

ANTIPASTI

BURRATA, HONEY ROASTED ACORN SQUASH, TOASTED HAZELNUT, PINE CONE SYRUP, OLIVE, GRILLED CROSTINI (CN)	14
MUSSELS POMODORO, WHITE WINE, GARLIC, CALABRIAN CHILI, GNOCCHO FRITTO	17
SARDINIAN STUFFED EGGPLANT, ROASTED RED PEPPER, ZUCCHINI, GARLIC & BASIL (GF)	13
MARINATED HEIRLOOM TOMATO SALAD, RED ONION, BASIL, BALSAMICO (GF)	12
TUSCAN KALE SALAD, GARLIC, PECORINO, CANNELLINI BEAN, BREAD CRUMB	12
ARUGULA & PARMIGIANO REGGIANO SALAD, HAZELNUT, CASTELLO DI AMA OLIVE OIL, OLIVEWOOD BALSAMICO (CN)	12
TUNA CARPACCIO, WATERCRESS SALAD, TONNATO SAUCE (GF, DF)	19
EAGLES NEST RANCH WAGYU BEEF CARNE CRUDA, GARLIC, TRUFFLE AIOLI, SHAVED TRUFFLES, GRILLED CROSTINI (DF)	22
SICILIAN CITRUS SALAD, RED ONION, OLIVE, LEMON OIL, PISTACHIO (CN)	13

ANTIPASTI MISTI

CHEF SELECTION OF ANTIPASTI, FORMAGGI & SALUMI (CN)	19
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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
SPECK ALTO ADIGE	8
GUANCIALE AFFUMICATO	7
SALAME ROSA (CN)	6
SALAME NOSTRANO	7
BRESAOLA	9
PROSCIUTTO COTTO	8
PANCETTA AFFUMICATO	7

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

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

TARTUFO	RICOTTA, MOZZARELLA, PECORINO, BLACK TRUFFLE SAUCE, OREGANO	19
MARGHERITA	TOMATO SAUCE, BASIL, MOZZARELLA	13
AOSTA	HOUSE SAUSAGE, CHARRED PEPPER, FONTINA VAL D'AOSTA	15
BASILICATA	HOUSE CURED CORNER POST RANCH PORK, CACIOCAVALLO, ROASTED RED PEPPER, RED ONION, CALABRIAN CHILI	15
FUNGHI	WILD MUSHROOM, TALEGGIO, THYME, PORCINI CREAM	17
TOSCANA	KALE, CACIOCAVALLO, MAITAKE, RED ONION, GARLIC	15

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.

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

RISOTTO BIANCO	17
Florida Rock Shrimp, Pinot Grigio, Parmigiano Reggiano	
SPAGHETTI PUTTANESCA (DF)	13
Garlic, Anchovy, Black Olive, Capers, Tomato Sauce	
CAMPANELLE CARBONARA	13
Smoked Pork, Pecorino	
PAPPARDELLE AL RAGÙ DI AGNELLO	18
Braised Corner Post Ranch Lamb, Mint Gremolata	
CAVATELLI CON NAPOLITANO	15
Corner Post Ranch Pork, Tomato Sauce, Chicharron, Toasted Bread Crumb	
STROZZAPRETTI	19
Dungeness Crab, Meyer Lemon, Prosecco	
PACCHERI ALL'AMATRICIANA	14
Tomato, Guanciale, Chili, Pecorino	
SPAGHETTONI ALLE VONGOLE	17
Littleneck Clams, White Wine, Basil	
STRACCI CON RAGÙ DI FUNGHI	17
Pasta Ribbons with Wild Mushroom Marsala Sauce	

"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 ROSATO
Chambord Liqueur, Carpano Antica Formula
Vermouth, Fresh Citrus, Rosé Wine

LIVIA DRUSILLA
Absolut Vodka, Orange Juice, St-Germaine
Elderflower Liqueur, Lavender Rim

CAMPI ELISICI
Tanqueray Gin, Amaro Ramazzotti, Green
Chartreuse Liqueur, Lemon Juice

NEGRONI ANTICA
Tanqueray Gin, Campari, Carpano Antica
Formula Vermouth

FIRENZE MANHATTAN
Michter's Kentucky Straight Rye Whiskey,
Cocchi Vermouth di Torino, Tuaca Liqueur,
Orange Bitters

