



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

FENNEL AND CITRUS SALAD 18

GREEN OLIVES, PICKLED WAX PEPPERS,
RED ONION, PISTACHIO, FENNEL POLLEN
(GF/CN/VEG/HH)

CHILLED SEAFOOD & FREGOLA SALAD 22

CASTELVETRANO OLIVES, GENTILE CHERRY
TOMATOES, CELERY, PRESERVED LEMON
(DF/HH)

ROBIOLA DI CAPRA 20

EAGLE'S NEST RANCH HONEY, PISTACHIOS,
CHIVES, CROSTINI, CASTELLO DI AMA OLIVE OIL
(CN/VEG)

INSALATA CAPRESE 19

BUFFALO MOZZARELLA, BROADMOOR FARM
HEIRLOOM TOMATOES, BASIL,
CASTELLO DI AMA OLIVE OIL (VEG)

BALSAMICO MARINATED BEETS 22

FRESH BUFFALO MOZZARELLA,
TOASTED HAZELNUTS,
OLIVEWOOD BALSAMICO (CN/VEG/GF)

ARUGULA & PARMIGIANO-REGGIANO SALAD 17

HAZELNUT, CASTELLO DI AMA OLIVE OIL,
OLIVEWOOD BALSAMICO (GF/CN/VEG/HH)

TUSCAN KALE SALAD 17

ROASTED GARLIC, PECORINO,
CANNELLINI BEAN, BREADCRUMBS (VEG/HH)

BACCALÀ VENETO 20

SALTED COD, CRISP POLENTA CAKE,
PRESERVED LEMON, FRESH HERBS (GF)

PROSCIUTTO DI PARMA PIO TOSINI & 21 MARINATED MELON

EAGLE'S NEST RANCH HONEY, MINT, BASIL,
OLIVEWOOD BALSAMICO (GF)

ANTIPASTI MISTI

CHEF SELECTION OF 33

ANTIPASTI, FORMAGGI & SALUMI (CN)

FORMAGGI

FORMAGGI MISTI 25

CHEF SELECTION OF 3 CHEESES (CN)

PARMIGIANO-REGGIANO VALSERENA 13

COW'S MILK, DOP, EMILIA ROMAGNA

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

GORGONZOLA DOLCE, COW'S MILK, DOP 11
LOMBARDIA

TALEGGIO, COW'S MILK, DOP, LOMBARDIA 11

ROBIOLA DI CAPRA, GOATS MILK 11

BERTAGNI PECORINO TUADA, SHEEP MILK, 13
DOP TOSCANA

SALUMI

SALUMI MISTI (CHEF SELECTION OF 3 MEATS) 25

PROSCIUTTO DI PARMA PIO TOSINI 14
LANGHIRANO

SALAME ROMAGNOLO 9

GOLFERA MORTADELLA CON PISTACHIO (CN) 11

BRESAOLA 11

GOLFERA BRACERI PROSCIUTTO COTTO 11

GUANCIALE 10

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

QUATTRO FORMAGGI 23

RICOTTA, FRESH MOZZARELLA, FONTINA,
PARMIGIANO-REGGIANO (VEG)

MARGHERITA 19

TOMATO SAUCE, BASIL, FRESH MOZZARELLA,
CASTELLO DI AMA OLIVE OIL (VEG)

AOSTA 22

HOUSE SAUSAGE, CHARRED PEPPER,
ROASTED GARLIC, FONTINA VAL D'AOSTA

TOSCANO 22

LARDO, ARUGULA, ROASTED GARLIC, BUFFALO
MOZZARELLA, ROASTED CHERRY TOMATOES

GENOA 19

SUMMER SQUASH, BUFFALO RICOTTA,
PESTO, CHILI (CN/VEG)

NAPOLI 22

PROSCIUTTO DI PARMA, ROASTED RED PEPPERS,
RED ONION, BUFFALO MOZZARELLA,
CASTELLO DI AMA OLIVE OIL

**SUBSTITUTE LONGMONT SWEET ESCAPE
GLUTEN FREE PIZZA DOUGH FOR AN ADDITIONAL 5*

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.

