



Lunch

APPETIZERS

ARTICHOKE DIP 16

Roasted garlic, artichoke hearts, spinach, fresh herbs, and cheeses baked. Served with tortilla chips.

BAKED BRIE 16

Baked Brie topped with a pecan-brown sugar glaze, and raspberry sauce, served with naan flat bread.

OLIVE CROSTINI 15

Toasted baguettes drizzled with balsamic glaze. Served with olive tapenade made with a variety of imported olives, tomatoes, garlic and parmesan cheese.

CALAMARI 17

Crispy Julienne Season Calamari, Grandma DiPasquale's Red Sauce, Chipotle Aioli.

DAILY HOME-MADE SOUPS

CUP 7 / BOWL 10

SALADS

CHOICE OF HOMEMADE DRESSINGS:

Honey Balsamic, Tomato Basil Vinaigrette, Red Wine Vinaigrette, Creamy Gorgonzola, Ranch, Honey Dijon

CAESAR 16

Crisp Romaine, Shaved Parmesan, Garlic & Herb Croutons, drizzled with Caesar Dressing

COBB SALAD 18

Chopped romaine, tomato, cucumber, egg, shredded mozzarella, carrots & red onion

SHEILA SALAD 18

Mixed field green salad with Gorgonzola cheese, apples, tomatoes, Sunflower seeds, and raisins

WEDGE 15

Fresh Iceberg Lettuce, Crispy Bacon, Gorgonzola Cheese, Cherry Tomato, Cucumber

POACHED PEAR & GORGONZOLA 18

Mixed Greens, Red Wine Poached Pears, candied pecans, Roasted Red Peppers, and Gorgonzola cheese

ROASTED BEET & ARUGULA 18

Arugula, Beets, Cherry Tomato, Crumbled Goat Cheese, Candied pecans

Enhancements

6OZ FREE-RANGE CHICKEN BREAST / 8

6OZ NORWEGIAN SALMON / 14

4 SHRIMP / 12

6OZ NY STRIP / 15

PIZZA

SMALL 16

SMALL GLUTEN FREE PIZZA 16

LARGE 22

FORMAGGIO

Grandma DiPasquale's Red Sauce, Mozzarella, Parmesan

MARGHERITA

Classic Italian Style! Grandma DiPasquale's red sauce, fresh mozzarella, fresh basil, parmesan

SEAN L.

Mozzarella cheese, pepperoni, red sauce

THE BOSS

Red sauce, mushrooms, sausage, green peppers, red onions, and mozzarella

JUDY

Olive oil, mozzarella, feta, garlic, spinach, and sun-dried tomatoes

JOE D

Italian sausage, pepperoni, banana peppers and mozzarella with red sauce
Upgrade to 'Joe D. Style' with Anchovies at no charge!

THE BIG AL

Bacon, sausage, pepperoni, and mozzarella with red sauce

SURF & TURF 19 / 25

Basil Pesto, shrimp, prosciutto, crumbled goat cheese, fresh mozzarella

SANDWICHES

Choice of sides: Homemade Chips, Pasta Salad, French Fries, or Green Salad

SHORT RIB MELT 18

Slow roasted short rib with caramelized onions, mushrooms, cheddar cheese & horseradish mayo on a grilled sour dough.

MAHI-MAHI TACOS 17

Blackened mahi-mahi with cilantro lime aioli, shredded slaw, pico de gallo in a flour tortilla.

THE COLORADO VEGGIE BURGER 17

A healthy blend of nuts, cheese, sunflower seeds, black beans and fresh herbs on a Brioche roll with lettuce, tomato & chipotle aioli.

DINA'S BURGER 18

An 8oz. Angus burger grilled to perfection topped with your choice of cheese, lettuce, beefsteak tomato and onion on a Brioche roll. Add Bacon \$1.50

REUBEN 17

Dina's slow-roasted corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on marble rye bread

RACHEL 17

Our Reuben made with sliced honey turkey breast

TUNA MELT 17

Our popular white albacore tuna salad with beefsteak tomatoes and cheddar cheese on marble rye bread

TURKEY CLUB 18

Traditional turkey club sandwich made with smoked bacon, lettuce, beefsteak tomato, avocado and provolone cheese. Served on wheat bread.

DINA'S SPECIALTIES

SOUTHWEST CHICKEN WRAP 17

Grilled chicken, rice, black beans, avocado, roasted red peppers, chipotle aioli and cheese wrapped in your choice of plain or wheat wrap. Served with a side of sour cream and salsa & tortilla chips

MAC & CHEESE 15

Our homemade macaroni and cheese

CHICKEN QUESADILLA 18

Roasted chicken, cheddar-jack cheese, black bean & corn salsa. Served with a side of sour cream and salsa

CURRIED CHICKEN SALAD 16

A cold plate of our homemade curried chicken salad with chunks of chicken, grapes, almonds, celery & pineapple served with sliced fruit and white Greek pita.

DINA'S COFFEE DRINKS

BOWL OF SOUL 8

A house favorite! Bittersweet chocolate, espresso, steamed milk, and whipped cream. Heaven!
Served in our locally made pottery bowls.

BOWL OF SOUL WITH A SHOT OF KAHLUA 11

SNICKERDOODLE LATTE 5

Cinnamon, vanilla syrup, espresso, and steamed milk.

WHITE OUT 11

Hot chocolate, coffee, vodka, Kahlua, and whipped cream.

DINA'S BEAN

HOUSE BLEND (REGULAR OR DECAF)	3.50
ESPRESSO SHOT (REGULAR OR DECAF)	3.50
CAFÉ AMERICANO	4.00
CAFÉ LATTE or CAPPUCCINO	4.50
CAFÉ AU LAIT	4.50
CARAMEL MACCHIATO	5.00
HOT CHOCOLATE (REGULAR OR WHITE CHOCOLATE)	4.50
TAZO® CHAI TEA (REGULAR OR ICED)	4.95
TAZO® TEA (BLACK OR HERBAL) PER TEA BAG	3.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.