

# Mazzola's Italian Restaurant

917 Lincoln Ave Steamboat Springs CO 80487 · +19708792405 · Updated: Jan 14, 2026

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## APERITIVO 10

<b>Mazzola's Flatbread</b>	<b>\$4.99</b>
white bean hummus, olives & herb oil	
<b>Nonna's Meatballs</b>	<b>\$16.99</b>
2 meatballs baked with marinara & mozzarella, rosemary toast	
<b>Garlic Shrimp</b>	<b>\$15.99</b>
lemon butter, tomato, basil, toasted ciabatta	
<b>Cheesy Bread</b>	<b>\$14.49</b>
soft, warm & baked with 4-cheeses, marinara for dipping	
<b>Eggplant Parmigiana</b>	<b>\$16.99</b>
hot & cheesy, spicy vodka sauce, basil	
<b>Burrata</b>	<b>\$21.99</b>
shaved prosciutto, buttered ciabatta, fig mostarda, arugula, pine nuts	
<b>Fried Calamari</b>	<b>\$18.99</b>
pepperoncini, gremolata, calabrian tomato aioli	
<b>Mozzarella Sticks</b>	<b>\$16.99</b>
hand pulled curds, marinara sauce	
<b>Ricotta Pinoli</b>	<b>\$16.99</b>
rosemary toast, pinenuts, olive oil & honey	
<b>Sicilian Mussels</b>	<b>\$19.99</b>
steamed mussels, caper tomato butter, toasted bread	

## SOUP AND SALAD 3

<b>Zuppa del Dia</b>	<b>\$9.99</b>
hot cup of amore, toast	
<b>Mazzola's</b>	<b>AVAILABLE OPTIONS</b>
crisp greens, tomato, onion, feta, manzanilla olives, pepperoncini, lemon garlic dressing	\$8.59
	\$13.79

## Caesar

## AVAILABLE OPTIONS

hearts of romaine, fresh grated parmesan, garlic croutons, caesar dressing

\$9.59

\$14.59

## PASTA 12

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### Pesto Rigatoni

**\$27.99**

ricotta cremosa, toasted pine nuts, olive oil

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### Lemon Scallops

**\$37.99**

roasted diver scallops, lemon fresco linguine, garlic bread crumbs

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### Cioppino

**\$37.99**

diver scallop, shrimp, mussels, little neck clams, calamari, linguini in sicilian pepper broth

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### Shrimp Scampi

**\$32.99**

tomatoes, basil, pappardelle & white wine garlic butter

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### Meat Lovers Penne

**\$28.99**

pepperoni, sausage, canadian bacon, bolognese, baked with mozzarella

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### Vodka Shrimp

**\$28.99**

penne, pancetta, spicy tomato cream & parmesan

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### Marinara

**\$21.99**

spaghetti, plum tomato ragu & fresh basil

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### Bolognese

**\$25.99**

spaghetti & traditional italian meat sauce

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### Alfredo

**\$25.99**

fettuccine, garlic cream, italian parsley & parmesan

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### Primavera

**\$27.99**

spinach, tomatoes, capers, manzanilla olives, zucchini noodles, pappardelle, sage butter

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### Vudu Pappardelle

**\$37.99**

seared diver scallop, crab stuffed jumbo shrimp, fragrant broth, happy crumbs

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### Butternut Ravioli

**\$27.99**

homemade ravioli, marinara, toasted sage lemon butter

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## LASAGNA 2

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### Lucky 8 Bison

**\$33.99**

yampa valley bison, tomato ragu, mozzarella

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### Florentina

**\$31.99**

vegetable-lentil bolognese, ricotta, ragu

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## SUPPER 6

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<b>Chicken Parmesan</b>	<b>\$29.99</b>
Hot, cheesy & served with spaghetti marinara	
<b>Eggplant Parmesan</b>	<b>\$29.99</b>
Baked with fresh mozzarella & ricotta, served with spaghetti marinara	
<b>Chicken Marsala</b>	<b>\$29.99</b>
Linguine, marsala mushroom ragu, fresh basil & parmesan	
<b>Salmone Alla Griglia</b>	<b>\$31.99</b>
Sage buttered zucchini noodles, toasted pinenuts, capers, heirloom tomato vinaigrette	
<b>Chicken Piccata</b>	<b>\$31.99</b>
Pan seared in lemon caper butter with fettuccine, fresh arugula & green olive giardiniera	
<b>Steak Italiano</b>	<b>\$36.99</b>
Herb rubbed shoulder tender, mushroom ragu, fettuccine alfredo with golden raisins and pinenuts, broccoli	

## SIDES 6

<b>Buttered Broccoli with Happy Crumbs</b>	<b>\$7.00</b>
<b>Meatball</b>	<b>\$8.00</b>
<b>Spaghetti Marinara</b>	<b>\$9.00</b>
<b>Spaghetti Bolognese</b>	<b>\$11.00</b>
<b>Fettuccine Alfredo</b>	<b>\$11.00</b>
<b>Gluten Free Bread</b>	<b>\$6.00</b>

## DESIGNER PIES 11

<b>Margherita</b>	<b>AVAILABLE OPTIONS</b>
Olive oil, fresh cut tomatoes, mozzarella, basil, salt and cracked pepper	Small: \$21.99
	Medium: \$26.99
	Large: \$30.99
	Calzone: \$21.99
<b>La Principessa</b>	<b>AVAILABLE OPTIONS</b>
Marinara, artichoke, spinach, bell pepper, mushrooms, onion, black olives & ricotta	Small: \$21.99
	Medium: \$26.99
	Large: \$30.99
	Calzone: \$21.99
<b>King Carne</b>	<b>AVAILABLE OPTIONS</b>
Bolognese sauce, bacon, pepperoni, sausage, meatball & canadian bacon	Small: \$21.99
	Medium: \$26.99
	Large: \$30.99
	Calzone: \$21.99

