

## Simply Italian

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

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

**Secondi Piatti** - second plates, almost always a protein

**Contorni** – side dishes, meant to be shared

**Robiola Di Capri** – an Italian soft-ripened cheese of the Stracchino family made from Goats Milk

**Cacio e Pepe** – Is a famous pasta dish in Rome. Simply translates to Cheese (Romano) and Pepper

**Guanciale** – a delicacy in Italy, this cured meat is made from pork cheek

**Zucca** – Squash or small pumpkin

**Affumicato** – Italian for smoked

**Cotto** – Italian for cooked

**Funghi** - “mushroom”

**Caciocavallo** – a cheese similar in taste to Provolone, this is a stretched-curd cheese made from sheep or cow’s milk

**Mortadella** – a large sausage made from heat-cured pork and cubes of pork fat, might contain peppercorns and pistachios

**Cresta de Gallo** – short pasta noodle shaped like a rooster’s crest

**Campanelle** – a ribbed spiral short noodle

**Spaghettoni** - a thick version of spaghetti

**Tajarin al Sugo** – Tajarin is a thin hand cut egg noodle from the Piedmont region. Sugo is a rich broth

**Bucatini**- This noodle is a traditional long dried pasta from Gagnano, it is a thick spaghetti style noodle that is hollow in the center

**Pollo Arrosto** - roasted chicken

**Salsa Verde** - an intensely flavored green sauce (garlic, capers, anchovies, tomato, olive, parsley, basil, spinach)

**Amatriciana** – This is a classic pasta dish that originated in the town of Amatrice. It is famous in Rome but was adopted by them

**Pork Chop Milanese** – pounded, breaded & crispy pan-fried pork chop



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!**

**Randi Powell, Capocuoco**  
**Lena Johnson, Direttore Di Ristorante**

## ANTIPASTI

<b>BORLOTTI BEAN &amp; LENTIL SOUP</b> COTECHINO SAUSAGE, CROUTONS (DF)	12
<b>EAGLE'S NEST RANCH</b> <b>WAGYU BEEF CARPACCIO *</b> FRISÉE, MARCONA ALMOND, PICKLED SHALLOTS, LEMON, CASTELLO DI AMA OLIVE OIL (CN/GF)	24
<b>BALSAMICO MARINATED BEETS</b> FRESH BUFFALO MOZZARELLA, TOASTED HAZELNUTS, OLIVEWOOD BALSAMICO (CN/V/GF)	22
<b>TUSCAN KALE SALAD</b> ROASTED GARLIC, PECORINO, CANNELLINI BEAN, BREADCRUMBS (V/HH)	17
<b>ARUGULA &amp; PARMIGIANO-REGGIANO SALAD</b> HAZELNUT, CASTELLO DI AMA OLIVE OIL, OLIVEWOOD BALSAMICO (GF/CN/V/HH)	17
<b>WOOD FIRED OCTOPUS</b> POTATOES, CASTELVETRANO OLIVES, BUTTER BEANS, STEWED TOMATOES, LEMON, SAFFRON AIOLI (GF)	22
<b>PROSCIUTTO DI PARMA PIO TOSINI &amp; FIG</b> EAGLE'S NEST HONEY, BUFFALO RICOTTA, TOASTED WALNUTS, CASTELLO DI AMA OLIVE OIL (CN/GF)	20
<b>ROMAINE SALAD</b> BABY ROMAINE LEAVES, CROUTONS, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, GARLIC PARMIGIANO DRESSING	17
<b>ROBIOLA DI CAPRI</b> EAGLE'S NEST RANCH HONEY, PISTACHIOS, CHIVES, CROSTINI, CASTELLO DI AMA OLIVE OIL (V)	19

## ANTIPASTI MISTI

<b>CHEF SELECTION OF</b> ANTIPASTI, FORMAGGI & SALUMI (CN)	32
---------------------------------------------------------------	----

