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Quality Italian

Menu Prices — October 25, 2026

Quality Italian menu with prices in United States, updated January 2020: 45 items across 7 categories, prices from $2.00 to $52.00.

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Quality Italian Menu with Prices (United States)

Quality Italian menu with prices in United States, updated January 2020: 45 items across 7 categories, prices from $2.00 to $52.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/quality-italian

Menu categories: Popular Items · Lunch - Starters · Lunch - Entrée Salads · Lunch - Mains · Lunch - Sides · Dessert - Gelato by the pint · Dessert - Dolce

Popular Items

ITEM	PRICE
Quality Chicken Parm Serves 2 - 4 people. Chicken parm served with arugula and parmesan, dehydrated black olives, chili flakes, Italian herb...	**$52.00**
Paccheri Amatriciana Paccheri pasta with Amatriciana sauce, pecorino cheese, toasted breadcrumbs, and parsley.	**$20.00**
Ricotta & Honey Fresh ricotta cheese made in house. Topped with pine nuts, olive oil, sea salt, cracked black pepper, and Colorado honey...	**$13.00**
Bucatini & Pesto Bucatini pasta with pistachio pesto, olive oil, chili flakes, and garlic. Topped with croutons and parmesan cheese.	**$18.00**
Corn Gnudi Corn gnudi with beurre monte, fresh corn kernels, shallots, pecorino cheese, pistachios, basil, and cracked black pepper...	**$18.00**
Baby Spinach & Peppered Filet Baby spinach, Trevisano radicchio, artichoke hearts, Gorgonzola cheese, crispy pancetta, candied walnuts, Fuji apples, a...	**$20.00**
Calabrese Chopped Salad Little gem, Castelfranco, and Treviso lettuces, Calabrese salami, aged Fontina cheese, pickled baby mushrooms, cucumbers...	**$18.00**
Little Gem Chicken Caesar Little gem lettuce, sesame breadcrumbs, cured lemons, and parmesan cheese. Garlic-anchovy Caesar dressing. Topped with g...	**$17.00**
Lemon-Charred Chicken Alan Half of a 3lb roasted chicken topped with a salad of baby arugula, Trevisano radicchio, and cured lemon. *PLEASE NOTE:...	**$20.00**
The QI Burger 8oz. Harris Ranch burger topped with pickled pepper relish, Calabrian chili mayo, and stracchino cheese on a rosemary fo...	**$17.00**

Lunch - Starters

ITEM	PRICE
Ricotta & Honey (Lunch - Starters) Fresh ricotta cheese made in house. Topped with pine nuts, olive oil, sea salt, cracked black pepper, and Colorado honey...	**$13.00**
Classic Little Gem Caesar Salad Little gem lettuce, sesame breadcrumbs, cured lemons, and parmesan cheese. Garlic-anchovy Caesar dressing.	**$14.00**
Garlic Bread Housemade monkey bread brushed with garlic-parsley butter and sea salt. Serves 2-4 people.	**$2.00**
Classic Arugula Salad Arugula, shaved fennel, heirloom tomatoes, sun-dried tomatoes, and pickled pearl onions. White balsamic dressing.	**$14.00**
Classic Baby Spinach Salad Baby spinach, Trevisano radicchio, artichoke hearts, Gorgonzola cheese, crispy pancetta, candied walnuts, and Fuji apple...	**$14.00**
Guacamole Genovese Italian-style guacomole. Avocado mixed with ground pine puts, pistachios, parmesan cheese, basil, garlic, and olive oil....	**$12.00**
Prosciutto Tanara 24 month Prosciutto di Parma. Served with red Cerignola olives and sesame seed foccacia bread.	**$15.00**

ITEM	PRICE
Tricolore Salad Colorado red bibb, Trevisano radicchio, and endive. Lemon agrumato dressing.	**$12.00**
Calamari Casino Fried calamari topped with parmesan, bacon bits, pepperoncini, scallions, and basil. Served with pimenton aioli.	**$18.00**