## Bruschetta

Pesto, spinach, mozzarella bocconcini, feta cheese, garlic & tomato

### AVAILABLE OPTIONS

Small: \$21.99  
Medium: \$26.99  
Large: \$30.99  
Calzone: \$21.99

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## Figura

Gorgonzola, asiago & mozzarella cheese, prosciutto, black mission fig, truffled crema & arugula

### AVAILABLE OPTIONS

Small: \$21.99  
Medium: \$26.99  
Large: \$30.99  
Calzone: \$21.99

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## Mothership

Firehouse marinara, sausage, pepperoni, mushrooms, onions, olives, ricotta & pineapple chutney

### AVAILABLE OPTIONS

Small: \$21.99  
Medium: \$26.99  
Large: \$30.99  
Calzone: \$21.99

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## Front Range

Marinara, sausage, wild mushrooms, melted onions, basil & asiago

### AVAILABLE OPTIONS

Small: \$21.99  
Medium: \$26.99  
Large: \$30.99  
Calzone: \$21.99

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## Hot Kauhna

Firehouse sauce, canadian bacon, pickled jalapeños & pineapple agrodolce

### AVAILABLE OPTIONS

Small: \$21.99  
Medium: \$26.99  
Large: \$30.99  
Calzone: \$21.99

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## Americano

Marinara, meatball, ground beef, melted onions, mozzarella, fresh basil, garlic crema

### AVAILABLE OPTIONS

Small: \$21.99  
Medium: \$26.99  
Large: \$30.99  
Calzone: \$21.99

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## Napa

Gorgonzola, caramelized onions, green apple, bacon & arugula

### AVAILABLE OPTIONS

Small: \$21.99  
Medium: \$26.99  
Large: \$30.99  
Calzone: \$21.99

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## Capra Robusta

Ground beef, wild mushrooms, onions, mozzarella & goat cheese, truffled crema, arugula

### AVAILABLE OPTIONS

Small: \$21.99  
Medium: \$26.99  
Large: \$30.99  
Calzone: \$21.99

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## BUILD YOUR OWN PIZZA 1

## Build Your Own Pizza

Toppings by size

## AVAILABLE OPTIONS

Small: \$14.00  
Medium: \$16.00  
Large: \$19.00  
Calzone: \$14.00

## SWEET TREATS 3

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### Tiramisu \$12.50

espresso-dipped ladyfingers, whipped mascarpone, shaved chocolate

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### Chocolate Budino \$12.50

creamy pudding, salted almond praline

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### Gelato \$12.50

slow churned, frozen italian cream

## BEER 4

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### Local Draft Beer \$8.00

Telluride Brewing - Rex's Red Ale, Storm Peak Brewing - Maestro IPA, Rotator

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### Bottles - Domestic \$7.00

Bud / Bud Light / Coors / Coors Light

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### Bottles - Imports \$8.00

Peroni

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### Cans \$8.00

Coal Miner Stout - Yampa Valley Brewing Co., Perfect Drift Pilsner - 4 Noses Brewing, Mountain Wave American Pale Ale - 4 Noses Brewing, Mad Creek Kolsch - Storm Peak Brewing, Guava Sour - Storm Peak Brewing Co., Easy Street Wheat - Odell Brewing Co., Stem Cider - Lafayette, CO. (GF)

## N/A 3

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### Stella 0-Proof \$8.00

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### Athletic Freewave Hazy IPA \$8.00

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### Gruvi Bubbly Rosé 0-Proof \$14.00

## MOCKTAILS 2

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### The Sober Strawberry \$12.00

N/A London dry gin, strawberry simple syrup, muddled basil

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### Don't Be a Lemon \$12.00

Almond orgeat, fresh lemon juice, ginger beer

## WINE BTG 10

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## Rosé Savoie

jongieux, france

### AVAILABLE OPTIONS

\$12.00

\$14.00

## Chardonnay The Stag

santa barbara, ca

### AVAILABLE OPTIONS

\$12.00

\$14.00

## Pinot Grigio Le Rive

veneto, italy

### AVAILABLE OPTIONS

\$12.00

\$14.00

## Sauvignon Blanc Crossings

marlborough, nz

### AVAILABLE OPTIONS

\$12.00

\$14.00

## Prosecco Santa Marina

veneto, italy

**\$12.00**

## Prosecco Mionetto (187 ml)

veneto, italy

**\$14.00**

## Chianti Banfi

tuscany, italy

### AVAILABLE OPTIONS

\$12.00

\$14.00

## Cabernet Sauvignon Sterling

north coast, ca

### AVAILABLE OPTIONS

\$12.00

\$14.00

## Pinot Noir J Lohr

monterey county, ca

### AVAILABLE OPTIONS

\$12.00

\$14.00

## Super Tuscan Ricasoli

tuscany, italy

### AVAILABLE OPTIONS

\$12.00

\$14.00

## COCKTAILS 8

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### Purple Aviation

butterfly pea tea-infused gin, crème de violette, maraschino liqueur, lemon juice, amarena cherry

### Sophia's Margarita

strawberry infused aperol, blanco tequila, orange liqueur, lemon juice, strawberry simple syrup

### Tuscan Sparkler

limoncello, prosecco, lemon twist

### House Sangria

made fresh with seasonal fruit

### **Ginger Pear Martini**

fresh ginger simple syrup, pear puree, lemon juice, mythology vodka, cinnamon sprinkle

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### **Negroni**

gin, campari, sweet vermouth

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### **Mazzola's Manhattan**

wild turkey 101 rye, sweet italian vermouth, bitters

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### **House Old Fashioned**

wild turkey 101, orange infused oleo saccharum, house bitters