## FORMAGGI

<b>FORMAGGI MISTI</b> CHEF SELECTION OF 3 CHEESES	22
PARMIGIANO-REGGIANO VALSERENA COW'S MILK, DOP, EMILIA ROMAGNA	13
FONTINA, COW'S MILK, DOP, VALLE D'AOSTA	11
GORGONZOLA DOLCE, COW'S MILK, DOP LOMBARDIA	11
TALEGGIO, COW'S MILK, DOP, LOMBARDIA	11
ROBIOLA DI CAPRI, GOATS MILK	11
BERTAGNI PECORINO TUADA, SHEEP MILK, DOP TOSCANA	13

## SALUMI

SALUMI MISTI (CHEF SELECTION OF 3 MEATS)	22
PROSCIUTTO DI PARMA PIO TOSINI LANGHIRANO	14
SALAME ROMAGNOLO	9
GOLFERA MORTADELLA CON PISTACHIO (CN)	11
BRESAOLA	11
GOLFERA BRACERI PROSCIUTTO COTTO	11
GUANCIALE	10

(GF) GLUTEN FREE / (DF) DAIRY FREE  
(CN) CONTAINS NUTS / (V) VEGETARIAN / (HH) HEART HEALTHY

### 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

<b>QUATTRO FORMAGGI</b> RICOTTA, FRESH MOZZARELLA, FONTINA, PARMIGIANO-REGGIANO (V)	22
<b>MARGHERITA</b> TOMATO SAUCE, BASIL, FRESH MOZZARELLA, CASTELLO DI AMA OLIVE OIL (V)	19
<b>AOSTA</b> HOUSE SAUSAGE, CHARRED PEPPER, FONTINA VAL D'AOSTA	22
<b>CALABRESE</b> TOMATO SAUCE, SALAME CALABRESE, CALABRIAN CHILES, BASIL, WAX PEPPERS, BUFFALO RICOTTA	22
<b>FUNGHI</b> WILD MUSHROOM, GORGONZOLA DOLCE, OREGANO, PORCINI CREAM (V)	22
<b>NAPOLI</b> PROSCIUTTO DI PARMA, ROASTED RED PEPPERS, RED ONION, BUFFALO MOZZARELLA, CASTELLO DI AMA OLIVE OIL (V)	22

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.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS

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

<b>CACIO E PEPE</b>	20
SPAGHETTONI, PECORINO ROMANO, FRESH CRACKED BLACK PEPPER (V)	
<b>CRESTA DE GALLO ALLA BOLOGNESE</b>	22
EAGLE'S NEST RANCH WAGYU BEEF, RED WINE, POMODORO SAUCE (DF)	
<b>CAMPANELLE CARBONARA</b>	19
SMOKED PORK, PECORINO, BLACK PEPPER, EGG YOLK	
<b>RICOTTA RAVIOLI</b>	20
BUFFALO RICOTTA, ROASTED PUMPKIN, FORAGED MUSHROOMS, PEARL ONION, LEMON, PARSLEY (V)	
<b>BUCATINI ALL'AMATRICIANA</b>	18
GUANCIALE, CLASSIC TOMATO SAUCE, CALABRIAN CHILES, BASIL, PARMIGIANO REGGIANO	
<b>TAJARIN AL SUGO</b>	19
VALSERENA PARMIGIANO REGGIANO & BUTTER, CONFIT PEARL ONION, CHICKEN BRODO	
<b>SPAGHETTI ALLE VONGOLE</b>	22
LITLLENECK CLAMS, CALABRIAN CHILES, GARLIC, WHITE WINE, BASIL	

