

ANTIPASTI MISTI 15

CHEF SELECTION OF
ANTIPASTI, FORMAGGI & SALUMI (N)

ANTIPASTI

BURRATA, PINE CONE SYRUP, OLIVE, RAISIN	11
FRITTATINE, PASTA, PROSCIUTTO COTTO PROVOLONE	12
MARINATED BEET, HAZELNUT RICOTTA SALATA (N)	7
MARINATED SARDINES AND FRIED CHICKPEAS SHAVED ONIONS	12
TUSCAN KALE SALAD, GARLIC, CANNELLINI BEAN, BREAD CRUMB	10
ARUGULA & PARMIGIANO SALAD HAZELNUT, CASTELLO DI AMA OLIVE OIL OLIVEWOOD BALSAMICO (N)	10
HAMACHI & KING SALMON, FENNEL, LEMON OIL FENNEL POLLEN	11
SICILIAN CITRUS SALAD, PISTACHIO, CASTELVETRANO OLIVE, PICKLED PEPPER	12
SPECK WRAPPED TOMINO BOSCAIOLO	14

We use a selection of hard woods, including apple, cherry and maple to not only maintain the 700 degree cooking temperature, but also add to the distinct characteristic of the Neapolitan style pizzas. We only use DOP certified San Marzano tomatoes and extra virgin olive oil, ensuring that only the very best ingredients go into the creation of our pizzas.

PIZZE

BIANCA RICOTTA, MOZZARELLA, PECORINO, OREGANO	12
MARGHERITA TOMATO SAUCE, BASIL, MOZZARELLA	13
AOSTA HOUSE SAUSAGE, CHARRED PEPPER, FONTINA VAL D'AOSTA	14
PATATE YUKON GOLD POTATO, RICOTTA, TOMINO, THYME	13
QUATTRO STAGIONI TOMATO SAUCE, CERIGNOLA OLIVE, ARTICHOKE, MUSHROOM, TRUFFLE MORTADELLA	13
PARMA PROSCIUTTO DI PARMA, OREGANO, RICOTTA	15

(N) — CONTAINS NUTS

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

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.

FORMAGGI

FORMAGGI MISTI (Chef Selection of 3 Cheeses)	17
PARMIGIANO-REGGIANO VALSERENA COW MILK. DOP, EMILIA ROMAGNA	11
FONTINA, COW MILK, DOP, VALLE D'AOSTA	9
ROBIOLA BOSINA, MIXED MILK PIEMONTE	9
GORGONZOLA DOLCE, COW MILK, DOP LOMBARDIA	7
TALEGGIO, COW MILK, DOP, LOMBARDIA	7
PECORINO, RISERVA, SHEEP MILK, DOP TOSCANA	9

SALUMI

SALUMI MISTI (Chef Selection of 3 Meats)	15
PROSCIUTTO DI PARMA PIO TOSINI LANGHIRANO	8
GUANCIALE AFFUMICATO	7
SALAME ROSA	6
SALAME NOSTRANO	7
BRESAOLA	9
PROSCIUTTO COTTO	8
PANCETTA AFFUMICATO	7

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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 POMODORO Classic Tomato Sauce	12
SPAGHETTI PUTTANESCA Garlic, Anchovy, Black Olive, Caper Tomato Sauce	13
CAMPANELLE CARBONARA Smoked Pork, Pecorino	13
STROZZAPRETI ALLA UMBRIA Ground Veal and Pork Ragù	16
OUR LASAGNE Classic Tomato Sauce, Beef, Ricotta, Parmigiano-Reggiano	15
CACIO E PEPE Roman Style Cheese & Pepper	13
BUCATINI ALLA CARRETTIERA Tuna, Pancetta, Porcini, Tomato	14
RABBIT MEZZALUNA Pasta Stuffed with Braised Rabbit, Fennel, White Wine	14

“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

BAR DEL LAGO VINI ALLA SPINA ~~ WINE ON DRAFT

ROSSO AND BIANCO HALF 10 / FULL 20
CARAFE

APERITIVI ~~ COCKTAILS 14.00

APEROL SPRITZ
Aperol, Prosecco

CLASSIC BELLINI
Peach Purée, Prosecco

AMALFI TO MILANO
Capri Natura Limoncello, Amaro Ramazzotti,
Oregano Syrup, Fresh Squeezed Orange Juice

BASSANO SOUR
Nardini Grappa, Chamomile Syrup, Lime Juice,
Egg White

TUACA LIQUEUR
Tuaca, Punt e Mes Vermouth, Fresh Lemon,
Lime, & Orange Juice, Sangiovese Wine

VINTAGE NEGRONI
Tanqueray Gin, Campari, Cocchi Vermouth di
Torino, Cocchi Barolo Chinato, Orange Bitters

PALERMO MANHATTAN
Ri(1) Rye Whiskey, Amaro Averna,
Carpano Antica Vermouth

BIRRE ALLA SPINA ~~ DRAFT BEERS

8.00
BIRRA MORETTI & BIRRA MORETTI LA ROSSA
ITALIAN PALE LAGER ITALIAN DOPPELBOCK

BIRRE ~~ BOTTLED BEERS

Coors Light	7.00	Odell IPA	8.00
Mass Transit	8.00	Laughing Lab	8.00
Bud Light	7.00	Fat Tire	8.00
Budweiser	7.00	Stella Artois	8.00
	Miller Lite	7.00	
	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

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

Agrodolce ...translates to “sweet and sour”.

