**ANTIPASTI**

Burrata, Honey Roasted Acorn Squash, 14
Toasted Hazelnut, Pine Cone Syrup, olive, Grilled Crostini (CN/V)

Wild Mushroom & Farro Salad 13
Foraged Mushrooms, Roasted Garlic, Toasted Farro, Red Wine Vinegar (V)

Tuna Carpaccio, Agrodolce 22
Fennel, Frissee, Castelvetrano Olives, Grapefruit (GF/DF)

Balsamico Marinated Beets 14
Seasoned Ricotta, Toasted Hazelnuts, Smoked Ricotta Salata (GF/CN/V)

Tuscan Kale Salad, Garlic, Pecorino, Cannellini Bean, Bread Crumbs (V)

Arugula & Parmigiano-Reggiano Salad, Hazelnut, Castello di Ama Olive Oil, Olivewood Balsamico (GF/CN/V)

Fire Roasted Octopus, Borlotti Beans, Oven Dried Tomato, Pickled Peppers, Salsa Verde (GF/DF)

Clams & Fregola 15
Lemon, Marinated Artichoke (DF)

Romaine Salad 14
Baby Romaine Leaves, Croutons, Parmigiano-Reggiano, White Anchovies, Garlic Parmigiano Dressing

Sicilian Citrus Salad, Red Onion, Olive, Lemon Oil, Pistachio (V/CN)

**ANTIPASTI MISTI**

Chef Selection of Antipasti, Formaggi & Salumi (CN) 22

**FORMAGGI**

Formaggi Misti (Chef Selection of 3 Cheeses) 18
Parmigiano-Reggiano Valserena 12
Cow’s Milk, DOP, Emilia Romagna
Fontina, Cow’s Milk, DOP, Valle d’Aosta 9
Robiola Bosina, Mixed Milk Piemonte
Gorgonzola Dolce, Cow’s Milk, DOP Lombardia
Taleggio, Cow’s Milk, DOP, Lombardia 9
Pecorino, Riserva, Sheep Milk, DOP Toscana

**SALUMI**

Salmi Misti (Chef Selection of 3 Meats) 15
Prosciutto di Parma Pio Tosini 10
Langhirano
Speck Alto Adige 9
Guanciale Affumicato 8
Salame Rosa (CN) 7
Salame Nostrano 7
Bresaola 9
Prosciutto Cotto 9
Pancetta Affumicato 7

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

**PIZZE**

Quattro Formaggi 14
Ricotta, Fresh Mozzarella, Fontina, Parmigiano-Reggiano (V)
Margherita 13
Tomato Sauce, Basil, Mozzarella (V)
Aosta 17
House Sausage, Charred Pepper, Fontina Val d’Aosta
Lombardia 16
Prosciutto Cotto, Caciocavallo, Red Onion, Pickled Peppers
Funghi 17
Wild Mushroom, Aged Provolone, Oregano, Porcini Cream (V)
Genoa 15
Pesto Sauce, Marinated Artichoke, Red Onion, Pecorino (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.

**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.

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

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

Cresta De Gallo Alla Norma 13
Roasted Eggplant, Tomato Sauce, Garlic, Basil, Rustic Sicilian Noodle

Spaghetti Puttanesca 13
Garlic, Anchovy, Black Olive, Caper
Tomato Sauce (DF)

Campanelle Carbonara 14
Smoked Pork, Pecorino

Pappardelle Bolognese 19
House Ground Wagyu Beef, Red Wine Tomato Sauce

Gnocchi con Calamari 17
Squid, Tomato, Toasted Bread Crumb

Piedmont Butternut Squash Ravioli 15
Hazelnut, Sage, Brown Butter (CN)

Paccheri all’Amatriciana 14
Tomato, Guanciale, Chili, Pecorino

Spaghettone alle Vongole 17
Littleneck Clams, White Wine, Basil

Tajarin Con Ragu Di Cinghiale 17
Braised Wild Boar Stew, Tomato, Oregano

“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

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

Passeggiata
Gran Centenario Plata Tequila, Amaro Ramazzotti, Benedictine Liqueur, Angostura Bitters

