

Simply Italian

Antipasti - commonly cold meats and cheeses plus a small vegetable dish served before a pasta course

Primi Piatti - first plates, commonly pasta based dishes

Secondi Piatti - second plates, almost always a protein

Contorni – side dishes

Crudo – a raw fish or seafood dish; typically dressed with oil, citrus juice, and seasonings

Burrata – fresh mozzarella with a creamy center

Guanciale – a delicacy in Italy, this cured meat is made from pork cheek and spices

Speck Alto Adige – a dry-cured smoked ham that is a specialty of the German-speaking northeast of Italy

Affumicato – Italian for smoked

Cotto – Italian for cooked

Funghi - “mushroom”

Caciocavallo – a cheese similar in taste to Provolone, this is a stretched-curd cheese made from sheep or cow’s milk

Mortadella – a large sausage made from heat-cured pork and cubes of pork fat, might contain peppercorns and pistachios

Caponata – Sicilian dish consisting of eggplant and other vegetables; seasoned with olive oil, tomato sauce, celery, olives, and capers

Cresta de Gallo – short pasta noodle shaped like a rooster’s crest

Campanelle - a ribbed spiral short noodle

Spaghettoni - a thick version of spaghetti

Pappardelle – a long wide ribbon pasta

Strozapreti - “priest-chokers” are short noodles made from thick dough sheets that are hand rolled or twisted in the palm and sliced short

Pollo Arrosto - roasted chicken

Salsa Verde - an intensely flavored green sauce (garlic, capers, anchovies, tomato, olive, parsley, basil, spinach)

Provençal – a tomato based sauce with an addition of fragrant herbs, white wine, garlic, onion, savory olives, and capers

Pork Chop Milanese – breaded & crispy pan fried pork chop



R I S T O R A N T E D E L L A G O

WELCOME TO RISTORANTE DEL LAGO

We are excited to have you join us at Ristorante Del Lago. Designed by Adam D. Tihany and inspired by the beautiful villas of Lake Como. Ristorante Del Lago translated to “Restaurant of the Lake” is a combination of architectural expertise, authentic regional Italian Cuisine, delicious Italian wines and cocktails, embraced in a fun and an inviting atmosphere.

BUON APPETITO!

Nick Marchesano, Capocuoco
Lena Johnson, Direttore Di Ristorante

ANTIPASTI

PANZANELLA SALAD	14
BURRATA, MARINATED TOMATO, CUCUMBER, PICKLED SHALLOT, GARLIC CROUTON, CASTELLO DI AMA OLIVE OIL, OLIVEWOOD BALSAMICO (V)	
WOOD FIRED OCTOPUS	19
MARINATED SUMMER SQUASH, FAVA BEAN PUREE, PARMIGIANO-REGGIANO, SALSA VERDE, LEMON OIL (GF)	
EAGLES NEST RANCH WAGYU BEEF CARPACCIO *	18
PICKLED SHALLOT, FRISÉE, MARCONA ALMOND, LEMON, CASTELLO DI AMA OLIVE OIL (CN/GF)	
BALSAMICO MARINATED BEETS	15
SEASONED RICOTTA, TOASTED HAZELNUTS, SMOKED RICOTTA SALATA (GF/CN/V)	
TUSCAN KALE SALAD	14
GARLIC, PECORINO, CANNELLINI BEAN, BREAD CRUMB (V/HH)	
ARUGULA & PARMIGIANO-REGGIANO SALAD	15
HAZELNUT, CASTELLO DI AMA OLIVE OIL, OLIVEWOOD BALSAMICO (GF/CN/V/HH)	
ROMAINE SALAD	15
BABY ROMAINE LEAVES, CROUTONS, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, GARLIC PARMIGIANO DRESSING	
ROMAN FAVA BEAN CROSTINI	14
MARINATED FAVA BEAN, SEASONED RICOTTA, PECORINO RISERVA, LEMON (V, HH)	
BASS CRUDO *	16
BASS, FENNEL, CITRUS, RED ONION, OLIVE, PISTACHIO, CHILI, LEMON OIL (CN/GF/DF/HH)	

ANTIPASTI MISTI

CHEF SELECTION OF ANTIPASTI, FORMAGGI & SALUMI (CN)	23
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FORMAGGI

FORMAGGI MISTI	19
CHEF SELECTION OF 3 CHEESES	
PARMIGIANO-REGGIANO VALSERENA COW'S MILK. DOP, EMILIA ROMAGNA	13
FONTINA, COW'S MILK, DOP, VALLE D'AOSTA	10
GORGONZOLA DOLCE, COW'S MILK, DOP LOMBARDY	10
TALEGGIO, COW'S MILK, DOP, LOMBARDY	10
PECORINO, RISERVA, SHEEP MILK, DOP TOSCANA	13

