

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

Burrata – fresh mozzarella with a creamy center

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

Fregola – a type of pasta from Sardinia that typically consists of semolina dough that has been rolled into balls

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

Campanelle – a ribbed spiral short noodle

Spaghettoni - a thick version of spaghetti

Pappardelle – a long wide ribbon pasta

Strozzapreti -“priest-chokers” are short noodles made from thick dough sheets that are hand rolled or twisted in the palm and sliced short

Pollo Arrosto - roasted chicken

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

Arrabbiata – Italian for angry, meaning you are making angry or spicy tomato sauce.

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!

Nick Marchesano, Capocuoco
Lena Johnson, Direttore Di Ristorante

ANTIPASTI

TONNO CRUDO	22
CALABRIAN CHILI, CAPERS, PINE NUTS, BLOOD ORANGE, CASTELVETRANO OLIVES, TOMATO VINAIGRETTE (CN)	
EAGLES NEST RANCH WAGYU BEEF CARPACCIO *	22
FRISÉE, MARCONA ALMOND, PICKLED SHALLOTS, LEMON, CASTELLO DI AMA OLIVE OIL (CN/GF)	
BALSAMICO MARINATED BEETS	18
FRESH BUFFALO MOZZARELLA, TOASTED HAZELNUTS, OLIVEWOOD BALSAMICO (CN/V/GF)	
TUSCAN KALE SALAD	14
ROASTED GARLIC, PECORINO, CANNELLINI BEAN, BREAD CRUMBS (V/HH)	
ARUGULA & PARMIGIANO-REGGIANO SALAD	15
HAZELNUT, CASTELLO DI AMA OLIVE OIL, OLIVEWOOD BALSAMICO (GF/CN/V/HH)	
WOOD FIRED OCTOPUS	19
POTATOES, CASTELVETRANO OLIVES, BUTTER BEANS, STEWED TOMATOES, LEMON, SAFFRON AIOLI (GF)	
ROBIOLA DI CAPRI	17
EAGLES NEST RANCH HONEY, PISTACHIOS, CHIVES, CROSTINI, CASTELLO DI AMA OLIVE OIL (CN/V)	
ROMAINE SALAD	15
BABY ROMAINE LEAVES, CROUTONS, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, GARLIC PARMIGIANO DRESSING	
RADICCHIO & GARBANZO BEAN SALAD	16
LARDO, RED ONION, RADISH, RED WINE VINEGAR, CASTELLO DI AMA OLIVE OIL (GF)	

ANTIPASTI MISTI

CHEF SELECTION OF ANTIPASTI, FORMAGGI & SALUMI (CN)	28
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FORMAGGI

FORMAGGI MISTI	19
CHEF SELECTION OF 3 CHEESES	
PARMIGIANO-REGGIANO VALSERENA COW'S MILK, DOP, EMILIA ROMAGNA	13
FONTINA, COW'S MILK, DOP, VALLE D'AOSTA	10
GORGONZOLA DOLCE, COW'S MILK, DOP LOMBARDIA	10
TALEGGIO, COW'S MILK, DOP, LOMBARDIA	10
ROBIOLA DI CAPRI, GOATS MILK	10
BERTAGNI PECORINO TUADA, SHEEP MILK, DOP TOSCANA	13

SALUMI

SALUMI MISTI (CHEF SELECTION OF 3 MEATS)	18
PROSCIUTTO DI PARMA PIO TOSINI LANGHIRANO	14
SALAME ROMAGNOLO	9
GOLFERA MORTADELLA CON PISTACHIO (CN)	11
BRESAOLA	11
GOLFERA BRACERI PROSCIUTTO COTTO	10
GUANCIALE	8

(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 Valsereana 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	18
RICOTTA, FRESH MOZZARELLA, FONTINA, PARMIGIANO-REGGIANO (V)	
MARGHERITA	16
TOMATO SAUCE, BASIL, FRESH MOZZARELLA, CASTELLO DI AMA OLIVE OIL (V)	
AOSTA	19
HOUSE SAUSAGE, CHARRED PEPPER, FONTINA VAL D'AOSTA	
ZUCCA	19
ROASTED DELICATA SQUASH, PROSCIUTTO DI PARMA, CALABRIAN CHILES, OREGANO, BERTAGNI PECORINO TUADA	
FUNGHI	18
WILD MUSHROOM, AGED PROVOLONE, OREGANO, PORCINI CREAM (V)	
PALLERMO	18
ROASTED EGGPLANT, AGED PROVOLONE, CARAMELIZED ONIONS, BROCCOLINI, CASTELLO DI AMA OLIVE OIL (V)	

