



racca's
PIZZA FIRED BY PASSION

The Name: Racca's

Founded: June 2008, Denver, Colorado

The Concept: At Racca's Pizzeria, pies are fired in imported, custom built pizza ovens in a fun and comfortable atmosphere. Enjoy award-winning interior design and pizza made with only the finest, most authentic ingredients imported from Italy including Antimo Caputo 00 flour from a third generation family mill. Satisfy a craving for bona fide Italian with the Pizza Toscana, a mouthwatering arrangement of fresh mozzarella and tangy San Marzano tomato sauce topped with peppery arugula, sweet grape tomatoes, and prosciutto di Parma. Pizza not your thing, transport your taste buds back to your Italian grandmother's kitchen and try the lasagna layered with four cheeses and house made meatballs. For another classic Italian tradition with a twist, try Racca's Limoncello Chicken Wings accompanied by an insalata mista. Racca's Pizzeria wears the seal of approval from the Verace Pizza Napoletana the only VPN-certified pizzeria in Colorado. They know you'll be as passionate about the food as the artists who create this classic Italian culinary experience. Better yet, that experience now has wheels thanks to Racca's Mobile Pizza Oven.

Owner(s) and Chef: Mark Dym & Kristy Latorraca Dym

Locations:

Ballpark | 2129 Larimer Street, Denver, CO 80205
303.296.7000

Inverness | 10111 Inverness Main St. Englewood, CO 80112
303.790.9000

Colorado Mills | 14500 W. Colfax Ave. Suite 345, Lakewood, CO 80401
303.590.1888

Casper | 430 S. Ash St. Casper, WY 82601
307.337.2444

Social Media:

Website: <http://www.raccaspizzeria.com/>

Facebook: <https://www.facebook.com/raccaspizzerianapoletana/>

Twitter: <https://twitter.com/RaccasPizzeria>

Instagram: <https://www.instagram.com/raccaspizzeria/>

Pintrest: <https://www.pinterest.com/raccaspizzeria/>

Racca's Amenities: Family-Friendly, Full Bar, Large Parties, Notable Wine List, Outdoor Dining/Patio, Private Dining can accommodate up to 50 ppl, Takeout, Vegetarian Friendly, Gluten Free Friendly, Catering, Mobile Pizza Oven.





YOUR PIZZA. OUR PASSION.

Mark Dym and Kristy Latorraca Dym opened their first pizzeria to celebrate the tradition of fine Neapolitan pizza. Instead of conforming to the American styles of pizza, Mark went directly to the source to master the art of true pizza-making from Naples, the birthplace of pizza.



Voted Denver's best pizzeria by Westword and 5280 magazine, Racca's Pizzeria Napoletana started with the simple idea that passion makes great pizza. By training under the best Pizzaiuoli master craftsmen in the world, Mark and his team were awarded certification by the Associazione Verace Pizza Napoletana, and are to this day the only certified Neapolitan pizzeria in the state of Colorado.



With authentic Italian pizza, Racca's warmly welcomes you to share in the experience of *Pizza Fired by Passion*.



ANTIPASTI

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A Fine Selection of Carefully Cured,
Imported Meats and Artisan Cheeses

LIMONCELLO

CHICKEN WINGS Served with Vidalia
Onions, Focaccia Bread

ROTOLO

Pizza Roll Filled with Basil Pesto, Spicy
Salami,
Fresh Mozzarella
FOCACCIA BREAD

HOUSE SPECIALS

LASAGNA

Four Cheeses, Meatballs, San Marzano
Tomato Sauce Layered between Fresh
Sheets
of Pasta

EGGPLANT ROLLATINI

Eggplant, Fresh Mozzarella, Ricotta, San
Marzano Tomato Sauce
Add Crispy Prosciutto di Parma

SALADS

RACCA'S HOUSE SALAD

Spring Mix, Grape Tomatoes, Fresh Mozzarella,
Balsamic Vinaigrette

CAESAR SALAD

Crisp Romaine Lettuce, Caesar Dressing, Shaved
Parmigiano Reggiano, Focaccia

MISTA

Romaine, Diced Salami, Fresh Mozzarella,
Cucumbers, Grape Tomatoes, Carrots, Scallions,
Roasted Peppers, Oregano Vinaigrette

ARROSTO

Spring Mix, Assorted Grilled Vegetables, Oregano
Vinaigrette

MELE FRESCA

Spring Mix, Granny Smith Apples, Prosciutto di
Parma, Gorgonzola, Roasted Almonds, Lemon Vinaigrette

PONTINIA

Spring Mix, Granny Smith Apples, Asian Pears,
Candied Walnuts, Lemon Vinaigrette

CAPRESE

Bufala Mozzarella, Ripe Tomatoes, Fresh Basil,
Balsamic Glaze, EVOO

DINE-IN ONLY LUNCH SPECIAL

MONDAY-FRIDAY | 11AM – 2PM

PERSONAL MARGHERITA PIZZA

With Small House Salad &
Fountain Beverage

CAESAR OR HOUSE SALAD
WITH LIMONCELLO CHICKEN

THE SEAL OF AUTHENTICITY

*According to the guidelines of the
Associazione Verace Pizza
Napoletana, Racca's uses all natural,
non-processed ingredients including
Antimo*

