



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!

Randi Powell, Capocuoco
Lena Johnson, Direttore Di Ristorante

ANTIPASTI

ANTIPASTI MISTI 33

CHEF SELECTION OF FORMAGGI & SALUMI
(MILK, TREE NUTS, WHEAT)

MINISTRA MARITATA 17

CHICKEN BRODO, BEEF MEATBALLS, SPINACH,
KALE, PASTA DI PEPE, VALSERENA PARMIGIANO
(EGG, MILK, WHEAT)

VITELLO TONNATO 23

POACHED VEAL, CREAMY TONNATO SAUCE,
CASTELVETRANO OLIVES, CAPER BERRIES
(EGG, FISH)

ROASTED SUNCHOKE BAGNA CAUDA 20

SUNCHOKE CHIPS, WHITE ANCHOVY,
FRESH HERBS, FIRE GRILLED CROSTINI
(FISH, WHEAT)

FRESH BUFFALO MOZZARELLA 22

CASTELVETRANO OLIVES, EAGLE'S NEST RANCH
HONEY, POMEGRANATE SEEDS, CASTELLO DI AMA
OLIVE OIL (MILK, WHEAT, VEGETARIAN)

BALSAMICO MARINATED BEETS 22

FRESH BUFFALO MOZZARELLA, TOASTED
HAZELNUTS, OLIVEWOOD BALSAMICO
(MILK, TREE NUTS, VEGETARIAN)

ARUGULA & PARMIGIANO-REGGIANO SALAD 17

HAZELNUT, CASTELLO DI AMA OLIVE OIL,
OLIVEWOOD BALSAMICO
(MILK, TREE NUTS, VEGETARIAN)

TUSCAN KALE SALAD 17

ROASTED GARLIC, PECORINO, CANNELLINI BEAN,
BREADCRUMBS (MILK, WHEAT, VEGETARIAN)

CRUDO DI CARNE 22

EAGLE'S NEST RANCH WAGYU BEEF, ROASTED
GARLIC, HAZELNUT OIL, WILD MOUNTAIN CAPERS,
FRISE, CROSTINI (TREE NUTS, WHEAT)

RADICCHIO ALLA GRIGLIA 18

WOOD FIRED RADICCHIO, FRISE, GORGONZOLA
DOLCE, PEAR, PISTACHIO, OLIVEWOOD BALSAMICO
(MILK, TREE NUTS, 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.

FORMAGGI

FORMAGGI MISTI 25

CHEF SELECTION OF 3 CHEESES
(MILK, TREE NUTS, VEGETARIAN)

PARMIGIANO MISTI 32

3 ANCIENT ITALIAN BREEDS, ROSOLA DI ZOCCA
BIANCA MODENESE, GRANA D'ORO VACCHE ROSSE,
VALSERENA SOLADIBRUNA, COW'S MILK, DOP
(MILK, TREE NUTS, VEGETARIAN)

PARMIGIANO-REGGIANO VALSERENA 14

COW'S MILK, DOP, EMILIA ROMAGNA
(MILK, TREE NUTS, VEGETARIAN)

FONTINA, COW'S MILK, DOP, VALLE D'AOSTA 11

(MILK, TREE NUTS, VEGETARIAN)

GORGONZOLA DOLCE, COW'S MILK, DOP 11

LOMBARDIA (MILK, TREE NUTS, VEGETARIAN)

"LA GRANADA" TOMA FONTANACERVO, 11

COW'S MILK, DOP, PIEDMONT
(MILK, TREE NUTS, VEGETARIAN)

ROBIOLA DI CAPRA, GOAT'S MILK 11

(MILK, TREE NUTS, VEGETARIAN)

PECORINO SELECTION, SHEEP'S MILK, 12

DOP TOSCANA (MILK, TREE NUTS, VEGETARIAN)

SALUMI

SALUMI MISTI 25

CHEF SELECTION OF 3 MEATS (TREE NUTS)

PROSCIUTTO DI PARMA PIO TOSINI LANGHIRANO 14

SALAME ROMAGNOLO 9

GOLFERA MORTADELLA CON PISTACHIO 11
(TREE NUTS)

BRESAOLA 11

GOLFERA BRACERI PROSCIUTTO COTTO 11

GUANCIALE 10

PIZZE

QUATTRO FORMAGGI 23

RICOTTA, FRESH MOZZARELLA, FONTINA,
PARMIGIANO-REGGIANO
(MILK, WHEAT, VEGETARIAN)