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

CRESTA DE GALLO ALLA BOLOGNESE	20
EAGLES NEST RANCH WAGYU BEEF, RED WINE, POMODORO SAUCE (DF)	
STROZZAPRETI ARRABBIATA	14
GARLIC, CALABRIAN CHILES, BASIL, STEWED TOMATOES, POMODORO SAUCE (DF/V)	
CAMPANELLE CARBONARA	15
SMOKED PORK, PECORINO, BLACK PEPPER, EGG YOLK	
COLORADO LAMB SUGO PAPPARDELLE	20
BRAISED COLORADO LAMB, CASTELVETRANO OLIVES, PECORINO, OREGANO	
GNOCCHI CON CALAMARI	18
CALAMARI, STEWED TOMATOES, BASIL, TOASTED BREAD CRUMBS (DF)	
RICOTTA RAVIOLI	19
BUFFALO RICOTTA, FENNEL SAUSAGE, CALABRIAN CHILES, RAPINI, OREGANO, LEMON	
CONCHIGLIE ALLA BRAVA	15
SHELL PASTA, FONTINA CREAM, BREAD CRUMB, CHIVES (V)	
SPAGHETTONI ALLE VONGOLE	19
LITTLENECK 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

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BAR DEL LAGO VINI ALLA SPINA ~~ WINE ON DRAFT

ROSSO AND BIANCO HALF 10 / FULL 20
CARAFE

APERITIVI ~~ COCKTAILS 14.00

APEROL SPRITZ
APEROL LIQUOR, PROSECCO

TÉ DEL POMERIGGIO (AFTERNOON TEA)
KETTLE ONE GRAPEFRUIT ROSE, ST. GERMAIN
LIQUOR, EARL GRAY SIMPLE SYRUP, LEMON

TUSCAN TONIC
BOMBAY SAPPHIRE, CARDAMOM SIMPLE SYRUP,
GRAPEFRUIT, TONIC

VENETO SOUR
PO' DI POLI GRAPPA, SIMPLE SYRUP, LIME,
PASTEURIZED EGG WHITES,
LUXARDO ABANO AMARO

PAPER PLANE
APEROL LIQUOR, MAKERS MARK BOURBON,
LEMON, NONINO QUINTESSENTIA AMARO

MURANO OLD FASHIONED
MOUNT GAY ECLIPSE RUM, LAVENDER HONEY
SYRUP, ORANGE BITTERS

PALERMO MANHATTAN
MICTHER'S KENTUCKY STRAIGHT RYE WHISKEY,
SWEET VERMOUTH, NONINO QUINTESSENTIA
AMARO, ANGOSTURA BITTERS

BIRRE ALLA SPINA ~~ DRAFT BEERS 8.00

BRISTOL BREWING Co.
SEASONAL SELECTION

BIRRE ~~ BOTTLED BEERS

COORS LIGHT	7.00	ODELL IPA	8.00
MILLER LITE	7.00	FAT TIRE	8.00
BUD LIGHT	7.00	STELLA ARTOIS	8.00
BUDWEISER	7.00		

NON-ALCOHOLIC CLAUSTHALER 7.25

BIRRE ITALIANO ~~ BOTTLED 8.00

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

NON-ALCOHOLIC SPECIALTIES ~~ 6.75

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)