"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

(GF) GLUTEN FREE / (DF) DAIRY FREE  
(CN) CONTAINS NUTS / (V) VEGETARIAN / (HH) HEART HEALTHY

## BAR DEL LAGO VINI ALLA SPINA ~~ WINE ON DRAFT

ROSSO AND BIANCO                      HALF 14 / FULL 28  
CARAFE

## APERITIVI ~~ COCKTAILS

<b>NEGRONI SBAGLIATO</b>	16
CAMPARI, SWEET VERMOUTH, PROSECCO	
<b>THE MARTINEZ</b>	16
MALFY ITALIAN GIN, SWEET VERMOUTH, LUXARDO MARASCHINO LIQUEUR, ANGOSTURA BITTERS	
<b>BASSANO</b>	16
GRAPPA, HOUSE MADE SIMPLE SYRUP, PROSECCO, PEAR, CLOVE	
<b>THE GODMOTHER OR THE GODFATHER</b>	17
KETEL ONE VODKA OR DEWARS WHITE LABEL SCOTCH, TOPPED WITH DISARONNO AMARETTO, LEMON TWIST	
<b>LA DOLCEZZA</b>	16
KNOB CREEK WHISKEY, YELLOW CHARTREUSE, GINGER LIQUOR, HOUSE MADE HONEY SIMPLE SYRUP, LEMON	
<b>PAPER PLANE</b>	17
APEROL LIQUOR, MAKERS MARK BOURBON, LEMON, NONINO QUINTESSENTIA AMARO	
<b>PALERMO MANHATTAN</b>	17
MICTHER'S KENTUCKY STRAIGHT RYE WHISKEY, SWEET VERMOUTH, NONINO QUINTESSENTIA AMARO, ANGOSTURA BITTERS	

## BIRRE ALLA SPINA ~~ DRAFT BEERS 10.00

### SEASONAL COLORADO BEERS

## BIRRE ~~ BOTTLED BEERS

COORS LIGHT	8.00	ODELL IPA	9.00
MILLER LITE	8.00	FAT TIRE	9.00
BUD LIGHT	8.00	STELLA ARTOIS	9.00
BUDWEISER	8.00		

NON-ALCOHOLIC CLAUSTHALER 7.00

## BIRRE ITALIANO ~~ BOTTLED 9.00

BIRRA PERONI "NASTRO AZZURRO" LAGER  
BIRRA MENABREA LAGER  
BIRRA MENABREA AMBER

## NON-ALCOHOLIC SPECIALTIES ~~ 7.00

**LIMONATA**  
FRESH LEMON & LIME JUICE, SPARKLING WATER

**ITALIAN CREAM SODA**  
A REFRESHINGLY DELICIOUS DRINK OF  
TORANI SYRUP, SODA WATER, 1/2 AND 1/2  
(CHERRY, RASPBERRY, STRAWBERRY, VANILLA)

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

## WINE BY THE GLASS

### BOLLICINE ~ ~ SPARKLING

LE COLTURE, "CRUNER", 17/66  
BRUT PROSECCO, VALDOBBIADENE,  
VENETO, NON-VINTAGE

ZARDETTO, BRUT SPARKLING ROSÈ, 14/56  
VALDOBBIADENE, VENETO, NON-VINTAGE

BERLUCCHI, "61", BRUT FRANCIACORTA, 21/84  
LOMBARDIA, NON-VINTAGE

VIGNETO, MOSCATO D'ASTI, 2021 16/64

FATTORIA MORETTO, 17/70  
SECCO SPARKLING LAMBRUSCO,  
EMILIA-ROMAGNA, NON-VINTAGE

### ROSA ~ ~ ROSÉ

SALVIANO, ROSÉ OF PINOT NERO, 16/63  
UMBRIA, 2021

### BIANCHI ~ ~ WHITE

COLLESTEFANO, VERDICCHIO 18/71  
DI MATELICA, LE MARCHE, 2020

MUIR-GRIES, SAUVIGNON BLANC, 2021 19/76

GIULIANO ROSATI, PINOT GRIGIO, 2021 14/56

PRÀ, "OTTO", 15/61  
SOAVE CLASSICO, VENETO, 2021

CASTELLO BANFI, 18/71  
"FONTANELLE", CHARDONNAY, 2019

### ROSSI ~ ~ RED

BORGIO MAGREDO, PINOT NERO 14/56  
FRIULI, 2021

DUE TERRE, NERO D'AVOLA, 2019 15/60

BAVA LIBERA, BARBERA D'ASTI, 2019 17/68

ANDREA OBERTO, NEBBIOLO, 21/84  
LANGHE, 2020

MONTE BERNARDI, 18/72  
"RETROMARCIA", 2020

LORENZO MATTONI, "DINAMICO", 21/84  
ROSSO, IGT, 2019

GIULIANO ROSATI, 17/68  
RIPASSO VALPOLICELLA, 2019

## SECONDI PIATTI

POLLO ARROSTO (GF, DF) 35  
1/2 SPRINGER MOUNTAIN FARM CHICKEN,  
ROASTED POTATOES, SALSA VERDE 65  
WHOLE CHICKEN, FOR TWO