BIRRE ALLA SPINA ~~ *DRAFT BEERS*

8.00

BIRRA MORETTI & BRISTOL BREWING CO.
ITALIAN PALE LAGER 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

Agnello ... Italian term for highly prized lamb

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

Burrata ... fresh mozzarella with a creamy center

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

Carne Cruda ... raw preparation of Beef, similar to tartare

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

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

Risotto ... both a cooking technique and the finished product, we use Carnaroli rice imported from Vercelli Italy

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 finished with prosciutto, sage, white wine, and lemon

Tartufo ... truffle

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

Livia Drusilla ... the wife of Roman Emperor Augustus Caesar

Torani ... premium producer of Italian style syrups and flavorings



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
Lena Johnson, Direttore Di Ristorante

WINE BY THE GLASS

BOLLICINE ~ ~ SPARKLING

MARENCO, "Strev" Moscato d'Asti
Piemonte, 2018 11

LE COLTURE, "Cruner", Dry, Valdobbiadene Prosecco
Superiore, NV 14

FATTORIA MORETTO, Lambrusco di Grasparossa di
Castelvetro, Secco, Emilia-Romagna, Non-Vintage 12

CONTADI CASTALDI, Brut, Franciacorta, Lombardia,
Non-Vintage 17

ALTEMASI, Rose, Brut, Metodo Classico, Trento,
Trentino, Non-Vintage 19

BIANCHI ~ ~ WHITE

VERDICCHIO di Matelica, Colle Stefano,
Le Marche, 2018 15

GARGANEGA, Prà, "Otto" Soave, Classico,
Veneto, 2017 11

CORTESE, Brogna, "La Meirana"
Gavi del Comune di Gavi, Piemonte, 2016 12

PINOT GRIGIO, St. Michael-Eppan
Südtirol / Alto Adige, 2017 14

SAUVIGNON BLANC, Tenuta San Leonardo
"Vette", Vigneti delle Dolomiti, Trentino, 2017 16

CHARDONNAY, Tenute del Cabreo, "La Pietra",
Toscana, 2016 18

ROSATO ~ ~ ROSÉ

PINOT NERO ROSÉ, Tenuta di Salviano,
Umbria, 2018 12

ROSSI ~ ~ RED

PINOT NERO, Castelfeder, "Glener"
Südtirol / Alto Adige, 2016 16

CORVINA, Villa Spinosa, "Figari", Valpolicella Classico,
Veneto, 2015 14

NERELLO MASCALESE, Murgo, Etna Rosso,
Sicilia, 2016 12

PRIMITIVO, Masseria Li Veli, "Orion", Salento, Puglia
2016 11

NEBBIOLO, Rizzi, "Rizzi", Barbaresco,
Piemonte, 2015 24

MONTEPULCIANO d'Abruzzo, Contesa,
Abruzzo, 2016 13

SANGIOVESE, Castagnoli, Chianti Classico,
Toscana, 2015 17

CABERNET BLEND, Tenuta Argentiera, "Villa
Donoratico", Bolgheri Rosso, Toscana, 2016 18

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SECONDI PIATTI

POLLO ARROSTO (GF, DF) 22
½ Chicken, Potato, Salsa Verde 40
Whole Chicken, For Two

FRITTO MISTO (DF) 45
Crispy Whole Gulf Snapper, Scallop, Rock
Shrimp, Calamari, Spicy Tomato Sauce, Lemon

ROASTED LINE CAUGHT HALIBUT (DF) 36
Cannellini Beans, Escarole, Bread Crumb

EAGLES NEST RANCH WAGYU INVOLTINI 35
Tomato Sauce, Sausage, Prosciutto, Herbs,
Parmigiano Reggiano

OUR LASAGNE 19
Tomato Sauce, Beef, Ricotta,
Parmigiano Reggiano

SICILIAN LINE CAUGHT SWORDFISH 29
Fennel, Cerignola Olives, Pomodoro & Crema

HOUSE MADE ITALIAN SAUSAGES 18
Roasted Pepper, Red Onion, Garlic

VEAL SALTIMBOCCA 29
Prosciutto di Parma, Sage, Roasted Treviso
Radicchio

TASTE OF DEL LAGO ~

CHEFS SELECTION ~ FAMILY STYLE

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

9 EACH

ROASTED CAULIFLOWER, CAPERS

ROMA TOMATOES & GARLIC BREAD CRUMB

SUGAR SNAP PEAS, RICOTTA, MINT

FIRE ROASTED POTATOES, ROSEMARY

FIRE ROASTED CARROTS, EAGLES NEST RANCH
WILDFLOWER HONEY, MINT

BROCCOLINI AL FORNO AND FONTINA

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