

## ANTIPASTI MISTI 15

CHEF SELECTION OF  
ANTIPASTI, FORMAGGI & SALUMI (N)

### ANTIPASTI

BURRATA, HEIRLOOM TOMATOES, BALSAMICO	14
FRITTATINE, PASTA, PROSCIUTTO COTTO, PROVOLONE	12
MARINATED BEET, TOASTED WALNUT, GORGONZOLA (N)	10
PROSCIUTTO DI PARMA WRAPPED CASTELFRANCO RADICCHIO AL FORNO	12
TUSCAN KALE SALAD, GARLIC, CANNELLINI BEAN, BREAD CRUMB	10
ARUGULA & PARMIGIANO REGGIANO SALAD HAZELNUT, CASTELLO DI AMA OLIVE OIL OLIVEWOOD BALSAMICO (N)	10
TOMATO SPACATELLE, RICOTTA, CAPERS, GARLIC, CRUNCHY BREAD	12
TUNA CARPACCIO, ARUGULA, CAPERS, OLIVE OIL, PARMIGIANO REGGIANO	11
GRILLED OCTOPUS AND POTATO SALAD, GARLIC, CELERY, SALSA VERDE	13

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
BASILICATA HOUSE CURED CORNER POST PORK, CACIOCAVOLLO CHEESE, ROASTED PEPPER, CALABRIAN CHILI	14
GENOVESE YOUNG HERB PESTO, SMOKED MOZZARELLA, HEIRLOOM CHERRY TOMATO	13
ROSSO TOMATO SAUCE, OREGANO, ROASTED GARLIC	13

(N) — CONTAINS NUTS

### 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

<b>FORMAGGI MISTI</b> (Chef Selection of 3 Cheeses)	<b>17</b>
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

<b>SALUMI MISTI</b> (Chef Selection of 3 Meats)	<b>15</b>
PROSCIUTTO DI PARMA PIO TOSINI LANGHIRANO	8
SPECK ALTO ADIGE	8
GUANCIALE AFFUMICATO	7
SALAME ROSA (N)	6
SALAME NOSTRANO	7
BRESAOLA	9
PROSCIUTTO COTTO	8
PANCETTA AFFUMICATO	7

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

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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
ORECCHIETTE ALLA PUGLIESE Sausage, Broccoli Rabe, Calabrian Chili	16
OUR LASAGNE Tomato Sauce, Beef, Ricotta, Parmigiano Reggiano	15
CACIO E PEPE Roman Style Cheese & Pepper	13
PACCHERI TRI COLORE Tomato, Smoked Buffalo Mozzarella, Basil	14
GNOCCHI CON PESTO VERDISSIMO Potato Dumpling with Spring Herb Pesto	14
PAPPARDELLE FRA DIAVOLO Tomato Sauce, Pecorino, Mint, Calabrian Chili	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 Liqueur, Prosecco

CLASSIC BELLINI  
Peach Purée, Prosecco

SANGRIA BIANCO  
Cocchi Americano, Grand Marnier, Fresh Citrus,  
Arneis White Wine

NAPOLITO  
Cruzan Rum, Fresh Lemon & Basil, San  
Pellegrino Limonata

BITTER MULE  
Absolut Vodka, Amaro Ramazzotti, Ginger Beer

VINTAGE NEGRONI  
Tanqueray Gin, Campari Liqueur, 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)

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

## 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.

**Speccatelle** ...are tomatoes that have been harvested, cooked, peeled, separated into wedges by hand, and preserved in one speedy process. This process ensures the ripeness and freshness of the tomatoes is perfectly preserved in a true Italian tradition.

**Castelfranco** ...a heirloom type of radicchio.

**Caciocavallo** ...”cheese” “on horse back”. Similar in taste to Provolone, this is a stretched-curd cheese made from sheep or cow’s milk.

**Guanciale** ... a delicacy in Italy, this cured meat is made from pork cheek and spices. We cure and age our own here in Ristorante Del Lago.

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

**Orecchiette**...”little ears” a type of pasta named after its shape.

**Campanelle** ... a ribbed spiral short noodle

**Fra Diavolo** ...”Devil Monk” refers to a spicy sauce.

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

**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)

**Involtini**...”little bundles” a filling usually rolled up in a thin layer of a meat.

**Contorni**... “Side Dishes”

**Stracotto In Soffrito**...means the beans are slow cooked in garlic, onions, and peppers.



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, 2017	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

MALVASIA, Caravaglio, Salina, Sicilia, 2016	14
FRULIANO, Le Monde, Friuli Venezia Giulia, 2016	12
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

NEGROAMARO, Tormaresca, "Calafuria", Salento, Puglia, 2017	12
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### ROSSI ~ RED

PINOT NERO, Castelfeder, "Glener" Südtirol / Alto Adige, 2016	14
NERELLO MASCALESE, Murgo, Etna Rosso, Sicilia, 2016	11
BARBERA D'ASTI, Damilano, Piemonte, 2016	13
NEBBIOLO, Monsecco, "Pratogrande", Colline Novaresi, Piemonte, 2013	15
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 Argentera "Villa Donoratico", Bolgheri Rosso, Toscana, 2015	17

## SECONDI PIATTI

POLLO ARROSTO ½ Chicken, Potato, Salsa Verde	20
SICILIAN FISH STEW Scallop, Mussel, Clam, Cod, Calamari, Tomato Broth	33
VEAL INVOLTINI Tomato Sauce, Prosciutto, Herbs, Parmigiano Reggiano	29
ROASTED BRANZINO Whole Bass, Grilled Artichoke, Lemon, Herbs	38
MEATBALLS ALLA ROMANA Herbed Ricotta, White Polenta	18
HOUSE MADE ITALIAN SAUSAGES Roasted Pepper, Red Onion, Garlic	18
DAY BOAT COD Rock Shrimp, Chickpea, Fava Bean, Pea, Green Garlic, Rosemary Pesto	28
BISTECCA Tuscan Style Flat Iron Steak, White Bean and Sage, Castello di Ama Olive Oil	32

## 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
CIPOLINNE WITH THYME AND MARSALA
WAX BEAN STRACOTTO IN SOFFRITTO
FIRE ROASTED POTATO, ROSEMARY
WOOD ROASTED CARROTS, EAGLES NEST RANCH WILDFLOWER HONEY, MINT
WARM SUGAR SNAP PEAS WITH RICOTTA, MINT, AND LEMON OIL

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