



RISTORANTE DEL LAGO

PRIMA COLAZIONE

THE PIEDMONT BREAKFAST 18

A Selection of Salumi, Cured Meats, Aged Cheeses
Italian Breads with Fresh Fruit
Greek Yogurt and House Made Preserves

HOUSE MADE GRANOLA 13

Toasted Hazelnuts, Whole Grains, Golden Raisins
Served with Fresh Fruit Salad & Greek Yogurt

VENETIAN POACHED EGGS 19

Farm Eggs, Asparagus, Parmesan Hollandaise
Crispy Polenta Cakes

EGG WHITE FRITTATA 17

Roman Style with Fresh Mozzarella, Baby Spinach
Mushrooms & Tomato Sauce
Served With Fire Roasted Potatoes and Toast

THE AMERICANO 16

Two Farm Fresh Eggs, Fire Roasted Potatoes
Applewood Smoked Bacon or Sausage and Toast

BRIOCHE FRENCH TOAST 15

Apricot/Hazelnut Marmalade & Vanilla Sauce

BUTTERMILK PANCAKES 14

Traditional, Fresh Blueberries, Bananas or Chocolate Chips

FARM FRESH EGG OMELET 17

Choice of Prosciutto di Parma, Ham, Smoked Bacon
Choice of Mozzarella, Fontina, Cheddar
Choice of Tomato, Onion, Bell Pepper
Mushrooms or Spinach
Served With Fire Roasted Potatoes and Toast

SIDE PLATES

Applewood Smoked Bacon	7
House Italian Sausage	8
Pan Roasted Mortadella con Pistacchi	7
Eggs Any Style Single 3 Double 6	

CEREAL & YOGURT SELECTIONS

Cream of Wheat or Organic Steel cut Oatmeal with Milk and Brown Sugar	6.50
Selection of Cold Cereals With Whole, 2%, Skim or Soy Milk	4.75
Fruit Plate	5.50
Assorted Greek Yogurt	4.95
Add Blueberries, Raspberries, Strawberries or Mixed Berries	4

PASTICCERIA

CHOOSE 3 FOR 8.50

Cornettis-Italian Brioche	3.25
Pane con Arrance-Sweet Italian Bread	3.25
Spice Plum Cake	3.25
Blueberry Muffin	3.25
Bran Muffin	3.25

SLICED BREAD

Sourdough, White, Rye, Wheat, Cranberry Walnut	
Cinnamon Raisin Bagel & Plain Bagel	3.50
Add Cream Cheese	1.25
Add Peanut Butter	1.25

HOT & COLD BEVERAGES

Fresh Organic Carrot & Apple Juice Blend	7.50
Fresh Organic Carrot	7.50
Freshly Squeezed Orange or Grapefruit Juice	6.00
Fresh Colorado Apple Cider	6.00
Tomato Juice, Cranberry Juice or V-8	5.00
Milk / Soy Milk	4.00
Soda	4.00

LAVAZZA COFFEE ESPRESSO DRINKS

Freshly Brewed Coffee / Decaf Coffee	4.50
Espresso / Double Espresso	4.75 / 5.50
Cappuccino / Café Latte	5.50
Add Flavored Syrup	.50
Selection of Hot Tea	4.50
Hot Chocolate	4.50

APERITIVI ~ COCKTAILS 14.00

BLOODY MARY

Prosciutto infused Vodka, House Made Spicy Tomato Juice

CAFFE SHAKERATO

Espresso Syrup, Bailey's, Touch of Cream

SPARKLING COCKTAILS

MIMOSA

Fresh Orange Juice, Grand Marnier, Prosecco

SPARKLING CELLO

House made Seasonal Cello, Prosecco

For your convenience, a 20% service charge will
be added to your total check