Lunch - Entrée Salads

ITEM	PRICE
Little Gem Chicken Caesar (Lunch - Entrée Salads) Little gem lettuce, sesame breadcrumbs, cured lemons, and parmesan cheese. Garlic-anchovy Caesar dressing. Topped with g...	**$17.00**
Baby Spinach & Peppered Filet (Lunch - Entrée Salads) Baby spinach, Trevisano radicchio, artichoke hearts, Gorgonzola cheese, crispy pancetta, candied walnuts, Fuji apples, a...	**$20.00**
Arugula & Grilled Tiger Shrimp Arugula, shaved fennel, heirloom tomatoes, sun-dried tomatoes, pickled pearl onions, and grilled U7 tiger shrimp. White...	**$19.00**
Calabrese Chopped Salad (Lunch - Entrée Salads) Little gem, Castelfranco, and Treviso lettuces, Calabrese salami, aged Fontina cheese, pickled baby mushrooms, cucumbers...	**$18.00**

Lunch - Mains

ITEM	PRICE
Classic Burger 8oz. Harris Ranch burger topped with lettuce, tomato, Calabrian chili mayo, and your choice of American cheese or Gorgon...	**$17.00**
Corn Gnudi (Lunch - Mains) Corn gnudi with beurre monte, fresh corn kernels, shallots, pecorino cheese, pistachios, basil, and cracked black pepper...	**$18.00**
Paccheri Amatriciana (Lunch - Mains) Paccheri pasta with Amatriciana sauce, pecorino cheese, toasted breadcrumbs, and parsley.	**$20.00**
Bucatini & Pesto (Lunch - Mains) Bucatini pasta with pistachio pesto, olive oil, chili flakes, and garlic. Topped with croutons and parmesan cheese.	**$18.00**
Grilled Branzino Grilled whole fish with red pepper Salmoriglio sauce, prosciutto oil, pickled tomatoes, radish, fresh herbs, and Colora...	**$24.00**
Faroe Island Salmon 6oz. Faroe Island salmon roasted and served with broccoli rabe salsa verde, caper crema, fried amaranth, and shallot.	**$23.00**
The QI Burger (Lunch - Mains) 8oz. Harris Ranch burger topped with pickled pepper relish, Calabrian chili mayo, and stracchino cheese on a rosemary fo...	**$17.00**
Chicken Milanese Sandwich Fried chicken breast with smoked mozzarella cheese, shaved cucumbers, Calabrian chili agrodolce, and pepperoncini mayo o...	**$16.00**
Lemon-Charred Chicken Alan (Lunch - Mains) Half of a 3lb roasted chicken topped with a salad of baby arugula, Trevisano radicchio, and cured lemon. *PLEASE NOTE:...	**$20.00**
Italian Steak Frites Grilled 6 oz. Skirt steak served with wedge cut fries and a garlic-parmesan aioli.	**$30.00**
Quality Chicken Parm (Lunch - Mains) Serves 2 - 4 people. Chicken parm served with arugula and parmesan, dehydrated black olives, chili flakes, Italian herb...	**$52.00**

Lunch - Sides

ITEM	PRICE
Tuscan Fries Wedge cut fries topped with Italian herb blend and fried basil. Served with garlic-parmesan aioli.	**$7.00**

ITEM	PRICE
Broccolini & Balsamic Grilled broccolini topped with a drizzle of balsamic vinegar.	**$7.00**
Brussels Sprouts Calabrese Roasted and charred brussels sprouts tossed in a Calabrian chili vinaigrette and topped with fresh mint.	**$7.00**
Parmesan Fingerling Potatoes Smashed and fried fingerling potatoes tossed with parmesan cheese, fresh herbs, and garlic.	**$7.00**

Dessert - Gelato by the pint

ITEM	PRICE
Humor Me Gelato Pint of housemade strawberry & creme fraiche gelato.	**$11.00**
Ferrero Rocher Gelato Pint of housemade milk chocolate & hazelnut gelato.	**$11.00**
Pistachio Gelato Pint of housemade pistachio gelato.	**$11.00**
Cantaloupe Sherbet Pint of housemade cantaloupe sherbet.	**$11.00**

Dessert - Dolce

ITEM	PRICE
Salted Caramel Tiramisu Mascarpone cream, cocoa nib crunch.	**$10.00**
Passionfruit Ricotta Cheesecake Honey nut brittle, coconut lime sorbetto.	**$10.00**
Seasonal Fruit	**$8.00**