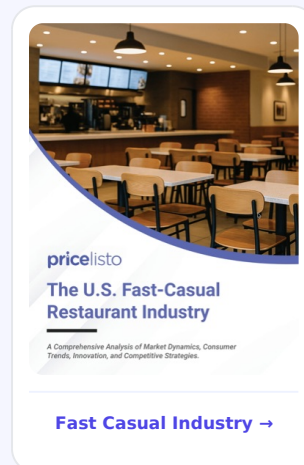




Quality Italian

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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

Lunch - Mains

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

Lunch - Sides

ITEM	PRICE
Tuscan Fries	\$7.00
Wedge cut fries topped with Italian herb blend and fried basil. Served with garlic-parmesan aioli.	
Broccolini & Balsamic	\$7.00
Grilled broccolini topped with a drizzle of balsamic vinegar.	
Brussels Sprouts Calabrese	\$7.00
Roasted and charred brussels sprouts tossed in a Calabrian chili vinaigrette and topped with fresh mint.	
Parmesan Fingerling Potatoes	\$7.00
Smashed and fried fingerling potatoes tossed with parmesan cheese, fresh herbs, and garlic.	

Dessert - Gelato by the pint

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

Dessert - Dolce

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