*Caputo "00" flour, San Marzano
tomatoes, all natural fior-di-latte or
bufala mozzarella and fresh herbs.
Even our hand built brick ovens meet
stringent*

*VPN standards. Racca's is proud to
be the only pizzeria in Colorado to
receive the coveted VPN certification.
Look for the seal of authenticity and
enjoy the pleasures of Napoli.*

PIZZA NAPOLETANA

CAMPANIA

Bufala Mozzarella, San Marzano Tomato Sauce,
Fresh Basil, EVOO

TOSCANA

Fresh Mozzarella, San Marzano Tomato Sauce,
Topped with Arugula, Prosciutto di Parma,
Gran Cru, Grape Tomatoes, EVOO

ABRUZZO

Bufala Mozzarella, Parmigiano Reggiano,
Gran Cru, Caciocavallo, Fresh Basil, EVOO

PIEMONTE

Fresh Mozzarella, Pecorino Sardo Trufe
Spread, Mushrooms, Prosciutto di Parma,
Fresh Basil, EVOO

EMILIA ROMAGNA

Smoked Bufala Mozzarella, Walnut & Pine
Nut Cream, Roasted Zucchini, Pecorino
Romano, Fresh Basil, EVOO

SICILIA

Ricotta, Fresh Mozzarella, Genoa Salami,
Prosciutto Cotto, Artichokes, Mushrooms,
San Marzano Tomato Sauce, Fresh Basil, EVOO

SARDEGNA

Fresh Mozzarella, Sweet Italian Sausage,
Pistachio Pesto, EVOO

MARINARA

Pecorino Romano, Oregano Leaves, Chopped
Garlic, San Marzano Tomato Sauce, EVOO

LAZIO

Fresh Mozzarella, Sweet Italian Sausage,
Pepperoni, Mushrooms, Red Onions, San
Marzano Tomato Sauce, Fresh Basil, EVOO

LOMBARDIA

Ricotta, Pecorino Romano, Meatballs, San
Marzano Tomato Sauce, Fresh Basil, EVOO

LIGURIA

Fresh Mozzarella, Pecorino Romano,
Limoncello Chicken Breast, Red Onion,
Grape Tomatoes, Basil Pesto, Pine Nuts, EVOO

CALABRIA

Fresh Mozzarella, Pecorino Romano, Spicy
Salami, Hot Dry Cured Coppa, Fresh Basil,
San Marzano Tomato Sauce, EVOO

PUGLIA

San Marzano Tomato Sauce, Garlic,
Eggplant, Zucchini, Roasted Peppers,
Oregano, EVOO

UMBRIA

Fresh Mozzarella, Sweet Italian Sausage,
Roasted Peppers, Vidalia Onions, San Marzano
Tomato Sauce, Fresh Basil, EVOO

MONTANERA

Lightly Fried Pizza Dough Topped with our
Wood-Simmered Garlic Marinara Sauce, Smoked
Bufala Mozzarella, Fresh Basil **Not available at Ballpark*

DESSERTS

DOLCE PIZZA

Sweetened Ricotta, Clover Honey, Toasted Almonds

NUTELLA PIZZA

Nutella Stuffed Pizza

NUTELLA NUGGETS

Lightly Fried Bits of our Special Dough
Drizzled with
Nutella, Powdered Sugar **Not available at Ballpark*

PANNACOTTA

Delicate, Creamy Vanilla Bean Custard with Strawberry Glaze

CANNOLI

Crisp Pastry Shell Filled with a House-Made Mix of
Impastata Ricotta Cheese, Chocolate Chips, Hint of Orange

ITALIAN TIRAMISU

A Creamy Blend of Mascarpone & Fresh Whipped Cream,
Layered Over Coffee-Infused Lady Fingers

50 / 50

Mini Cannoli & Small Scoop of Tiramisu

TRIO MINI

Cannoli, Tiramisu & Pannacotta

WEEKEND BRUNCH SATURDAY & SUNDAY | 11AM-3PM

BLOODY MARY
BOTTOMLESS MIMOSAS
RACCA'S MULE

BRUNCH PIZZAS

SIENA
Prosciutto Cotto, Sweet Vidalia Onions, Roasted Peppers, Cracked Fresh Eggs, Fresh Mozzarella

MILANO
Crisp Pancetta, Spring Asparagus, Oven-Roasted Potatoes, Cracked Fresh Eggs, Fresh Mozzarella

FIRENZE
Crisp Pancetta, Arugula, Grape Tomatoes, Cracked Fresh Eggs, Fresh Mozzarella

ROMA
San Marzano Tomato Sauce, Oregano Leaves, Chopped Garlic, Pecorino Romano, Cracked Fresh Eggs

HAPPY HOUR

EVERY DAY | 3PM – 6PM

SMALL PLATES

ANTIPASTI
MEATBALL SLIDERS
LIMONCELLO CHICKEN WINGS
PERSONAL MARGHERITA PIZZA
**Additional Toppings*

DRINKS

RACCA'S MULES & MOJITOS
SELECT DRAFTS
HOUSE WINE

SPECIALTY COFFEE

All Coffees are Made with illy Espresso

ESPRESSO
CAPPUCCINO
LATTE
MACCHIATO
AMERICANO

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