

## ANTIPASTI MISTI 15

CHEF SELECTION OF  
ANTIPASTI, FORMAGGI & SALUMI

### ANTIPASTI

BURRATA, PINE CONE SYRUP, OLIVE, RAISINS	11
CLAMS & FREGOLA	12
MARINATED BEETS, HAZELNUTS RICOTTA SALATA	7
SICILIAN FRITEDDA WITH RICOTTA, MARINATED ARTICHOKES, FAVA BEANS, MINT	11
TUSCAN KALE, GARLIC, CANNELLINI BEANS BREAD CRUMBS	10
LETTUCES & HERBS, OLIVEWOOD BALSAMICO	10
FIRE ROASTED FRIARELLI PEPPERS, TUNA CONSERVA, WHITE ANCHOVIES	12
SICILIAN CITRUS SALAD, PISTACHIOS, CASTELVETRANO OLIVES, PICKLED PEPPERS	12
WOOD FIRED SPECK & TOMINO BOSCAIOLO ARUGULA	14
ARANCINI DI RISO, FRIED RISOTTO, PROSCIUTTO COTTO, SPRING PEAS	11

The aromas and ambiance created by our wood fired pizza oven are an integral part of the dining experience. 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. You, our guest can see the unique qualities, yeast leavened bubbles and imperfections that we celebrate and work so painstakingly to create.

### PIZZE

SICILIA VIDALIA ONION, SPRING ONION, PROVOLONE, OREGANO	12
MARGHERITA TOMATO SAUCE, BASIL, MOZZARELLA	13
AOSTA HOUSE SAUSAGE, CHARRED PEPPERS, FONTINA VAL D'AOSTA	14
CALABRIA ROASTED ZUCCHINI, MOZZARELLA, PESTO, CHILI FLAKE	13
CAMPANIA TOMATO SAUCE, PROSCIUTTO COTTO, CHILI PEPPERS, CACIOCAVALLO	13
PARMA PROSCIUTTO DI PARMA, OREGANO, RICOTTA	15

For your convenience, 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 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.

**Acetaia Cattani** is a fourth generation family owned balsamic producer in Modena, Italy. They have an unbridled passion for producing balsamic in the Modenese tradition, with sweet indigenous grapes from their own vineyard in the local hillside.

**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)	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

<b>SALUMI MISTI</b> (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

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.

In a great pasta dish, all of the elements are integrated and perfectly calibrated – the shape and texture of the noodles, the consistency of the sauce, and the quality of cheese. They all work together to create a harmony of flavors and textures that tells a specific story about where they came from and who created them.

## PRIMI PIATTI

SPAGHETTI POMODORO Classic Tomato Sauce	12
SPAGHETTI PUTTANESCA Garlic, Anchovy, Black Olives, Capers, Tomato Sauce	13
CAMPANELLE CARBONARA Smoked Pork, Pecorino	13
VESUVIO ALL'ARRABBIATA Prosciutto Cotto, Chili Pepper, Garlic, Tomato	12
OUR LASAGNE Classic Tomato Sauce, Beef Ricotta, Parmigiano	15
BUCATINI CACIO E PEPE Roman Style Cheese & Pepper	13
RISOTTO ALLA PRIMAVERA Spring Pea & Onion Scapes, Parmigiano Reggiano	13
VEAL RAVIOLETTI Fava Beans, Fresh Cheese, Veal Brodo	14

There are many ways to bring people together, but food is the most powerful. The journey through Italy leads to the discovery of 20 distinctive food regions.

The local cooking preferences and customs are shaped by geographic, historical, and climatic differences.

“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

### FIORE DI SAMBUCCO SPRITZ

Absolut Pear Vodka, St Germaine Liqueur,  
Prosecco

### NAPOLITO

Cruzan Rum, Fresh Lemon & Basil, San  
Pellegriano Limonata

### VERONA SANGRIA

Limon & Orange Cello, Fresh Orange Juice &  
Lime Juice, Valpolicella Red Wine

### ITALIAN BLUSH

Tanqueray No. 10, Campari, Grapefruit Juice,  
Squeeze of Lemon

### BITTER MULE

Absolut Vodka, Ramazotti Amaro, Ginger Beer

### NEGRONI

Tanqueray Gin, Campari, Carpano Antica  
Vermouth

### AVERNA MANHATTAN

Ri(1) Rye Whiskey, Averna Amaro,  
Sweet Vermouth

## BIRRE ALLA SPINA ~~ DRAFT BEERS

8.00

**BIRRA MORETTI & BIRRA MORETTI “LA ROSSA”**  
EUROPEAN PALE LAGER      DOPPELBOCK / DOPPIO MALTO

## 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 Clausthauler	7.00	

## BIRRE ITALIANO ~~ BOTTLED ~~ 8.00

Birra Peroni “Nastro Azzurro” Lager  
Birra Menabrea Lager  
Birra Menabrea Amber