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 (DF/VEG/HH)

CACIO E PEPE 20

PECORINO ROMANO,
FRESH CRACKED BLACK PEPPER (VEG)

AMATRICIANA 20

GUANCIALE, TOMATO SAUCE, CALABRIAN CHILI

TRENETTE ALLA GENOVESE 21

LOCALLY FARMED VEGETABLES,
TRADITIONAL PINE NUT PESTO,
VALSERENA PARMIGIANO (CN/VEG)

CRESTA DE GALLO ALLA BOLOGNESE 23

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

CAMPANELLE CARBONARA 20

SMOKED GUANCIALE, PECORINO,
BLACK PEPPER, EGG YOLK

SARDINIAN SAFFRON RAVIOLI 25

RED SHRIMP, BUFFALO RICOTTA,
FRESH TOMATO, PRESERVED LEMON, BASIL,
VALSERENA BUTTER AND PARMIGIANO

RIGATONI ALLA NORMA 19

ROASTED EGGPLANT, TOMATO SAUCE,
CHILI, GARLIC, WILD MOUNTAIN CAPERS,
BASIL (DF/VEG/HH)

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**

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

BAR DEL LAGO VINI ALLA SPINA ~~ WINE ON DRAFT

ROSSO AND BIANCO HALF 14 / FULL 28
CARAFE

APERITIVI ~~ COCKTAILS

SPRITZ:

HUGO 17

ST. GERMAIN LIQUOR, MINT, LIME JUICE,
PROSECCO, SODA WATER

ROSSINI 17

STRAWBERRY SYRUP, MINT, PROSECCO

APEROL SPRITZ 17

APEROL, PROSECCO, SODA WATER

SIENNA 17

BULLEIT BOURBON, SIMPLE SYRUP, TUACA,
CUCUMBER, SODA WATER

FIORE DELLA PASSIONE 16

MALFY GIN, PASSION FRUIT, BASIL SIMPLE
SYRUP, ST. GERMAIN LIQUOR, SODA WATER

GRANDE SAGGIO 17

GRAN CENTENARIO PLATA TEQUILA,
GRAPEFRUIT, SAGE SIMPLE SYRUP, EGG WHITE

TÈ DEL POMERIGGIO 16

KETEL ONE GRAPEFRUIT & ROSE VODKA,
ST. GERMAIN LIQUEUR, EARL GREY SIMPLE
SYRUP, LEMON

LA SIRENA 18

CAMPARI, LIMONCELLO, ORANGE & LIME JUICE,
SIMPLE SYRUP, PROSECCO

AMALFI LEMON DROP 17

MALFY GIN, COINTREAU, LEMON JUICE,
SIMPLE SYRUP

BIRRE ALLA SPINA ~~ DRAFT BEERS

SEASONAL COLORADO BEERS 10

BIRRE ~~ BOTTLED BEERS

COORS LIGHT 8

MILLER LITE 8

BUD LIGHT 8

BUDWEISER 8

ODELL IPA 9

FAT TIRE 9

STELLA ARTOIS 9

BEEHIVE 9

NON-ALCOHOLIC CLAUSTHALER 7

BIRRE ITALIANO ~~ BOTTLED

BIRRA PERONI "NASTRO AZZURRO" LAGER 9

BIRRA MENABREA LAGER 9

BIRRA MENABREA AMBER 9

NON-ALCOHOLIC SPECIALTIES

LIMONATA 7

FRESH LEMON & LIME JUICE, SPARKLING WATER,
SIMPLE SYRUP (TRADITIONAL, STRAWBERRY,
RASPBERRY, OR VANILLA)

ITALIAN CREAM SODA 7

A REFRESHINGLY DELICIOUS DRINK OF
TORANI SYRUP, SODA WATER, HALF & HALF
(CHERRY, RASPBERRY, STRAWBERRY, VANILLA)

