

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 23
ANTIPASTI, FORMAGGI & SALUMI (CN)

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 10
LOMBARDY

TALEGGIO, COW'S MILK, DOP, LOMBARDY 10

PECORINO, RISERVA, SHEEP MILK, DOP 13
TOSCANA

SALUMI

SALUMI MISTI (CHEF SELECTION OF 3 MEATS) 16

PROSCIUTTO DI PARMA PIO TOSINI 11
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

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

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)

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.

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

"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

PASSEGGIATA
GRAN CENTENARIO PLATA TEQUILA, AMARO
RAMAZZOTTI, BENEDICTINE LIQUEUR, ANGOSTURA
BITTERS

NEGRONI ANTICA
TANQUERAY GIN, CAMPARI, CARPANO ANTICA
FORMULA VERMOUTH

PADUA MANHATTEN
MICTER'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)

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

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



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

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, TRENTO, NON-VINTAGE	19

BIANCHI ~ WHITE

VERDICCHIO DI MATELICA, COLLE STEFANO, LE MARCHE, 2018	15
FRIULANO, LE MONDE, FRIULI, 2017	13
GARGANEGA, PRÀ, "OTTO" SOAVE, CLASSICO, VENETO, 2018	12
PINOT GRIGIO, ST. MICHAEL-EPPAN SÜDTIROL / ALTO ADIGE, 2018	16
SAUVIGNON BLANC, TENUTA SAN LEONARDO "VETTE", VIGNETI DELLE DOLOMITI, TRENTO, 2018	17
CHARDONNAY, PLANETA, MENFI, SICILIA, 2017	19

ROSSI ~ RED

PINOT NERO, CASTELFEDER, "GLENER" SÜDTIROL / ALTO ADIGE, 2017	18
FRAPPATO, VINO LAURIA, "SCOGLITTI", TERRE SICILIANE, SICILIA, 2016	15
PRIMITIVO, MASSERIA LI VELI, "ORION", SALENTO, PUGLIA 2017	12
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 WHOLE CHICKEN, FOR TWO	25 45
TUNA ALLA GENOVESE TOMATO, PINE NUT, POTATO, BLACK OLIVE (CN/DF)	35
ROASTED STERLING SALMON ARTICHOKE ALLA ROMANO, 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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