Vanilla Porter

DENVER BEER CO \$5

Graham Cracker Porter
Pretzel Assassin Amber Lager
Sun Drenched American Ale
Princess Yum Yum Raspberry Kolsch
* Hey! Pumpkin Ale

14ER BREWING COMPANY \$5

Mt Massive IPA
Mt Massive Double IPA
Jalapeno Cilantro Lime Saison
Maroon Bells Guava Ale

SELECTED SPIRITS AND COCKTAILS

Spring 44 Vodka \$9

Rocky Mountain, artesian spring water and Colorado grains makes this one of the smoothest Vodkas ever.

Arrette Tequila \$9

From the magical town of Tequila, lives this estate dated back to the 1900's, where agave runs free and the tequila is tasty. (Try a flight of all our Arrette Tequila for \$20)

A.D. Laws Four Grain Straight Bourbon \$12

Hand crafted from grain to bottle in Colorado and wonderfully smooth. Order neat, over rocks, or try in one of our amazing cocktails! (Try a flight of all our A.D. Law Whiskey for \$20)

Leopold's Absinthe \$10

Traditional Absinthe Verte: Anise, Grande Wormwood, and Sweet Fennel. Served in the French "Poet's Third Eye" style with our fancy shmancy water tower, and an imported sugar cube from Mauritius. Just please keep your ears on!

Amaretto Sour \$12

Classic Amaretto Sour with a Bitto twist.

French 75 \$10

The perfect combination of floral gin and citrus, topped with the oldest known french bubbly.

Classic Manhattan \$12

Colorado Gold Bourbon blended with Carpano Sweet Vermouth, garnished with a house made brandied cherry.

Amber's Old Fashioned \$12

Bitters and Bourbon, a classic combination. Garnished with an orange peel and a house made brandied cherry.

Bitto's Lemon Drop \$11

Fresh squeezed lemons, Spring 44 Vodka, Il Tramonto Limoncello, and a lot of love.

Dolin Spritz \$10

Dolin Blanc, Soda, Strawberries, A fresh aperitif!

Aperol Spritz \$10

Aperol, Prosecco, Soda, Orange Slice. Just like you're on the patio in Europe..