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WINE BY THE GLASS

BOLLICINE ~~ SPARKLING

LE COLTURE, "CRUNER", 15/60
BRUT PROSECCO, VALDOBBIADENE,
VENETO, NON-VINTAGE

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

BERLUCCHI, "61", BRUT FRANCIACORTA, 20/80
LOMBARDIA, NON-VINTAGE

LA SPINETA, "BIANCOSPINO" 14/56
MOSCATO D'ASTI, 2019

FATTORIA MORETTO, 15/60
SECCO SPARKLING LAMBRUSCO,
EMILIA-ROMAGNA, NON-VINTAGE

ROSA ~~ ROSÉ

SALVIANO, ROSÉ OF PINOT NERO, 14/56
UMBRIA, 2019

BIANCHI ~~ WHITE

COLLESTEFANO, VERDICCHIO 15/60
DI MATELICA, LE MARCHE, 2019

TENUTA SAN LENARDO, "VETTE", 17/68
SAUVIGNON BLANC, TRENTO, 2019

CANTINA LE MONDE, PINOT GRIGIO, 14/56
FRIULI, 2018

PRÀ, "OTTO", 12/48
SOAVE CLASSICO, VENETO, 2019

CASTELLO BANFI, 17/68
"FONTANELLE", CHARDONNAY, 2018

ROSSI ~~ RED

BORGIO MAGREDO, PINOT NERO 14/56
FRIULI, 2019

MASTROBERARDINO, "IRPINIA", 15/60
AGLIANICO, CAMPANIA, 2018

MARINA COPPI, 15/60
"SANT' ANDREA", BARBERA, 2018

TENUTA LILLIANO, 17/68
CHIANTI CLASSICO, TOSCANA, 2017

BARACCHI, "ARDITO", 20/80
CABERNET BLEND, TOSCANA, 2016

MASSERIA LI VELI, "ORION" 13/52
PRIMITIVO, SALENTO-PUGLIA, 2019

SECONDI PIATTI

POLLO ARROSTO (GF, DF) 25
1/2 CHICKEN, POTATO, SALSA VERDE 45
WHOLE CHICKEN, FOR TWO

BRODETTO DI PESCE 46
LITTLENECK CLAMS, MUSSELS, POTATOES,
MONK FISH, SALAMI CALABRESE,
TOMATO BROTH, CROSTINI (HH)

PROSCIUTTO WRAPPED VERLASSO SALMON 36
FREGOLA, CAPERS, TOMATO, OLIVES,
LEMON, SALSA VERDE

OUR LASAGNE 25
TOMATO SAUCE, BEEF, RICOTTA,
PARMIGIANO-REGGIANO

SWORDFISH ALLA TONNATO 40
ROASTED FENNEL, POTATO, STEWED
TOMATO, CASTELVETRANO OLIVES,
TONNATO SAUCE (GF)

ROMAN MEATBALLS 22
TOMATO SAUCE, SMOKED RICOTTA SALATA,
BUCKWHEAT POLENTA

PORK CHOP MILANESE 38
CORNER POST RANCH PORK CHOP,
BRAISED GREENS, LEMON, SEA SALT,
PEACH MOSTARDA

OSSO BUCCO ALLA MILANESE 49
BRAISED BERLOTTI BEANS, STEWED TOMATO
JUS, PRESERVED LEMON GREMOLATA (GF/DF)

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 11 EACH

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

ROASTED BRUSSELS SPROUTS,
SALAMI CALABRESE, PECORINO (GF)

ROASTED WINTER SQUASH, CHILI FLAKE,
BALSAMICO, OREGANO (V/DF/GF/HH)

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

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

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DOPO IL COCKTAIL CENA— AFTER DINNER COCKTAILS

14.00

CAFFÉ ESPRESSO MARTINI

DON JULIO BLANCO, TIA MARIA COLD BREW
COFFEE LIQUOR, FRESHLY BREWED ESPRESSO

IL SOGNO

MALIBU RUM, WHITE CRÈME DE CACAO
FRANCELICO, BAILEYS

SCORPIONE

BULLIET BOURBON, FERNET BRANCA,
GODIVA DARK CHOCOLATE, BITTERS,
ALMOND ORGEAT

SEASONAL HOUSE MADE CELLO 14.00

GRAPPE

JACOPO POLI "PO' DI POLI"	15.00
GRESY DI NEBBIOLO	15.00
MAROLO MOSCATO	30.00
MAROLO BAROLO	32.00
TIGNANELLO	35.00

LAVAZZA CAFFÈ – ESPRESSO

FRESHLY BREWED COFFEE/DECAF COFFEE	5.00
ESPRESSO/DOPPIO ESPRESSO	4.00/6.00
CAPPUCCINO / CAFFÈ LATTE	7.00
SELECTION OF HOT TEA	5.00

RISTORANTE DEL LAGO DOLCI

TIRAMISU 12

ESPRESSO SOAKED LADYFINGERS
MASCARPONE MARSALA CREAM

CROSTATA 13

POACHED PEAR, PIE DOUGH
MASCARPONE ICE CREAM, LEMON PASTRY CREAM

CANNOLI 12

FRIED CANNOLI SHELL
CHOCOLATE AND ORANGE RICOTTA FILLING

GIANDUJA LAYER CAKE 13

HAZELNUT CAKE LAYERED WITH
GIANDUJA CHOCOLATE MOUSSE (CN)

RICOTTA CHEESE CAKE 12

ALMOND SUGAR DOUGH, CHERRY GELEE
KIRSCH WHIP CREAM (CN)

CASTAGNOLE 12

RICOTTA DONUTS, CARDAMOM SUGAR
ORANGE CRÈME SAUCE

HOUSE MADE GELATO & SORBETTO 12

DAILY SELECTION

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