SALUMI

SALUMI MISTI (CHEF SELECTION OF 3 MEATS)	16
PROSCIUTTO DI PARMA PIO TOSINI LANGHIRANO	11
SALAME ROMAGNOLO	8
MORTADELLA CON PISTACCHIO	10
BRESAOLA	10
PROSCIUTTO COTTO	10
PANCETTA AFFUMICATO	8

(GF) GLUTEN FREE / (DF) DAIRY FREE
(CN) CONTAINS NUTS / (V) VEGETARIAN / (HH) HEART HEALTHY

Meet our producers...

Pio Tosini has been producing **Prosciutto di Parma** in the town of Langhirano since 1905 when Ferrante Tosini started his business curing pork. It is still a family business, carried on by his great, great grandson, Giovanni. We consider it to be the best Prosciutto di Parma produced today.

Parmigiano-Reggiano Valsereana has been produced by the Serra family in Emilia Romagna for 15 years. They raise 200 Bruna Alpina brown cows which produce a low yield, rich milk. There are only four brown cow producers of Parmigiano and the Serra family produces less than 8 wheels per day. They age the cheese for a minimum of 24 months to gain their trademark sweet, delicate cheese, with a golden yellow color.

Castello di Ama produces a lively, peppery olive oil in a small hamlet nestled among gentle Tuscan hills, in the Chianti Classico region. It is of exceptional quality and adds a unique finish to our cuisine.

PIZZE

QUATTRO FORMAGGI	15
RICOTTA, FRESH MOZZARELLA, FONTINA, PARMIGIANO-REGGIANO (V)	
MARGHERITA	14
TOMATO SAUCE, BASIL, MOZZARELLA (V)	
AOSTA	18
HOUSE SAUSAGE, CHARRED PEPPER, FONTINA, VAL D'AOSTA	
FUNGHI	18
WILD MUSHROOM, GORGONZOLA DOLCE, OREGANO, PORCINI CREAM (V)	
LOMBARDIA	16
PROSCIUTTO COTTO, CACIOCAVALLO, RED ONION, PICKLED PEPPERS	
BOLOGNA	17
MORTADELLA, PISTACHIO, PARMIGIANO-REGGIANO, PESTO (CN)	

We use a selection of hard woods to maintain the 700-degree cooking temperature, but also to add to the distinct characteristic of the Neapolitan style pizzas. We only use DOP certified San Marzano tomatoes and extra virgin olive oil, ensuring only the very best ingredients go into the creation of our pizzas.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS

Cell Phone calls within the Dining Room are not permitted.
As a courtesy to fellow Patrons, please step outside.

A 20% service charge will be added
to your total check

Many of our recipes are very simple,
with only a few ingredients.

We work very hard to ensure that we
use only the very best, including
imported DOP-certified Italian
ingredients; in conjunction with the
finest seasonal & local produce
available on the front range.

PRIMI PIATTI

- SPAGHETTI PUTTANESCA** 14
GARLIC, ANCHOVY, BLACK OLIVE, CAPER,
TOMATO SAUCE (DF)
- CAMPANELLE CARBONARA** 15
SMOKED PORK, PECORINO
- PAPPARDELLE BOLOGNESE** 20
HOUSE GROUND WAGYU BEEF,
RED WINE TOMATO SAUCE
- GNOCCHI CON CALAMARI** 18
SQUID, TOMATO, TOASTED BREAD CRUMB
- STROZZAPRETTI ALL'AMATRICIANA** 15
TOMATO, GUANCIALE, CHILI, PECORINO
- SPAGHETTONI ALLE VONGOLE** 18
LITTLENECK CLAMS, WHITE WINE, BASIL
- CRESTA DE GALLO** 15
PEAS, WILD FORAGED MUSHROOMS,
ASPARAGUS, RICOTTA, PARSLEY, LEMON (V)
- SWEET CORN RAVIOLI** 19
ROYAL RED SHRIMP, CORN BROTH,
CALABRIAN CHILI, OREGANO, LEMON

