

## ANTIPASTI

BURRATA, HONEY ROASTED ACORN SQUASH, TOASTED HAZELNUT, PINE CONE SYRUP, OLIVE, GRILLED CROSTINI (CN/V)	14
WILD MUSHROOM & FARRO SALAD FORAGED MUSHROOMS, ROASTED GARLIC, TOASTED FARRO, RED WINE VINEGAR (V)	13
TUNA CARPACCIO, AGRODOLCE FENNEL, FRISSE, CASTELVETRANO OLIVES, GRAPEFRUIT (GF/DF)	22
BALSAMICO MARINATED BEETS SEASONED RICOTTA, TOASTED HAZELNUTS, SMOKED RICOTTA SALATA (GF/CN/V)	14
TUSCAN KALE SALAD, GARLIC, PECORINO, CANNELLINI BEAN, BREAD CRUMB (V)	13
ARUGULA & PARMIGIANO-REGGIANO SALAD, HAZELNUT, CASTELLO DI AMA OLIVE OIL, OLIVEWOOD BALSAMICO (GF/CN/V)	14
FIRE ROASTED OCTOPUS, BORLOTTI BEANS, OVEN DRIED TOMATO, PICKLED PEPPERS, SALSA VERDE (GF/DF)	18
CLAMS & FREGOLA LEMON, MARINATED ARTICHOKE (DF)	15
ROMAINE SALAD BABY ROMAINE LEAVES, CROUTONS, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, GARLIC PARMIGIANO DRESSING	14
SICILIAN CITRUS SALAD, RED ONION, OLIVE, LEMON OIL, PISTACHIO (V/CN)	13

## ANTIPASTI MISTI

CHEF SELECTION OF ANTIPASTI, FORMAGGI & SALUMI (CN)	22
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## FORMAGGI

FORMAGGI MISTI (Chef Selection of 3 Cheeses)	18
PARMIGIANO-REGGIANO VALSERENA COW'S MILK. DOP, EMILIA ROMAGNA	12
FONTINA, COW'S MILK, DOP, VALLE D'AOSTA	9
ROBIOLA BOSINA, MIXED MILK PIEMONTE	9
GORGONZOLA DOLCE, COW'S MILK, DOP LOMBARDIA	9
TALEGGIO, COW'S MILK, DOP, LOMBARDIA	9
PECORINO, RISERVA, SHEEP MILK, DOP TOSCANA	12

## SALUMI

SALUMI MISTI (Chef Selection of 3 Meats)	15
PROSCIUTTO DI PARMA PIO TOSINI LANGHIRANO	10
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

## 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 RICOTTA, FRESH MOZZARELLA, FONTINA, PARMIGIANO-REGGIANO (V)	14
MARGHERITA TOMATO SAUCE, BASIL, MOZZARELLA (V)	13
AOSTA HOUSE SAUSAGE, CHARRED PEPPER, FONTINA VAL D'AOSTA	17
LOMBARDIA PROSCIUTTO COTTO, CACIOCAVALLO, RED ONION, PICKLED PEPPERS	16
FUNGHI WILD MUSHROOM, AGED PROVOLONE, OREGANO, PORCINI CREAM (V)	17
GENOA PESTO SAUCE, MARINATED ARTICHOKE, RED ONION, PECORINO (V)	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

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	
SPAGHETTONI 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

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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  
Michter'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)

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to your total check

## 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, cornmeal, 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



RISTORANTE DEL LAGO

## 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, Trentino, 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, Trentino, 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) ½ Chicken, Potato, Salsa Verde	24
Whole Chicken, For Two	44
TUNA ALLA GENOVESE Tomato, Pine Nut, Potato, Black Olive (CN/DF)	34
ROASTED STERLING SALMON Artichoke alla Romano, Pesto Crust (CN)	31
BRASATO DI MANZO Braised Angus Short Rib, Borlotti Beans, Gremolata	32
OUR LASAGNE Tomato Sauce, Beef, Ricotta, Parmigiano-Reggiano	22
ROASTED LINE CAUGHT HALIBUT Tomato Broth, Heirloom Potato, Fennel, Chiles (DF)	42
ROMAN MEATBALLS Tomato Sauce, Smoked Ricotta Salata, Buckwheat Polenta	19
BISTECCA ALLA RIBEYE Tomato Provençal, Arugula (DF)	58

### 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

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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