WINE BY THE GLASS

BOLLICINE ~ SPARKLING

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

POGGIO AL COSTA, PROSECCO BRUT ROSÈ, 14
VENETO, NON-VINTAGE

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

VIGNETO, MOSCATO D'ASTI, 16
PIEMONTE, 2021

LA COLLINA, "QUARESIMO", 17
LAMBRUSCO DELL'EMILIA, EMILIA-ROMAGNA,
NON-VINTAGE

ROSA ~ ROSE

SALVIANO, ROSÉ OF PINOT NERO, 16
UMBRIA, 2021

BIANCHI ~ WHITE

COLLESTEFANO, VERDICCHIO DI MATELICA, 18
LE MARCHE, 2021

MUIR-GRIES, SAUVIGNON BLANC, 19
TRENTINO-ALTO ADIGE, 2021

GIULIANO ROSATI, PINOT GRIGIO, 14
FRIULI-VENEZIA GIULIA, 2021

TERLANO PINOT BIANCO, 15
TRENTINO-ALTO ADIGE, 2021

TINTERO ELVIO, ROERO ARNEIS, 14
PIEMONTE, 2021

CASTELLO BANFI, "FONTANELLE", 18
CHARDONNAY, TOSCANA, 2019

ROSSI ~ RED

BORGIO MAGREDO, PINOT NERO, 14
FRIULI-VENEZIA GIULIA, 2021

DUE TERRE, NERO D'AVOLA, 15
SICILIA, 2019

BAVA LIBERA, BARBERA D'ASTI, 17
PIEMONTE, 2020

ANDREA OBERTO, NEBBIOLO, 21
LANGHE, 2020

MONTE BERNARDI, "RETROMARCIA", 18
CHIANTI CLASSICO, TOSCANA, 2020

LORENZO MATTONI, "DINAMICO", 21
ROSSO, IGT, UMBRIA, 2020

GIULIANO ROSATI, RIPASSO VALPOLICELLA, 17
VENETO, 2019

SECONDI PIATTI

POLLO ARROSTO

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

DAYBOAT COD 38

SAUTÉED ESCAROLE, FENNEL, LEMON
(GF/DF/HH)

BRANZINO ALLA CAPONATA 39

ROASTED EGGPLANT, SAN MARZANO TOMATOES,
CELERY, OLIVES, CAPERS, AGRODOLCE SAUCE
(GF/DF/HH)

OUR LASAGNE 29

TOMATO SAUCE, BEEF, RICOTTA,
PARMIGIANO-REGGIANO

SWORDFISH CON SALMORIGLIO 42

LEMON, GARLIC, PARSLEY, OREGANO,
FINGERLING POTATOES (GF/DF/HH)

ROMAN MEATBALLS 29

TOMATO SAUCE, SMOKED RICOTTA SALATA,
BUCKWHEAT POLENTA

HOUSE-MADE ITALIAN SAUSAGES 30

FAVA BEANS, PEAS, MINT, LEMON MOSTARDA
(GF/DF)

BISTECCA ALLA FIORENTINA 72

12 OZ. CERTIFIED ANGUS BEEF RIBEYE,
ASPARAGUS, LEMON, ROSEMARY (GF/DF)

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
(VEG/DF/GF/HH)

WOOD FIRED BROCCOLINI, GARLIC, LEMON,
VALSERENA PARMIGIANO (VEG/GF)

SUMMER SQUASH, MINT, BASIL, CALABRIAN CHILI,
LEMON (VEG/DF/GF/HH)

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

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

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 CREAM

CANNOLI 12

DOUBLE CHOCOLATE RICOTTA FILLING

BOMBOLINI 12

CHOCOLATE FILLED DOUGHNUT,
VANILLA CREAM SAUCE

LEMON STRAWBERRY CAKE 12

LEMON RICOTTA CAKE,
STRAWBERRY BASIL MOUSSE,
CRÈME FRAÎCHE CHANTILLY,
MACERATED STRAWBERRIES

PANNA COTTA 13

VANILLA MASCARPONE
PANNA COTTA,
GLUTEN FREE COOKIE,
BERRY MARMALADE,
FRESH BERRIES (GF)

HOUSE MADE GELATO & SORBETTO 12

DAILY SELECTION

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