ANTIPASTI

ROASTED TOMATO CROSTINI 14
Whipped Ricotta, Basil, Roasted Tomato, Castello Di Ama Olive Oil, Olivewood Balsamico

BEEF CARPACCIO 18
Pickled Shallot, Frisée, Marcona Almond, Lemon, Castello Di Ama Olive Oil

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)

ARUGULA & PARMIGIANO-REGGIANO SALAD 15
Hazelnut, Castello di Ama Olive Oil, Olivewood Balsamico (GF/CN/V)

WOOD FIRED OCTOPUS 19
Fava Bean Puree, Marinated Zucchini and Summer Squash, Parmesan, Salsa Verde, Mint, Lemon Oil (GF/DF)

ROMAINE SALAD 15
Baby Romaine Leaves, Croutons, Parmigiano-Reggiano, White Anchovies, Garlic Parmigiano Dressing

SICILIAN CITRUS SALAD 14
Red Onion, Olive, Lemon Oil, Pistachio (V/CN)

ANTIPASTI MISTI

Chef Selection of Antipasti, Formaggi & Salumi (CN) 23

FORMAGGI

Formaggi Misti 19
Chef Selection of 3 Cheeses

Parmigiano-Reggiano Valserena 13
Cow’s Milk, DOP, Emilia Romagna

Fontina, Cow’s Milk, DOP, Valle d’Aosta 10

Robiola Bosina, Mixed Milk, Piemonte 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 11
Pio Tosini Langhirano

Speck, Alto Adige 10

Guanciale Affumicato 9

Salame Rosa (CN) 8

Salame Nostrano 8

Bresaola 10

Prosciutto Cotto 10

Pancetta Affumicato 8

(GF) Gluten Free / (DF) Dairy Free (CN) Contains Nuts / (V) Vegetarian

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.

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 Valserena 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, Aged Provolone, Oregano, Porcini Cream (V)

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

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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**  
Garlic, Anchovy, Black Olive, Caper, Tomato Sauce (DF)  
14

**Campanelle Carbonara**  
Smoked Pork, Pecorino  
15

**Pappardelle Bolognese**  
House Ground Wagyu Beef, Red Wine Tomato Sauce  
20

**Gnocchi con Calamari**  
Squid, Tomato, Toasted Bread Crumb  
18

**Strozzapreti all’Amatriciana**  
Tomato, Guanciale, Chili, Pecorino  
15

**Spaghettoni alle Vongole**  
Littleneck Clams, White Wine, Basil  
18

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"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-Germain Elderflower Liqueur, Lavender Rim

**Paseggiata**  
Gran Centenario Plata Tequila, Amaro Ramazzotti, Benedictine Liqueur, Angostura Bitters

**Negroni Antica**  
Tanqueray Gin, Campari, Carpano Antica Formula Vermouth

**Padua Manhattten**  
Michter’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

Mass Transit 8.00  Miller Lite 7.00

Bud Light 7.00  Fat Tire 8.00

Budweiser 7.00  Stella Artois 8.00

**Non-Alcoholic Clausthaler**  
7.00

**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, ½ and ½ (Cherry, Raspberry, Strawberry, Vanilla)

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**Simply Italian**

- **Amatriciana** - a spicy tomato-based sauce named for the town of Amatrice
- **Antipasti** - commonly cold meats and cheeses plus a small vegetable dish served before a pasta course
- **Funghi** - “Mushroom”
- **Mortadella** - a salume made from heat-cured pork, it is a product of Bologna, Italy
- **Guanciale** - an Italian cured meat made from pork cheek and spices.
- **Primi Piatti** - first plates, commonly pasta based dishes
- **Campanelle** - a ribbed spiral short noodle
- **Spaghettoni** - a thick version of spaghetti
- **Strozzapreti** - “priest-chokers” are short noodles made from thick dough sheets that are hand rolled or twisted in the palm and sliced short.
- **Secondi Piatti** - second plates, almost always a protein
- **Pollo Arrosto** - roasted chicken
- **Salsa Verde** - an intensely flavored green sauce (garlic, capers, anchovies, tomato, olive, parsley, basil, spinach)
- **Torani** - premium producer of Italian style syrups and flavorings
- **Gnocchi** – a variety of pasta consisting of various thick, small, and soft dough dumplings that may be made from semolina, ordinary white flour, egg, cheese, potato, breadcrumbs, cornmeal, or similar ingredients

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**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
**WINE BY THE GLASS**

**Bollicine ~~ Sparkling**

- **Marenco**, “Strev” Moscato d’Asti Piemonte, 2018 12
- **Le Colture**, “Cruner”, Dry, Valdobbiadene Prosecco Superiore, Veneto, NV 15
- **Fattoria Moretto**, Lambrusco di Grasparossa di Castelvetro, Secco, Emilia-Romagna, Non-Vintage 13
- **Berlucchi**, “61”, Brut, Franciacorta, Lombardia, Non-Vintage 17
- **Altemasi**, Rosé, Brut, Metodo Classico Trento, Trentino, Non-Vintage 19

**Bianchi ~~ White**

- **Verdicchio** di Matelica, Colle Stefano, Le Marche, 2018 15
- **Friulano**, Le Monde, Friulì, 2017 13
- **Pinot Grigio**, St. Michael-Eppan Südtirol / Alto Adige, 2018 16
- **Sauvignon Blanc**, Tenuta San Leonardo “Vette”, Vigneti delle Dolomiti, Trentino, 2018 17
- **Chardonnay**, Planeta, Menfi, Sicilia, 2017 19

**Rossi ~~ Red**

- **Pinot Nero**, Castelfeder, “Glener” Südtirol / Alto Adige, 2017 18
- **Barbera d’Asti**, Renato Ratti, “Battaglione”, Piemonte, 2018 14
- **Sangiovese**, Tenuta di Lilliano, Chianti Classico, Toscana, 2016 17
- **Cabernet Blend**, Tenuta Argentiera, “Villa Donoratico”, Bolgheri Rosso, Toscana, 2017 19

**SECONDI PIATTI**

- **Pollo Arrosto (GF, DF)** 1/2 Chicken, Potato, Salsa Verde 25
  Whole Chicken, For Two 45
- **Tuna Alla Genovese** Tomato, Pine Nut, Potato, Black Olive (CN/DF) 35
- **Roasted Sterling Salmon** Artichoke Alla Romana, Pesto Crust (CN) 34
- **Our Lasagne** Tomato Sauce, Beef, Ricotta, Parmigiano-Reggiano 23
- **Striped Bass** Local Stripe Bass, Charred Rapini, Romesco 43
- **Roman Meatballs** Tomato Sauce, Smoked Ricotta Salata, Buckwheat Polenta 22

**TASTE OF DEL LAGO ~**

**Chefs Selection ~ Family Style**

$88 per person

2 Course Wine Pairing - $35

Taste of Del Lago Pairing - $55

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)
- Roasted Local Zucchini and Squash, Mint, Lemon (V/DF/GF)
- Fire Roasted Potatoes, Rosemary (DF/GF)
- Fire Roasted Carrots, Eagles Nest Ranch Wildflower Honey, Mint (V/DF/GF)

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