

OLD WORLD
ODYSSEY

THE ODYSSEY ITALIAN RESTAURANT

603 EAST 6TH AVENUE | DENVER, COLORADO | 303.318.0102

INSALATA

CRISPY CAESAR -5-

HOUSE MIXED GREEN -5-

CAPRESE INSALATA -10-

ANTIPASTO

**SICILIAN PETITE
RACK OF LAMB**

**FOUR CHARCOAL GRILLED PETITE
LAMB RACKS MARINATED SICILIAN-
STYLE IN LEMON & FRESH
ROSEMARY WITH ORGANIC
ASPARAGUS.**

-22-

**LOBSTER STUFFED
MUSHROOMS**

**FOUR LARGE BAKED MUSHROOM
CAPS STUFFED WITH FRESH
LOBSTER MEAT & BREAD CRUMBS,
MARINATED SICILIAN-STYLE IN
WINE SAUCE, LEMON & HERBS.**

-15-

ITALIAN FRIED CALAMARI

**CALAMARI RINGS LIGHTLY
FLOURED & FLASH FRIED, FINISHED
WITH FRESH LEMON & GARLIC SALT.**

-15-

SAUSAGE, PEPPERS & ONIONS

**PORK SAUSAGE, FIRE ROASTED RED
PEPPERS, ONIONS, & GARLIC IN OUR
FAMOUS MARINARA SAUCE WITH
ITALIAN HERBS & SPICES.**

-15-

SICILIAN ARANCINI

**FOUR FLASH FRIED RICE BALLS,
FILLED WITH RISOTTO, GREEN PEAS,
MOZZARELLA, PARMESAN &
GORGONZOLA WITH MARINARA.**

-12-

PASTA

ALL PASTA -20-

**SHRIMP PALERMO
[WITH FOUR SHRIMP.]**

*

FETTUCINE ALFREDO

*

FETTUCINE CARBONARA

*

**PENNE BOLOGNESE
[SICILIAN FAMILY RECIPE.]**

*

PENNE RUSTICA

*

**SPAGHETTI WITH
MEATBALLS OR SAUSAGE**

*

CAPELLINI POMODORO & BASIL

*

BOWTIE GORGONZOLA

*

GNOCCHI DI PATATE

*

CAVATELLI DI CASA

*

RICOTTA CHEESE TORTELLINI

*

HOMEMADE MANICOTTI

*

JUMBO SHELLS FLORENTINE

ADD ANY -6-

| SHRIMP | CHICKEN |

| MEATBALLS | SAUSAGE |

ALL DINNER IS SERVED WITH HOMEMADE BREAD WITH OLIVE OIL, BALSAMIC REDUCTION & ITALIAN HERBS.
PLEASE ASK YOUR SERVER ABOUT GLUTEN-FREE, VEGETARIAN & VEGAN OPTIONS.

RAVIOLI

**LOBSTER RAVIOLI & SHRIMP
WITH ROSE SAUCE.**

-28-

**PORTOBELLO MUSHROOM
WITH CREAMY WINE
REDUCTION SAUCE.**

-21-

**SPINACH
WITH MARINARA SAUCE.**

-21-

CHEF FEATURES

PAPPARDELLE & LAMB SHANK

**HOMEMADE PAPPARDELLE PASTA & 8
OZ. LAMB SHANK SMOTHERED IN OUR
RAGU SAUCE. IT IS A TASTE OF
TUSCANY.**

-34-

BONE-IN-LAMB SHANK

**COLORADO BONE-IN-LAMB SHANK IN
CHIANTI WINE REDUCTION SAUCE &
MUSHROOMS WITH ASPARAGUS &
ROASTED POTATOES.**

-35-

SEAFOOD

SHRIMP SAFFRON

**FOUR PAN-SEARED SHRIMP WITH
HOMEMADE PAPPARDELLE &
SAFFRON SAUCE.**

-28-

**SHRIMP OR LOBSTER
FRA DIAVOLA**

**ZESTY MARINARA SAUCE, WITH
JALAPENO PEPPERS & RED CHILI
FLAKES, TOSSED IN LINGUINI. SPICE
CAN BE MODIFIED.**

-28/38-

LINGUINI & CLAMS

**EAST COAST BABY CLAMS STEAMED IN
ROASTED GARLIC WHITE WINE OLIVE
OIL SAUCE WITH YOUR CHOICE OF
WHITE OR RED SEAFOOD SAUCE.**

-28-

SICILIAN SPECIALTIES

VEAL BRACIOLE

**OLD WORLD VEAL SCALOPPINI RECIPE.
VEAL STUFFED WITH MOZZARELLA,
PROVOLONE, GENOA SALAMI,
PROSCIUTTO HAM SPINACH & RAISINS.
BRAISED WITH HOMEMADE
MARINARA WITH BOWTIE PASTA
& ORGANIC VEGETABLES.**

-32-

*** COLORADO RACK OF LAMB**

**HALF-RACK OF FRENCHED COLORADO
LAMB, MARINATED SICILIAN-STYLE
WITH OLIVE OIL, LEMON & ITALIAN
HERBS WITH ROASTED POTATOES &
ASPARAGUS.**

-40-

CHICKEN OR VEAL SALTIMBOCCA

**PROSCIUTTO HAM IN CREAMY DIJON
MUSTARD SAUCE TOPPED WITH
MELTED PROVOLONE WITH
FETTUCINE & ORGANIC VEGETABLES.**

-25/28-

CHICKEN OR VEAL PICATTA

**TANGY WHITE WINE SAUCE WITH
CAPERS, ARTICHOKE & PORTOBELLO
MUSHROOMS WITH FETTUCINE &
ORGANIC VEGETABLES.**

-25/28-

CHICKEN OR VEAL MARSALA

**SWEET, LIGHT & CREAMY MARSALA
SAUCE WITH PROSCIUTTO HAM &
PORTOBELLO MUSHROOMS WITH
FETTUCINE & ORGANIC VEGETABLES.**

-25/28-

**EGGPLANT, CHICKEN OR
VEAL PARMESAN**

**SMOTHERED IN OUR HOMEMADE
MARINARA SAUCE & TOPPED WITH
MELTED PROVOLONE WITH
FETTUCINE & ORGANIC VEGETABLES.**

-22/25/28-

SEAFOOD MIXED GRILL

**CHEF'S CHOICE OF MIXED SEAFOOD
SICILIAN-STYLE WITH OLIVE OIL,
LEMON & ITALIAN HERBS WITH
ROASTED POTATOES AND ASPARAGUS.**

-40-

* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED,
OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.