MARGHERITA 19

TOMATO SAUCE, BASIL, FRESH MOZZARELLA,
CASTELLO DI AMA OLIVE OIL
(MILK, WHEAT, VEGETARIAN)

AOSTA 22

HOUSE-MADE SAUSAGE, CHARRED PEPPER,
ROASTED GARLIC, FONTINA VAL D'AOSTA
(MILK, WHEAT)

CALABRESE 23

TOMATO SAUCE, SOPPRESSATA, CACIOCAVALLO,
RED ONION, BUFFALO MOZZARELLA,
CALABRIAN CHILI HONEY (MILK, WHEAT)

TARTUFO 24

ROASTED COLORADO MUSHROOMS,
BLACK TRUFFLE PURÉE, ROASTED GARLIC,
TARTUFO FORMAGGI, FRESH HERBS
(MILK, WHEAT, VEGETARIAN)

CARNE 26

PROSCIUTTO COTTO, SALAME ROMAGNOLO,
HOUSE-MADE SAUSAGE, FRESH MOZZARELLA,
CAMELIZED ONION (MILK, WHEAT)

**SUBSTITUTE LONGMONT SWEET ESCAPE
GLUTEN FREE PIZZA DOUGH FOR AN ADDITIONAL 8*

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 18

FRESH ROMA TOMATO, GARLIC, SHALLOT,
BASIL (EGG, WHEAT, VEGETARIAN)

CACIO E PEPE 20

PECORINO ROMANO,
FRESH CRACKED BLACK PEPPER
(EGG, MILK, WHEAT, VEGETARIAN)

PUTTANESCA 20

TOMATO SAUCE, BLACK OLIVES, CAPERS,
ANCHOVIES, GARLIC, SHALLOT,
CALABRIAN CHILI
(EGG, FISH, WHEAT)

TAGLIATELLE AI FUNGHI 22

COLORADO FARMED MUSHROOMS,
PORCINI CREAM SAUCE, GARLIC,
VALSERENA BUTTER AND PARMIGIANO
(EGG, MILK, WHEAT, VEGETARIAN)

CRESTA DE GALLO ALLA BOLOGNESE 27

EAGLE'S NEST RANCH WAGYU BEEF,
RED WINE, POMODORO SAUCE
(EGG, WHEAT)

CAMPANELLE CARBONARA 20

SMOKED GUANCIALE, PECORINO,
BLACK PEPPER, EGG YOLK
(EGG, MILK, WHEAT)

SPINACH AND SAGE AGNOLOTTI 22

BUFFALO RICOTTA, VALSERENA BUTTER AND
PARMIGIANO, TOASTED WALNUTS
(EGG, MILK, TREE NUT, WHEAT, VEGETARIAN)

LOBSTER PAPPARDELLE 42

MAINE LOBSTER, STEWED CHERRY TOMATO,
PRESERVED LEMON, SAFFRON BUTTER,
WHITE WINE, GARLIC, BASIL
(EGG, MILK, SHELLFISH, WHEAT)

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

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

APERITIVI ~~ COCKTAILS 22

SPRITZ:

SALVIA & LIMONE

PROSECCO, SALVIA & LIMONE, LEMON, SAGE

ZENZERO SPRITZ

PROSECCO, GINGER FALERNUM, CANDIED GINGER

AVERNA SPRITZ

AVERNA, LEMON, SODA

ROMANA

FLEET ADMIRALS' AGED RUM, LEMON,
CRÈME DE VIOLETTE, RASPBERRY SYRUP

VENEZIA

CASAMIGOS ANEJO, GINGER LIQUEUR, LIME,
CRÈME DE VIOLETTE

MORA & ROSMARINO DAIQUIRI

FLEET ADMIRALS' AGED RUM, LIME, BLACKBERRIES,
ROSEMARY

ROSÉ PALOMA

ROSÉ, SUERTE TEQUILA, LIME, GRAPEFRUIT, AGAVE

BRAULIO BOULEVARDIER

29 1 RYE, BRAULIO, ANTICA VERMOUTH

CHAMOMILE HOT TODDY

29 1 BOURBON, HONEY, CHAMOMILE TEA, LEMON

LA PESCA

LIFT VODKA, LEMON, PEACH SCHNAPPS,
COINTREAU

IL TEMPESTOSO

29 1 BOURBON, APPLE CIDER, LEMON,
GINGER BEER

BUILD YOUR OWN NEGRONI 24

SPIRIT	BITTER	VERMOUTH
CINQUE BIANCO APERITIVO	AMBROSIA APERITIVO	COMOZ BLANC – VERMOUTH DE CHAMBÉRY
MALFY ITALIAN GIN	LUNA APERITIVO	DOLIN ROUGE VERMOUTH DE CHAMBÉRY
IMEA GIN	COCCHI AMERICANO ROSA	COCCHI VERMOUTH DI TORINO
COCCHI AMERICANO BIANCO APERITIVO	APERITIVO CAPPELLETTI	TIMBAL VERMUT DE REUS (SWEET RED)