Burrata ...fresh mozzarella with a creamy center

Bruna Alpina ... a prized milk cow used to produce the finest Parmigiano Reggiano

Castelvetrano Olive ... a buttery tasting green olive from Sicily

Frittatine ...a street-food from Naples – essentially fried balls of spaghetti pasta.

Speck ...cured and smoked pork belly

Guanciale ... an Italian cured meat made from pork cheek and spices.

Quattro Stagioni ... “four seasons” an iconic Italian pizza with four sections each having ingredients representing one of the four seasons.

Patate ...Potato

Primi Piatti ... first plates, commonly pasta based dishes

Mezzaluna ...means “crescent” or “half-moon” in reference to the crescent shape of the pasta we utilize on the menu.

Campanelle ... a ribbed spiral short noodle

Bucatini ... a thick spaghetti like noodle with a hole in the center, widely used in the Lazio region where Cacio e Pepe was first made

Cacio e Pepe ... translates to “cheese & pepper”; classic Roman pasta prepared with Pecorino cheese and cracked black pepper

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)

Saltimbocca ...translates to “jump into the mouth” - traditionally veal scaloppini topped with prosciutto and sage – our recipe utilizes a pork chop pounded thin to delicious effect.

Escarole ...an endive having flat leaves and a slightly bitter flavor.

Osso Buco...Traditionally a bone-in veal shank braised for several hours until fork tender.



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!

Mark Musial, Capocuoco
Monique West, Direttore Di Ristorante

WINE BY THE GLASS

BOLLICINE ~ SPARKLING

ELVIO TINTERO, "Sorì Gramella" Moscato d'Asti Piemonte, 2016	14
LE COLTURE, "Sylvoz", Prosecco, Treviso, Veneto Non-Vintage	10
FATTORIA MORETTO, Lambrusco di Grasparossa di Castelvetro, Secco, Emilia-Romagna, Non-Vintage	12
TERRAZZE DELL'ETNA, Rosé, Metodo Classico Brut, Sicilia, 2013	17
MONTE ROSSA, "Prima Cuvée", Brut, Franciacorta Lombardia, Non-Vintage	15

BIANCHI ~ WHITE

CORTESE, Ernesto Piccolo, Gavi del Comune di Gavi "Rovereto", Piemonte, 2016	10
CARRICANTE / CATARRATTO, Murgo, Etna Bianco Sicilia, 2015	11
PINOT GRIGIO, St. Michael-Eppan Südtirol / Alto Adige, 2016	13
SAUVIGNON BLANC, Tenuta San Leonardo "Vette", Vigneti delle Dolomiti, Trentino, 2016	16
PECORINO, Tiberio, Colline Pescaresi Abruzzo, 2016	15
CHARDONNAY, Tenute del Cabreo, "La Pietra" Toscana, 2014	17

ROSATO ~ ROSÉ

VERMENTINO NERO, Lunae, "Mea Rosa", Liguria di Levante, Liguria, 2016	12
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ROSSI ~ RED

PINOT NERO, Castelfeder, "Glener" Südtirol / Alto Adige, 2015	15
NEBBIOLO, Nino Negri, "Quadrio", Valtellina Superiore, Lombardia, 2013	14
BARBERA D'ASTI, Damilano, Piemonte, 2016	13
REFOSCO DAL PEDUNCOLO ROSSO, Marco Felluga, "Ronco dei Moreri", Venezia Giulia, 2011	12
SANGIOVESE, Castell'In Villa, Chianti Classico Toscana, 2013	16
CABERNET BLEND, Tenuta Argentiera "Villa Donoratico", Bolgheri Rosso, Toscana, 2015	17

SECONDI PIATTI

POLLO ARROSTO ½ Chicken, Potato, Salsa Verde	20
Whole Chicken, For Two	36
SICILIAN FISH STEW Scallop, Mussel, Clam, Cod, Calamari, Tomato Broth	27
SALTIMBOCCA DI MAIALE Pork, Prosciutto, Sage, Braised Escarole	29
GRILLED SWORDFISH ROMAGNA Lemon, Bread Crumb, Arugula	26
MEATBALLS ALLA ROMANA Smoked Ricotta, Buckwheat Polenta Cake	18
HOUSE MADE ITALIAN SAUSAGES Roasted Pepper, Red Onion, Olive	18
OSSO BUCO Braised Veal Shank, Gremolata, Risotto alla Milanese	48

TASTE OF DEL LAGO ~

CHEFS SELECTION ~ FAMILY STYLE
\$78 PER PERSON

2 COURSE WINE PAIRING - \$35
TASTE OF DEL LAGO PAIRING - \$50

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

8 EACH

ROASTED CAULIFLOWER, CAPERS
PAN ROASTED SUNCHOKES, ROSEMARY, ACETO BALSAMICO
CREAMY POLENTA AND GORGONZOLA
FIRE ROASTED POTATO, ROSEMARY
WOOD ROASTED CARROTS, EAGLES NEST RANCH WILDFLOWER HONEY, MINT
CRISPY BRUSSELS SPROUTS WITH PARMIGIANO REGGIANO AND ALMONDS (N)

(N) – CONTAINS NUTS

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