Negroni Antica
Tanqueray Gin, Campari, Carpano Antica Formula Vermouth

Padua Manhattan
Michter’s Kentucky Straight Rye Whiskey, Green Chartreuse, Aperol, Orange Bitters

Birre Alla Spina ~ Draft Beers 8.00

Birre ~ Bottled Beers 8.00

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

Fritto Misto – “Mixed Fried”
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
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
Bitto - a cheese produced in Valtellina, Lombardia. It is a cow’s milk cheese only produced in the summer when the cows can graze on wild grasses. Some goat’s milk is allowed as well.
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)
Cotoletta – breaded veal cutlet, traditionally with the rib bone still attached.
Uovo – “Egg”
Cotechino – slow cooked pork sausage
Livia Drusilla - the wife of Roman Emperor Augustus Caesar
Torani - premium producer of Italian style syrups and flavorings
Vesuvio – a type of pasta in the shape of a corkscrew
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, commeal, or similar ingredients
Paccheri – a type of pasta in the shape of a very large tube
Involtini - a thin slice of meat, fish, or vegetable wrapped around a filling

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 12
Piemonte, 2018

Le Colture, “Cruner”, Dry, Valdobbiadene
Prosecco Superiore, Veneto, NV

Fattoria Moretto, Lambrusco di Grasparossa di Castelvetro, Secco, Emilia-Romagna, Non-Vintage

Berlucchi, “61”, Brut, Franciacorta, Lombardia, Non-Vintage

Altemasi, Rosé, Brut, Metodo Classico, Trento, Non-Vintage

Bianchi ~~ White

Verdicchio di Matelica, Colle Stefano, Le Marche, 2018

Friulano, Le Monde, Friuli, 2017

Garganega, Prà, “Otto” Soave, Classico, Veneto, 2018

Pinot Grigio, St. Michael-Eppan Südtirol / Alto Adige, 2018

Sauvignon Blanc, Tenuta San Leonardo “Vette”, Vigneti delle Dolomiti, Trentino, 2018

Chardonnay, Planeta, Menfi, Sicilia, 2017

Rossi ~~ Red

Pinot Nero, Castelfeder, “Glener” Südtirol / Alto Adige, 2017


Barbera d’Asti, Renato Ratti, “Battaglione”, Piemonte, 2018

Sangiovese, Tenuta di Lilliano, Chianti Classico, Toscana, 2016

Cabernet Blend, Tenuta Argentiera, “Villa Donoratico”, Bolgheri Rosso, Toscana, 2017

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Secondi Piatti

Pollo Arrosto (GF, DF)
½ Chicken, Potato, Salsa Verde 24
Whole Chicken, For Two 44

Tuna Alla Genovese
Tomato, Pine Nut, Potato, Black Olive (CN/DF)

Roasted Sterling Salmon
Artichoke alla Romano, Pesto Crust (CN)

Brasato di Manzo
Braised Angus Short Rib, Borlotti Beans, Gremolata

Our Lasagne
Tomato Sauce, Beef, Ricotta, Parmigiano-Reggiano

Roasted Line Caught Halibut
Tomato Broth, Heirloom Potato, Fennel, Chiles (DF)

Roman Meatballs
Tomato Sauce, Smoked Ricotta Salata, Buckwheat Polenta

Bistecca Alla Ribeye
Tomato Provenca, Arugula (DF)

Taste of Del Lago ~
Chef’s 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 10 each

Roasted Cauliflower, Capers (V/DF/GF)

Brussels Sprouts, Lemon (V/DF/GF)

Stewed Borlotti Beans with Preserved Tomato (V/DF/GF)

Fire Roasted Potatoes, Rosemary (DF/GF)

Fire Roasted Carrots, Eagles Nest Ranch Wildflower Honey, Mint (V/DF/GF)

Broccolini al Forno and Fontina (V/GF)

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(CN) Contains Nuts / (V) Vegetarian

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