"Our menu reflects the same care that
one would find in a family-run
restaurant in Italy—distinctive pastas
made by hand, sauces and
accompaniments showcasing our local
produce, and a menu format that
encourages slowing down to enjoy a
meal with family and friends over a
glass or two of wine,"

— Broadmoor Executive Chef
David Patterson

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BAR DEL LAGO VINI ALLA SPINA ~~ WINE ON DRAFT

ROSSO AND BIANCO HALF 10 / FULL 20
CARAFE

APERITIVI ~~ COCKTAILS 14.00

DOLOMITE SPRITZ
CAPPELLETTI VINO APERITIVO, PROSECCO

BELLINI CLASSICO
PEACH PURÉE, PROSECCO

SANGRIA ROSSO
GRAND MARNIER, PUNT E MES, FRESH CITRUS,
PRIMITIVO WINE

LIVIA DRUSILLA
ABSOLUT VODKA, ORANGE JUICE,
ST-GERMAINE ELDERFLOWER LIQUEUR,
LAVENDER RIM

VAL DI NON
CAPTAIN MORGAN, APPLE PUCKER,
CINNAMON SIMPLE, LEMON JUICE

NEGRONI ANTICA
TANQUERAY GIN, CAMPARI, CARPANO ANTICA
FORMULA VERMOUTH

SOTTO VOCE
CHERRY VODKA, CHERRY BRANDY, LEMON JUICE,
GREEN CHARTREUSE, ANGOSTURA BITTERS,
GRENADINE

PADUA MANHATTEN
MICTHER'S KENTUCKY STRAIGHT RYE WHISKEY,
GREEN CHARTREUSE, APEROL, ORANGE BITTERS

BIRRE ALLA SPINA ~~ DRAFT BEERS 8.00

BRISTOL BREWING Co.
SEASONAL SELECTION

BIRRE ~~ BOTTLED BEERS

COORS LIGHT	7.00	ODELL IPA	8.00
MILLER LITE	7.00	FAT TIRE	8.00
BUD LIGHT	7.00	STELLA ARTOIS	8.00
BUDWEISER	7.00		

NON-ALCOHOLIC CLAUSTHALER 7.25

BIRRE ITALIANO ~~ BOTTLED 8.00

BIRRA PERONI "NASTRO AZZURRO" LAGER
BIRRA MENABREA LAGER
BIRRA MENABREA AMBER

NON-ALCOHOLIC SPECIALTIES ~~ 6.75

LIMONATA
FRESH LEMON & LIME JUICE, SPARKLING WATER

ITALIAN CREAM SODA
A REFRESHINGLY DELICIOUS DRINK OF
TORANI SYRUP, SODA WATER, 1/2 AND 1/2
(CHERRY, RASPBERRY, STRAWBERRY, VANILLA)

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WINE BY THE GLASS

BOLLICINE ~ ~ SPARKLING

LE COLTURE, "CRUNER", 15/60
BRUT PROSECCO, VALDOBBIADENE,
VENETO, NON-VINTAGE

LE CONTESSE, BRUT SPARKLING ROSÈ, 14/56
TREVISO, NON-VINTAGE

BERLUCCHI, "61", BRUT FRANCIACORTA, 20/80
LOMBARDIA, NON-VINTAGE

LA SPINETA, "BIANCOSPINO" 14/56
MOSCATO D'ASTI, 2019

FATTORIA MORETTO, 15/60
SECCO SPARKLING LAMBRUSCO,
EMILIA-ROMAGNA, NON-VINTAGE

ROSA ~ ~ ROSÉ

SALVIANO, ROSÉ OF PINOT NERO, 14/56
UMBRIA, 2019

BIANCHI ~ ~ WHITE

COLLESTEFANO, VERDICCHIO 15/60
DI MATELICA, LE MARCHE, 2019

TENUTA SAN LENARDO, "VETTE", 17/68
SAUVIGNON BLANC, TRENTO, 2019

CANTINA LE MONDE, PINOT GRIGIO, 14/56
FRIULI, 2018

PRÀ, "OTTO", 12/48
SOAVE CLASSICO, VENETO, 2019

CASTELLO BANFI, 17/68
"FONTANELLE", CHARDONNAY, 2018

ROSSI ~ ~ RED

HOFSTATTER, "MECZAN", PINOT NERO 16/64
TRENTO-ALTO ADIGE, 2018

MASTROBERARDINO, "IRPINIA", 15/60
AGLIANICO, CAMPANIA, 2018

MARINA COPPI, 15/60
"SANT' ANDREA", BARBERA, 2018

TENUTA LILLIANO, 17/68
CHIANTI CLASSICO, TOSCANA, 2017

BARACCHI, "ARDITO", 20/80
CABERNET BLEND, TOSCANA, 2016

MASSERIA LI VELI, "ORION" 13/52
PRIMITIVO, SALENTO-PUGLIA, 2019

SECONDI PIATTI

POLLO ARROSTO (GF, DF) 25
1/2 CHICKEN, POTATO, SALSA VERDE 45
WHOLE CHICKEN, FOR TWO

SWORDFISH ALLA GENOVESE 35
TOMATO, PINE NUT, POTATO, BLACK OLIVE
(CN/DF/HH)

