



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)

### ZUCCA & CHESTNUT SOUP 18

PUMPKIN, ROASTED CHESTNUTS, ROSEMARY,  
SAGE, EXTRA VIRGIN OLIVE OIL (TREE NUTS, VEGAN)

### BABY ROMAINE INSALATA 18

RED & GREEN ROMAINE, WHITE ANCHOVY,  
PARMIGIANO CRISPS, LEMON, FOCACCIA CROUTON,  
CASTELLO DI AMA OLIVE OIL (MILK, FISH, WHEAT)

### WOOD FIRED BUFFALO MOZZARELLA & POLENTA 21

TOMATO CONSERVA, OLIVEWOOD BALSAMICO,  
BASIL, CROSTINI (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\* 26

EAGLES NEST RANCH WAGYU BEEF,  
ROASTED GARLIC, HAZELNUT OIL,  
WILD MOUNTAIN CAPERS, FRISÉE  
(TREE NUTS, WHEAT)

### BUFFALO RICOTTA CON ZUCCA 21

WHIPPED BUFFALO RICOTTA, OLIVEWOOD  
BALSAMICO, TOASTED PUMPKIN SEEDS,  
ASSORTED BABY LETTUCE (MILK, 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)

### TOMA DI CAPRA, PAJE CASEIFICO ARTIGANALE 12

GOAT'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 11

GOLFERA MORTADELLA CON PISTACHIO 11  
(TREE NUTS)

### RIVER BEAR BRESAOLA 11

### GOLFERA BRACERI PROSCIUTTO COTTO 11

### CALABRESE SOPPRESSATA PICCANTE 11

## 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 24

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

### MONTASIO 23

FONTINA FONDUTA, YUKON GOLD POTATO,  
MONTASIO FORMAGGIO, ROASTED GARLIC,  
PECORINO, ROSEMARY  
(MILK, WHEAT, VEGETARIAN)

### FIorentina 22

ROASTED ARTICHOKE HEARTS, SPINACH,  
CERIGNOLA OLIVES, RED ONION, MOZZARELLA,  
PECORINO (MILK, WHEAT, VEGETARIAN)

### CARNE 26

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

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

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 19**

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

#### **CACIO E PEPE 21**

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

#### **VONGOLE 26**

LITTLE NECK CLAMS, WHITE WINE,  
VALSERENA BUTTER, GARLIC, SHALLOT,  
CALABRIAN CHILI, BASIL  
(EGG, MILK, SHELLFISH, WHEAT)

#### **RIGATONI AI FUNGHI 25**

ROASTED COLORADO MUSHROOM RAGU,  
ITALIAN CHERRY TOMATOES, VALSERENA BUTTER,  
PARMIGIANO (EGG, MILK, WHEAT, VEGETARIAN)

#### **CRESTA DE GALLO ALLA BOLOGNESE 31**

EAGLES NEST RANCH WAGYU BEEF,  
RED WINE, POMODORO SAUCE  
(EGG, WHEAT)

#### **CAMPANELLE CARBONARA 22**

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

#### **TORTELLI AL BRASATO 34**

BRAISED VEAL STUFFED PASTA, ROASTED  
CIPOLLINI, RED WINE, ROSEMARY, VALSERENA  
BUTTER, PARMIGIANO (EGG, MILK, WHEAT)

#### **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 23**

### **SALVIA & LIMONE SPRITZ**

PROSECCO, SALVIA & LIMONE, LEMON, SAGE

### **ZENZERO SPRITZ**

PROSECCO, GINGER FALERNUM, CANDIED GINGER  
(TREE NUTS)