BIRRE 10

ALLA SPINA ~~ DRAFT BEERS

SEASONAL COLORADO BEERS (WHEAT)

BOTTLED BEERS

COORS LIGHT (WHEAT)	ODELL IPA (WHEAT)
MILLER LITE (WHEAT)	FAT TIRE (WHEAT)
BUD LIGHT (WHEAT)	STELLA ARTOIS (WHEAT)
BUDWEISER (WHEAT)	BEEHIVE (WHEAT)

ITALIANO ~~ BOTTLED

BIRRA PERONI "NASTRO AZZURRO" LAGER (WHEAT)

NON-ALCOHOLIC

CLAUSTHALER (WHEAT)

ZERO-PROOF SPECIALTIES 12

MELETO

APPLE CIDER INFUSION, GINGER, SPARKLING WATER

LAMPONE

RASPBERRIES, ZERO-PROOF BUBBLES, LIME, SODA

MIRTILLO ROSSO E BASILICO

BASIL, LIME, CRANBERRY

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

ROSSO AND BIANCO HALF 25 / FULL 40
CARAFE

WINE BY THE GLASS

BOLLICINE ~~ SPARKLING

FERRARI BRUT, TRENTO NON-VINTAGE 23

LE COLTURE "CRUNER" PROSECCO BRUT, 18
VALDOBBIADENE, VENETO NON-VINTAGE

POGGIO COSTA PROSECCO ROSÈ BRUT, 15
VENETO NON-VINTAGE

LA COLLINA "QUARESIMO" 18
LAMBRUSCO DELL'EMILIA, EMILIA-ROMAGNA
NON-VINTAGE

VIETTI MOSCATO D'ASTI, PIEMONTE 2022 15

ROSA ~~ ROSÉ

CASTELLO DI TITIGNANO ROSÉ OF 17
PINOT NERO, UMBRIA 2022

BIANCHI ~~ WHITE

GIULIANO ROSATI PINOT GRIGIO, 15
FRIULI 2022

CANTINA TERLANO PINOT BIANCO, 16
ALTO ADIGE 2021

ELVIO TINTERO LANGHE ARNEIS, 15
PIEMONTE 2021

MURI-GRIES SAUVIGNON, 20
ALTO ADIGE 2022

COLLESTEFANO VERDICCHIO DI MATELICA, 19
MARCHE 2021

CASTELLO BANFI CHARDONNAY 19
"FONTANELLE" TOSCANA 2019

ROSSI ~~ RED

CODERO SAN GIORGIO PINOT NERO, 18
OLTREPÒ PAVESE, LOMBARDIA 2020

ANDREA OBERTO LANGHE NEBBIOLO, 22
PIEMONTE 2021

LA VALENTINA "SPELT" 18
MONTEPULCIANO D'ABRUZZO RISERVA 2018

MONTE BERNARDI CHIANTI CLASSICO, 19
TOSCANA 2021

ZENI VALPOLICELLA RIPASSO "MAROGNE" 20
VENETO 2019

BARACCHI "ARDITO" TOSCANA 2018 24

SOMMELIER CORAVIN SELECTIONS

CANTINE POVERO BARBARESCO 28
"BATU" PIEMONTE 2019

BAVA BARBERA "PIANOALTO" NIZZA, 29
PIEMONTE 2016

PADELLETTI BRUNELLO DI MONTALCINO, 39
TOSCANA 2017

GAJA CA'MARCANDA "PROMIS" 43
TOSCANA 2021

LORENZO MATTONI SAGRANTINO 35
MONTEFALCO, UMBRIA 2016

SECONDI PIATTI

POLLO ARROSTO

1/2 GREEN CIRCLE CHICKEN, 32
ROASTED POTATOES, SALSA VERDE (FISH)
WHOLE CHICKEN, FOR TWO (FISH) 60

GAMBERI ALLA BUSARA 40

KAUAI SWEET PRAWNS, SAFFRON TOMATO BROTH,
CASTELLO DI AMA OLIVE OIL, CHILI,
ROASTED FENNEL, CANNELLINI BEANS, LEMON,
CROSTINI (SHELLFISH, WHEAT)

