

ANTIPASTI MISTI 15

CHEF SELECTION OF
ANTIPASTI, FORMAGGI & SALUMI (N)

ANTIPASTI

BURRATA, PINE CONE SYRUP, OLIVE, RAISIN	11
SICILIAN CAPONATA, EGGPLANT, SQUASH, PEPPER, OLIVE, GOLDEN RAISIN	12
MARINATED BEET, HAZELNUT RICOTTA SALATA (N)	7
INSALATA CAPRESE, HEIRLOOM TOMATO, FRESH MOZZARELLA, BASIL, BALSAMICO	12
TUSCAN KALE, GARLIC, CANNELLINI BEAN, BREAD CRUMB	10
ARUGULA & PARMIGIANO SALAD HAZELNUT, CASTELLO DI AMA OLIVE OIL OLIVEWOOD BALSAMICO (N)	10
TONNO CRUDO, CITRUS AGRODOLCE CRISPY POLENTA CHIP	15
SICILIAN CITRUS SALAD, PISTACHIO, CASTELVETRANO OLIVE, PICKLED PEPPER (N)	12
WOOD FIRED SPECK & TOMINO BOSCAIOLO ARUGULA	14
ARANCINI MILANESE, FRIED SAFFRON RISOTTO, 'NDUJA	11

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

SICILIA	
VIDALIA ONION, EARLY HARVEST ONION, PROVOLONE, OREGANO	12
MARGHERITA	
TOMATO SAUCE, BASIL, MOZZARELLA	13
AOSTA	
HOUSE SAUSAGE, CHARRED PEPPER, FONTINA VAL D'AOSTA	14
CALABRIA	
ROASTED ZUCCHINI, MOZZARELLA, PESTO, CHILI FLAKE	13
AMATRICIANA	
TOMATO SAUCE, GUANCIALE, PECORINO, CHILI FLAKE, BASIL	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 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.

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
SPAGHETTI QUATTRO CON VONGOLE Little Neck Clam, Calabria Chili Pepper White Wine, Garlic	16
OUR LASAGNE Classic Tomato Sauce, Beef, Ricotta, Parmigiano-Reggiano	15
CACIO E PEPE Roman Style Cheese & Pepper	13
RISOTTO AI GAMBERETTI Rock Shrimp, Garden Herb	14
GNOCCHI AL BURRO Potato Gnocchi, Valserena Butter & Parmigiano Reggiano	13

“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

DOLOMITE SPRITZ
Cappelletti Vino Aperitivo, Prosecco

BERRY BELLINI
Berry Purée, Chambord, Prosecco

SANGRIA BIANCO
Cocchi Americano, Grand Marnier, Fresh
Lemon, Lime, & Orange Juice, Arneis Wine

BITTER STORM
Myers’s Dark Rum, Amaro Ramazzotti
Crabbie’s Ginger Beer

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

VALTELLINA SMOKE
Gran Centenario Blanco Tequila, Chichicapa
Mezcal, Amaro Bràulio, Luxardo Maraschino

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

BIRRE ALLA SPINA ~~ DRAFT BEERS

8.00

BIRRA MORETTI & BARTENDER’S CHOICE
ITALIAN PALE LAGER INQUIRE ABOUT CURRENT SELECTION

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

BERRY LIMONATA
Fresh Lemon & Lime Juice, Fresh Berry Purée
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

Aperitivi ...cocktails, or any before dinner beverages

Cocchi Americano ...pronounced “coke-ey” and it is a quinine-laced aperitif wine produced in the Asti Province of Italy

Arancini di Riso ...translates to “little orange”, “of rice”, which is a Sicilian rice ball that is breaded, then deep fried and looks like a little orange

Amaro ... Italian herbal liqueur with a bitter-sweet flavor

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

Burrata ... fresh mozzarella with a creamy center

Speck ...cured and smoked pork belly

Tonno Crudo ...raw tuna

Tomino Boscaiolo ... soft cheese much like Brie from Piemonte

Calabria Chili ... classic Italian hot pepper from the region of Calabria in the “toe” portion of the boot

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

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

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

Semolina Cake ... popular Italian dish in making a baked gnocchi with semolina flour instead of traditional potato

Secondi Piatti ... second plates, almost always a protein

Pollo Arrosto ... roasted chicken

Salsa Verde ... a green sauce (garlic, capers, anchovies, tomato, olive, parsley, basil, spinach)

Bistecca ... a beef steak

Ricotta Salata ... a variation of ricotta that is pressed, salted, and dried

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

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



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, "Sori Gramela" 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, 2012 17

MONTE ROSSA, "Prima Cuvée", Brut, Franciacorta,
Lombardia, Non-Vintage 15

BIANCHI ~ ~ WHITE

VERDICCHIO di Matellica, Collestefano,
Le Marche, 2016 14

CARRICANTE / CATARRATTO, Murgò, Etna Bianco,
Sicilia, 2015 11

PINOT GRIGIO, St. Michael-Eppan,
Südtirol / Alto Adige, 2015 13

FIANO DI AVELLINO, Vinosia, "Le Grade",
Campania, 2015 12

SAUVIGNON BLANC, Tenuta San Leonardo,
"Vette", Vigneti delle Dolomiti, Trentino, 2015 16

PECORINO, Tiberio, Colline Pescaresi,
Abruzzo, 2015 15

CHARDONNAY, Tenute del Cabreo, "La Pietra",
Toscana, 2014 17

ROSATO ~ ~ ROSÉ

NEGROAMARO, Tormaresca, "Calafuria", Salento,
Puglia, 2016 13

ROSSI ~ ~ RED

CORVINA, Villa Spinosa, Valpolicella, Classico,
Veneto, 2015 11

PINOT NERO, Castelfeder, "Glener",
Südtirol / Alto Adige, 2015 15

NERO D'AVOLA / FRAPPATO, Valle dell'Acate,
Cerasuolo di Vittoria, Classico, Sicilia, 2013 14

CANNONAU DI SARDEGNA, Nuraghe Crabioni,
Sardegna, 2013 12

MONTEPULCIANO D'ABRUZZO, Torre dei Beati,
Abruzzo, 2014 13

SANGIOVESE, Lilliano, Chianti Classico,
Toscana, 2013 16

NEBBIOLO, Cavallotto, Langhe,
Piemonte, 2014 19

CABERNET BLEND, Tenuta Argentiera,
"Villa Donoratico", Bolgheri Rosso, Toscana, 2014 17

SECONDI PIATTI

POLLO ARROSTO
½ Chicken, Potato, Salsa Verde 20
Whole Chicken, For Two 36

OCTOPUS ALLA LUCIA 19
Tomato, Calabria Chili Pepper

WOOD FIRE ROASTED PORK CHOP 29
Stuffed Artichoke, Lemon, Garlic, Olive Oil

MEATBALLS ALLA ROMANA 18
Smoked Ricotta, Semolina Cake

COLORADO STRIPED BASS 26
Snap Pea, Ricotta, Lemon Basil Pesto

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

BISTECCA CON SALSA DELLE ERBE 32
Wood Oven Roasted 7 oz NY Strip Steak
Herbs, Castello di Ama Olive Oil

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, CAPER

PAN FRIED SAVOY CABBAGE, ALMOND,
PECORINO, LEMON (N)

HEIRLOOM TOMATO, OLIVEWOOD BALSAMICO

FIRE ROASTED POTATO, ROSEMARY

CARROTS, EAGLES NEST RANCH WILDFLOWER
HONEY, MINT

FENNEL, PARMIGIANO-REGGIANO ARROSTO

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