### **AVERNA SPRITZ**

AVERNA, LEMON, SODA

### **MORA ACIDO**

BROADMOOR BUFFALO TRACE, GRAND MARNIER,  
LEMON, AGAVE

### **API GINOCCHIA**

BROADMOOR 29 1 BOURBON, HONEY, THYME,  
LEMON

### **FUMO IL GIORNO**

LOST EXPLORER MEZCAL, DISARONNO, ORANGE,  
PINEAPPLE

### **ZUCCA 75**

MALFY GIN, PUMPKIN SPICE, CRANBERRIES

### **CARAMELLO MELA**

BRECKENRIDGE GIN, APPLE LIQUOR, CAMEL

### **BASILICO**

MACRONI ITALIAN GIN, GALLIANO, LIME, BASIL

### **ZENZERO MELA MULE**

WOODY CREEK VODKA, LIME, APPLE CIDER,  
GINGER BEER

### **BIANCO MANHATTAN**

BRECKENRIDGE VODKA, NONINO,  
CONTRATTO BIANCO WHITE VERMOUTH

## **BUILD YOUR OWN NEGRONI 24**

<b>SPIRIT</b>	<b>BITTER</b>	<b>VERMOUTH</b>
BRECKENRIDGE GIN	CAMPARI	MARTINI & ROSSI
MALFY ITALIAN GIN	CONTRATTO BITTER	CARPANO ANTICA
JACOPO POLI "MARCONI 42" ITALIAN GIN	CAPPELLETTI VINO APERITIVO	CONTRATTO VERMOUTH DI TORINO

