



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)

MORTADELLA CON PANE 23

GOLFERA MORTADELLA, HERBED ROBIOLA DI
CAPRA, PISTACHIO, ARUGULA, HOUSE-MADE
FOCACCIA (MILK, TREE NUTS, WHEAT)

PANELLE 22

CRISPY CHICK PEA FRITTER, BOTTARGA
SPRING GREENS, LEMON, CASTELVETRANO OLIVES
CASTELLO DI AMA OLIVE OIL (MILK, FISH)

FRESH BUFFALO MOZZARELLA 22

HEIRLOOM TOMATOES, OLIVEWOOD BALSAMICO
SWEET BASIL, TOMATO CONSERVA
(MILK, 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 (TREE NUTS, WHEAT)

SUMMER SAUSAGE MARINATA 18

BUFFALO RICOTTA, PRESERVED LEMON
ROASTED PUMPKIN SEED, MINT (MILK)

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 23

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

GIALLO 22

YELLOW TOMATO CREMA, PIENNOLO DEL VESUVIO
ROASTED HEIRLOOM TOMATOES, BUFFALO RICOTTA
PARMIGIANO-REGGIANO, BASIL
(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
CARAMELIZED 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 18

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

CACIO E PEPE 20

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)

FRUTTI DI MARE 35

RED SHRIMP, CALAMARI, LITTLE NECK CLAMS
WHITE WINE, ITALIAN CHERRY TOMATOES, CHILI
BASIL, CALAMARATA AL NERO PASTA
(EGG, MILK, SHELLFISH, WHEAT)

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)

ARTICHOKE AND BUFFALO RICOTTA RAVIOLI 24

CARAMELIZED FENNEL, PRESERVED LEMON
ROASTED SUMMER SQUASH, VALSERENA BUTTER
FENNEL POLLEN (EGG, MILK, 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 23

SPRITZ:

SALVIA & LIMONE

PROSECCO, SALVIA & LIMONE, LEMON, SAGE

ZENZERO SPRITZ

PROSECCO, GINGER FALERNUM, CANDIED GINGER

AVERNA SPRITZ

AVERNA, LEMON, SODA

PUGNO ESTIVO

BUFFALO TRACE BROADMOOR BARREL, CAMPARI
PINEAPPLE, STRAWBERRY SIMPLE

AVERNA MANHATTAN

DISTILLERY 291 BROADMOOR BARREL BOURBON
AVERNA

SIPPER DI BOURBON

WOODINVILLE BOURBON, COINTREAU, GINGER ALE

BIANCO ACIDO

POLI GIN, CREAM, EGG WHITE, LEMON (EGG)

LIMONCELLO MARTINI

POLI GIN, LIMONCELLO, PROSECCO FLOAT

ESPLOSIONE DI STELLE

MALFY GIN, STRAWBERRY, LEMONADE, LEMON

CASAMASSIMA

HAMILTON WHITE RUM, MALIBU, BLUE CURAÇAO
LEMON

LAMPONE MOJITO

HAMILTON RUM, RASPBERRIES, MINT

DOLCE E PICCANTE

CASAMIGOS AÑEJO, AGAVE, LIME, HABANERO
MANGO SORBET

BUILD YOUR OWN NEGRONI 24

SPIRIT	BITTER	VERMOUTH
BRECKENRIDGE GIN	CAMPARI	MARTINI & ROSSI
MALFY ITALIAN GIN	CONTRATTO BITTER	CARPANO ANTICA
JACOPO POLI "MARCONI 42" ITALY 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

ITALIANO ~~ BOTTLED (WHEAT)

BIRRA PERONI "NASTRO AZZURRO" LAGER

NON-ALCOHOLIC (WHEAT)

CLAUSTHALER

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 2020

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 2022

ELVIO TINTERO LANGHE ARNEIS, 15
PIEMONTE 2022

MURI-GRIES SAUVIGNON, 20
ALTO ADIGE 2022

COLLESTEFANO VERDICCHIO DI MATELICA, 19
MARCHE 2021

CASTELLO BANFI CHARDONNAY 19
"FONTANELLE" TOSCANA 2021

ROSSI ~~ RED

CODERO SAN GIORGIO PINOT NERO, 18
OLTREPÒ PAVESE, LOMBARDIA 2021

ANDREA OBERTO LANGHE NEBBIOLO, 22
PIEMONTE 2022

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

MONTE BERNARDI CHIANTI CLASSICO, 19
TOSCANA 2021

ZENI VALPOLICELLA RIPASSO "MAROGNE" 20
VENETO 2020

BARACCHI "ARDITO" TOSCANA 2018 24

PRELIUS CABERNET SAUVIGNON, 19
MAREMMA TOSCANA 2021

SOMMELIER SELECTIONS

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

BAVA BARBERA "PIANOALTO" NIZZA, 29
PIEMONTE 2016

MOCALI BRUNELLO DI MONTALCINO, 39
TOSCANA 2018

GAJA CA'MARCANDA "PROMIS" 43
TOSCANA 2021

SECONDI PIATTI

POLLO ARROSTO

1/2 RED BIRD 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)

SWORDFISH ALLA SICILIANA 42

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

OUR LASAGNE 29

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

WHOLE ROASTED BRANZINO 50

HERB-STUFFED BRANZINO, ROASTED FENNEL,
SUGAR SNAP PEAS, 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, ROASTED GREEN BEANS
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)

SUMMER SQUASH

LEMON, CHILI, MINT, PARMIGIANO
(MILK, VEGETARIAN)

GREEN BEANS AND SUGAR SNAP PEAS

WHITE BALSAMICO, GARLIC
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 23**

ESPRESSO AFFOGATO MARTINI
COPPERMUSE VANILLA VODKA, KAHLÚA
ESPRESSO, VANILLA GELATO (MILK)

TRINIDAD SOUR
DISTILLERY 291 BROADMOOR BARREL RYE
WHISKEY, LEMON JUICE, ALMOND SYRUP
(TREE NUTS)

MELONE NOCCIOLATO
MIDORI, AMARETTO (TREE NUTS)

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, GELATIN, MILK, WHEAT)

CANNOLI 12
VANILLA AND CHOCOLATE CHIP
RICOTTA FILLING (EGG, MILK, WHEAT)

CHERRY RICOTTA CHEESECAKE 12
GLUTEN FREE COOKIE, RICOTTA CHEESECAKE
PALISADE CHERRIES (EGG, GELATIN, MILK)

PANNA COTTA 13
MANGO PANNA COTTA
MANGO PASSION FRUIT GELÉE
GLUTEN FREE CRUMBLE
(EGG, GELATIN, MILK)

TORTA AL CIOCCOLATO 13
ALMOND COOKIE BASE
CHOCOLATE GANACHE
CARAMELIZED HAZELNUTS
(EGG, MILK, TREE NUTS, 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