DAYBOAT BLACK COD PEPPERONATA 38  
ROASTED SWEET PEPPERS, STEWED TOMATO,  
CALABRIAN CHILES, CIPOLLINIS,  
ROASTED GARLIC (GF/DF)

STRIPED BASS ALLA NORMA 36  
COLORADO STRIPED BASS, EGGPLANT, CAPERS,  
TOMATO, OLIVE, LEMON, BASIL (GF/DF)

OUR LASAGNE 29  
TOMATO SAUCE, BEEF, RICOTTA,  
PARMIGIANO-REGGIANO

PARMIGIANO CRUSTED VERLASSO SALMON 39  
BRAISED ESCAROLE, CRISPY PANCETTA,  
LEMON (GF)

ROMAN MEATBALLS 30  
TOMATO SAUCE, SMOKED RICOTTA SALATA,  
BUCKWHEAT POLENTA

PORK CHOP MILANESE 48  
BERKSHIRE PORK CHOP, ROASTED ASPARAGUS,  
LEMON, SEA SALT, LEMON MOSTARDA

VEAL SALTIMBOCCA 48  
VEAL, PROSCIUTTO DI PARMA, BROCCOLINI,  
LEMON, SAGE

### 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 12 EACH

ROASTED CAULIFLOWER, CAPERS  
(V/DF/GF/HH)

WOOD FIRED FRIARELLI PEPPERS,  
CALABRESE CHILES, LEMON (V/DF/GF/HH)

ROASTED WINTER SQUASH, SAGE, OLIVEWOOD  
BALSAMICO (V/DF/GF/HH)

FIRE ROASTED POTATOES, ROSEMARY  
(V/DF/GF/HH)

FIRE ROASTED CARROTS, EAGLE'S NEST RANCH  
WILDFLOWER HONEY, MINT (V/DF/GF/HH)

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS

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

## DOPO IL COCKTAIL CENA— AFTER DINNER COCKTAILS

### TOASTED ALMOND 18

DISARONNO AMARETTO, FRANGELICO LIQUOR,  
CREAM, CHOCOLATE FLAKES

### SGROPPINO 16

HOUSE MADE SEASONAL SORBET,  
ABSOLUT VODKA, PROSECCO

### HOUSE MADE CREMA DI LIMONCELLO 16

LIMONCELLO, CREMA, VANILLA BEAN, SPICE

### SEASONAL HOUSE MADE CELLO 16

### GRAPPE

JACOPO POLI “PO’ DI POLI”	15
GRESY DI NEBBIOLO	15
MAROLO MOSCATO	30
MAROLO BAROLO	32
TIGNANELLO	35

### LAVAZZA CAFFE – ESPRESSO

FRESHLY BREWED COFFEE/DECAF COFFEE	6
ESPRESSO/DOPPIO ESPRESSO	6/8
CAPPUCCINO / CAFFE LATTE	8
SELECTION OF HOT TEA	6

## RISTORANTE DEL LAGO DOLCI

### TIRAMISU 12

ESPRESSO SOAKED LADYFINGER SPONGE,  
MASCARPONE MARSALA CREAM

### CHOCOLATE BUDINO 13

CHOCOLATE CUSTARD, APPLE COMPOTE,  
CARAMEL WHIPPED CREAM,  
CHOCOLATE CRUMBLE (GF)

### CANNOLI 12

HAZELNUT & CHOCOLATE RICOTTA FILLING (CN)

### ALMOND RASPBERRY LAYER CAKE 13

ALMOND SPONGE, RASPBERRY GELEE,  
VANILLA MOUSSE, PRALINE CRUNCH (CN)

### LEMON PARFAIT 12

LEMON CURD, VANILLA PANNA COTTA,  
ALMOND STREUSEL, WHIPPED CREAM (CN)

### CASTAGNOLE 12

ORANGE RICOTTA DONUTS,  
CHOCOLATE CRÈME SAUCE

### HOUSE MADE GELATO & SORBETTO 12

DAILY SELECTION

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