## *BIRRE 10*

### *ALLA SPINA ~~ DRAFT BEERS (WHEAT)*

SEASONAL COLORADO BEERS

### *BOTTLED BEERS (WHEAT)*

COORS LIGHT	ODELL IPA
TEMPTER IPA, TELLURIDE	FAT TIRE
PILSNER, TELLURIDE	STELLA ARTOIS
BUDWEISER	BEEHIVE

### *NON-ALCOHOLIC (WHEAT)*

CLAUSTHALER

## *ZERO-PROOF SPECIALTIES 12*

### **MELETO**

APPLE CIDER INFUSION, NA GINGER BEER,  
SODA

### **LAMPONE**

RASPBERRIES, LIME, SODA

### **LAPO'S SPRITZ**

LAPO'S NA APERITIVO, ORANGE, VANILLA,  
LEMON, SODA

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

**ROSSO AND BIANCO** HALF 25 / FULL 40  
CARAFE

**WINE BY THE GLASS**

**BOLLICINE ~~ SPARKLING**

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

**BERLUCCHI FRANCIACORTA** EXTRA BRUT, 22  
LOMBARDIA, NV

**FERRARI BRUT**, TRENTO NON-VINTAGE 23

**PALTRINIERI LAMBRUSCO DI SORBARA** 19  
"LECLISSE", MODENA 2022

**VIETTI MOSCATO D'ASTI**, PIEMONTE 2022 15

**ROSA ~~ ROSÉ**

**LA SPINETTA** IL ROSÉ DI CASANOVA 17  
TOSCANA 2023

**BIANCHI ~~ WHITE**

**PERLAGE** PINOT GRIGIO, 15  
DELLE VENEZIE 2022

**CANTINA TERLANO** PINOT BIANCO, 16  
ALTO ADIGE 2022

**FEUDI DI SAN GREGORIO** FIANO DI AVELLINO, 18  
CAMPANIA 2022

**VETTE DI SAN LEONARDO** SAUVIGNON BLANC, 20  
DELLE DOLOMITI 2022

**COLLESTEFANO** VERDICCHIO DI MATELICA, 19  
MARCHE 2022

**CASTELLO BANFI** CHARDONNAY 19  
"FONTANELLE" TOSCANA 2022

**ROSSI ~~ RED**

**CODERO SAN GIORGIO** PINOT NERO, 18  
OLTREPÒ PAVESE, LOMBARDIA 2022

**MATTEO CORREGGIA** ROERO ROSSO, 19  
PIEMONTE 2021

**CASINA DI CORNIA** CHIANTI CLASSICO, 19  
TOSCANA 2020

**LA VALENTINA** "SPELT" 18  
MONTEPULCIANO D'ABRUZZO RISERVA 2019

**MASSERIA LI VELI** SUSUMANIELLO "ASKOS" 19  
SALENTO 2021

**ARGENTIERA** "POGGIO AI GINEPRI", 21  
TOSCANA ROSSO 2022

**SOMMELIER SELECTIONS**

**BIBI GRAETZ** TESTAMATTA, 46  
TOSCANA ROSSO 2020

**BAVA BARBERA** "PIANOALTO" NIZZA, 29  
PIEMONTE 2016

**ENZO BOGLIETTI** BAROLO DEL COMUNE 37  
DI LA MORRA, PIEDMONT 2019

**MOCALI** BRUNELLO DI MONTALCINO, 39  
TOSCANA 2019

**FEUDI DI SAN GREGORIO** TAURASI 2017 34

**GAJA CA'MARCANDA** "PROMIS" 43  
TOSCANA ROSSO 2021

**SECONDI PIATTI**

**POLLO ARROSTO**

1/2 RED BIRD CHICKEN, 34  
ROASTED POTATOES, SALSA VERDE (FISH)  
WHOLE CHICKEN, FOR TWO (FISH) 62

**BRODETTO DI PESCE** 45

SCALLOPS, LITTLE NECK CLAMS, P.E.I. MUSSELS,  
CALAMARI, SAFFRON TOMATO BROTH, CHILI,  
ROASTED FENNEL, FINGERLING POTATO  
(FISH, SHELLFISH, WHEAT)

**COD ALLA FIORENTINA** 39

BACCALÀ, SAN MARZANO TOMATOES,  
SMASHED CANNELLINI BEANS, GARLIC, BASIL  
(FISH)

**OUR LASAGNE** 30

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

**WHOLE ROASTED BRANZINO** 52

HERB-STUFFED BRANZINO, ROASTED FENNEL,  
SEARED TREVISO, LEMON (FISH)

**ROMAN MEATBALLS** 29

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

**HOUSE-MADE ITALIAN SAUSAGES** 30

ROASTED SWEET PEPPERS, ONIONS, PEPPERONATA

**WOOD FIRED TUSCAN VEAL CHOP** 60

14OZ MILK-FED VEAL, CHARRED BROCCOLINI

**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)

**ZUCCA AL FORNO**

WINTER SQUASH, OLIVEWOOD BALSAMICO, SAGE  
(VEGAN)

**CHARRED BROCCOLINI**

PARMIGIANO-REGGIANO, ROASTED GARLIC, LEMON  
(MILK, VEGETARIAN)

**FIRE ROASTED POTATOES**

ROSEMARY

**FIRE ROASTED CARROTS**

MINT, EAGLES NEST RANCH HONEY (VEGETARIAN)

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

**DOPO IL COCKTAIL CENA—  
AFTER DINNER COCKTAILS 23**

**PUMPKIN WHITE RUSSIAN**

BRECKENRIDGE VODKA, TIA MARIA  
PUMPKIN PURÉE, CREAM (MILK)

**FRANGELICO ESPRESSO MARTINI**

WHEATLEY VODKA, FRANGELICO  
ESPRESSO COFFEE (TREE NUTS)

**TOBLERONE**

FRANGELICO, BAILEYS, TIA MARIA  
CREAM (MILK, TREE NUTS)

**HOUSE MADE CREMA DI LIMONCELLO**

LIMONCELLO, CREMA  
VANILLA BEAN, CINNAMON (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, GELATIN, MILK, WHEAT)

**CANNOLI 12**

PISTACHIO, CHERRY, AND CHOCOLATE RICOTTA  
FILLING (EGG, MILK, TREE NUTS, WHEAT)

**CASTAGNOLE 12**

CARDAMOM SUGAR, CITRUS VANILLA SAUCE  
(EGG, MILK, WHEAT)

**PANNA COTTA 12**

VANILLA PANNA COTTA, CARAMELIZED  
APPLES, APPLE GELÉE, GLUTEN FREE  
CRUMBLE, CINNAMON WHIPPED CREAM  
(EGG, GELATIN, MILK)

**BONET 13**

CHOCOLATE & HAZELNUT CUSTARD,  
RASPBERRY SAUCE, GLUTEN FREE COOKIE  
(EGG, MILK, TREE NUTS)

**HOUSE MADE GELATO & SORBETTO 12**

DAILY SELECTION (EGG, MILK)

**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