## NON-ALCOHOLIC SPECIALTIES ~~

6.75

### VANILLA LIMONATA

Fresh Lemon & Lime Juice, Vanilla Syrup  
Sparkling Water

### VIRGIN MELETO

Apple Cinnamon Syrup, Cranberry Juice, Sprite

### ITALIAN CREAM SODA

A Refreshingly Delicious Drink of Torani Syrup,  
Soda Water, ½ and ½ (Cherry, Raspberry,  
Strawberry, Vanilla)

## Simply Italian

**Aperitivi** ...cocktails, or any before dinner beverages

**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

**Arrabbiata** ...means “angry”, referring to our spicy sauce on the pasta dish inspired from the area around Mount Vesuvius in Campania

**Fiore di Sambuco** ... Elderflower

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

**Burrata** ... fresh mozzarella with a creamy center

**Fregola** ... hand rolled pasta much like couscous

**Frittedda** ... is a fresh spring dish found in Sicily, served cold with freshly harvested Fava Beans as the main component

**Speck** ...cured and smoked pork belly

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

**Caciocavallo** ... means “cheese on horseback”; a type of stretched-curd cheese made out of cow's milk

**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

**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)

**Porchetta** ... a savory boneless pork roast

**Cotoletta** ... an Italian word for a breaded veal cutlet

**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



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!**

**Mark Musial, Capocuoco**  
**Monique West, Direttore Di Ristorante**

## WINE BY THE GLASS

### BOLLICINE ~ ~ SPARKLING

ELVIO TINTERO, "Sorì Gramela" Moscato d'Asti, Piemonte, 2016	14
LE COLTURE, "Sylvoz", Prosecco, Treviso, Veneto, Non-Vintage	10
FATTORIA MORETTO, Lambrusco di Grasparossa di Castelvetto, Secco, Emilia-Romagna, Non-Vintage	12
TERRAZZE DELL'ETNA, Rosé, Metodo Classico, Brut, Sicilia, 2012	17
MONTE ROSSA, "P.R.", Brut, Blanc de Blanc, Franciacorta, Lombardia, Non-Vintage	15

### BIANCHI ~ ~ WHITE

VERDICCHIO di Matellica, Collestefano, Le Marche, 2015	15
GRILLO, Vino Lauria, "Giardinello", Terre Siciliane, Sicilia, 2015	11
SAUVIGNON BLANC, Tenuta San Leonardo, "Vette", Vigneti delle Dolomiti, Trentino, 2015	16
PINOT GRIGIO, St. Michael-Eppan, Südtirol / Alto Adige, 2015	12
CHARDONNAY, Tenute del Cabreo, "La Pietra", Toscana, 2014	17

### ROSATO ~ ~ ROSÉ

NEGROAMARO, Tormaresca, "Calafuria", Salento, Puglia, 2015	12
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### ROSSI ~ ~ RED

PINOT NERO, Castelfeder, "Glener", Südtirol / Alto Adige, 2015	14
CORVINA, Lenotti, Valpolicella, Classico, Veneto, 2015	11
NEBBIOLO, Nino Negri, "Quadrio", Valtellina Superiore, Lombardia 2012	16
SANGIOVESE, Poggerino, Chianti Classico, Toscana, 2014	15
BARBERA D'ALBA, Marchesi di Barolo, "Ruvei", Piemonte, 2015	12
REFOSCO, Ronco Delle Betulle, Colli Orientali del Friuli, Friuli-Venezia Giulia, 2014	13
CABERNET BLEND, Tenuta Argentiera, "Villa Donoratico", Bolgheri Rosso, Toscana, 2013	17

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## SECONDI PIATTI

COTOLETA ALLA MILANESE Breaded Veal Cutlet, Capers, Lemon, Escarole	26
POLLO ARROSTO ½ Chicken, Potatoes, Salsa Verde Whole Chicken, For Two	20 36
MONKFISH BRODETTO CON PESTO Shellfish, Garlic, Lemon, Fennel	24
ROMAN MEATBALLS Smoked Ricotta, Buckwheat Polenta	18
SWORDFISH ALLA GENOVESE Tomato, Pine Nuts, Potato, Black Olives	27
PORCHETTA Suckling Pig, Fennel & Apple	24
HOUSE MADE ITALIAN SAUSAGES Charred Swiss Chard	18

While simple in presentation and ingredients, our house made sausages and meatballs are created from recipes that are intense, multiday projects. We start with the finest quality pork and beef, free of unnatural growth hormones or chemicals. From there we cure, grind and form these dishes by hand. 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, CAPERS
PAN FRIED SAVOY CABBAGE, ALMONDS, PECORINO, LEMON
ASPARAGUS & CANNELLINI BEAN INSALATA
FIRE ROASTED POTATOES, ROSEMARY
CARROTS, EAGLES NEST RANCH WILDFLOWER HONEY, MINT
CHARRED CELERY ROOT & FARO

## TASTE OF DEL LAGO ~

CHEFS SELECTION ~ FAMILY STYLE  
\$78 PER PERSON

2 COURSE WINE PAIRING - \$35  
TASTE OF DEL LAGO PAIRING - \$50

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