PAN SEARED BRANZINO 39

BRAISED KALE, GARLIC, WHITE WINE, LEMON,
CASTELLO DI AMA OLIVE OIL (FISH)

OUR LASAGNE 29

TOMATO SAUCE, BEEF, RICOTTA,
PARMIGIANO-REGGIANO (EGG, MILK, WHEAT)

SWORDFISH ALLA SICILIANA 42

CHERRY TOMATOES, GOLDEN RAISINS,
CASTELVETRANO OLIVES, PINE NUTS,
WILD MOUNTAIN CAPERS, FREGOLA
(FISH, TREE NUT, WHEAT)

ROMAN MEATBALLS 29

TOMATO SAUCE, SMOKED RICOTTA SALATA,
BUCKWHEAT POLENTA (EGG, MILK, WHEAT)

HOUSE-MADE ITALIAN SAUSAGES 30

BELUGA LENTILS, CHARRED BROCCOLI RABE,
FRESH HERBS, PEAR MOSTARDA

VEAL OSSO BUCO 65

PATATE IN UMIDO, TOMATO JUS, GREMOLATA

TASTE OF DEL LAGO ~

**CHEFS SELECTION ~ FAMILY STYLE
88 PER PERSON**

**2 COURSE WINE PAIRING - 40
TASTE OF DEL LAGO PAIRING - 60**

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 (VEGAN, VEGETARIAN)

WOOD FIRED BRUSSELS SPROUTS

GARLIC, OLIVEWOOD BALSAMICO,
CRISPY PROSCIUTTO

BRAISED GREENS

WHITE WINE, GARLIC, LEMON,
CASTELLO DI AMA OLIVE OIL (VEGAN, VEGETARIAN)

FIRE ROASTED POTATOES

ROSEMARY

FIRE ROASTED CARROTS

MINT, EAGLE'S NEST RANCH HONEY (VEGETARIAN)

**A 20% SERVICE CHARGE WILL BE ADDED
TO YOUR TOTAL CHECK**

**DOPO IL COCKTAIL CENA—
AFTER DINNER COCKTAILS 22**

OATMEAL COOKIE

BAILEYS, JÄGERMEISTER,
BUTTERSCOTCH SCHNAPPS
(MILK, PEANUT, TREE NUT, WHEAT)

SNOWBALL

VANILLA VODKA, MOZART WHITE CHOCOLATE,
CREAM (MILK)

ESPRESSO MARTINI

LIFT VODKA, KAHLUA, ESPRESSO

HOUSE MADE CREMA DI LIMONCELLO

LIMONCELLO, CREMA,
VANILLA BEAN, SPICE (MILK)

SEASONAL HOUSE MADE CELLO

AMARO

AVERNA SICILIANO 15
BRAULIO 14
DISTILLERIA DELL'ALPE "CANSIGLIO" 13
DISTILLERIA DELL'ALPE "ROSEN BITTER" 13
LUCANO ANNIVERSARIO 15
LUXARDO ABANO 12
NONINO 17
RAMAZZOTTI 13
SANTA MARIA AL MONTE 13

GRAPPE

JACOPO POLI "ELEGANTE DI POLI" 15
JACOPO POLI "CLEOPATRA" 24
JACOPO POLI "SASSICAIA" 2015 45
MARCHESI DI GRÉSY BARBARESCO 15
MAROLO MOSCATO 21
MAROLO BAROLO 22

**RISTORANTE DEL LAGO
DOLCI**

TIRAMISU 12

ESPRESSO-SOAKED LADYFINGER SPONGE
MASCARPONE CREAM (EGG, MILK, WHEAT)

CANNOLI 12

VANILLA AND CHOCOLATE CHIP
RICOTTA FILLING (EGG, MILK, WHEAT)

STRAWBERRY ZABAGLIONE 12

MARSALA SPIKED CUSTARD
FRESH STRAWBERRIES, BERRY JAM
SHORTBREAD (EGG, MILK)

GIANDUIOTTO 13

DARK CHOCOLATE GLAZED HAZELNUT
CAKE LAYERED WITH HAZELNUT
CHOCOLATE MOUSSE & VANILLA SAUCE
(EGG, MILK, TREE NUTS, WHEAT)

LIMONCELLO BABA 12

BABA INFUSED IN
LIMONCELLO SYRUP
VANILLA CHANTILLY
CITRUS MARMALADE
(EGG, MILK, WHEAT)

HOUSE MADE GELATO & SORBETTO 12

DAILY SELECTION (EGG, MILK)

LAVAZZA CAFFE – ESPRESSO

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

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