ROASTED VERLASSO SALMON 34
WOOD FIRED SQUASH CAPONATA,
CASTELVETRANO OLIVES, PESTO CRUST
(CN/HH)

OUR LASAGNE 23
TOMATO SAUCE, BEEF, RICOTTA,
PARMIGIANO-REGGIANO

STRIPED BASS 43
STRIPED BASS, CHARRED RAPINI,
ROMESCO (HH)

ROMAN MEATBALLS 22
TOMATO SAUCE, SMOKED RICOTTA SALATA,
BUCKWHEAT POLENTA

PORK CHOP MILANESE 38
CORNER POST PORK CHOP,
PROSCIUTTO WRAPPED ASPARAGUS,
LEMON MOSTARDA, SEA SALT

BISTECCA ALLA RIBEYE* 59
TOMATO PROVENÇAL, ARUGULA, PARMIGIANO-
REGGIANO

Our wood-fired oven is used for a multitude of tasks besides pizza. The aromatic hard woods lend character to our sausages, meatballs and chicken. Additionally, all of our seasonal and locally sourced vegetable side dishes – *Contorni* – are roasted in the wood oven – adding a layer of complexity unachievable in a conventional gas oven.

CONTORNI 11 EACH

ROASTED CAULIFLOWER, CAPERS
(V/DF/GF/HH)

ROASTED LOCAL ZUCCHINI AND SQUASH, MINT,
LEMON (V/DF/GF/HH)

FIRE ROASTED POTATOES, ROSEMARY
(DF/GF/HH)

FIRE ROASTED CARROTS, EAGLES NEST RANCH
WILDFLOWER HONEY, MINT (V/DF/GF/HH)

FRIARIELLI PEPPERS, PARMESAN AIOLI
(V/GF/HH)

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DOPO IL COCKTAIL CENA— AFTER DINNER COCKTAILS

14.00

NONNA'S SECRET

DEWAR'S SCOTCH, GRAND MARNIER, KAHLUA

MILAN EXPRESS

GALLIANO, KAHLUA, GRAND MARNIER
COFFEE, WHIPPED CREAM

CAVALETTA FRESCO

VANILLA VODKA, WHITE CRÈME DE MENTHE
PEPPERMINT SCHNAPPS, SIMPLE SYRUP

SEASONAL HOUSE MADE CELLO 14.00

GRAPPE

JACOPO POLI "PO' DI POLI" 15.00

BERTAGNOLLI

"GRAPPA DI MOSCATO GIALLO" 14.50

SIBONA "GRAPPA CLASSICO" 12.00

SIBONA "LA GRAPPA DI BAROLO" 14.00

LAVAZZA CAFFE – ESPRESSO

FRESHLY BREWED COFFEE/DECAF COFFEE 5.00

ESPRESSO/DOPPIO ESPRESSO 4.00/6.00

CAPPUCCINO / CAFFE LATTE 7.00

SELECTION OF HOT TEA 5.00

RISTORANTE DEL LAGO DOLCI

TIRAMISU CLASSICO 11

ESPRESSO SOAKED LADYFINGERS
MARSALA CREAM

LEMON PANNA COTTA 11

BALSAMIC STRAWBERRIES
ITALIAN SHORTBREAD

CANNOLI 11

FRIED CANNOLI SHELL
ORANGE CHOCOLATE RICOTTA FILLING

GIANDUIOTTO 11

DARK CHOCOLATE GLAZED HAZELNUT CAKE
WITH GIANDUJA MOUSSE

RASPBERRY TART 12

MASCARPONE CREAM, RASPBERRY SAUCE

CASTAGNOLE 11

FRIED RICOTTA PASTRIES
ORANGE VANILLA SAUCE, CARDAMOM SUGAR

HOUSE MADE GELATO & SORBETTO 11

DAILY SELECTION

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