

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

Alla Nerano – Invented in the Italian Village of Nerano on the Sorrento Peninsula, ingredients are predominately Fried Zucchini, Lemon, and aged Parmesan Cheese

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

Carpaccio – a dish of usually red meat thinly sliced and served raw. Invented in 1963 by Giuseppe Cipriani at Harry’s Bar in Venice

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

BASS CRUDO	26
CALABRIAN CHILI, CAPERS, PINE NUTS, CITRUS, SHALLOT, CASTELVETRANO OLIVES, TOMATO VINAIGRETTE (CN)	
EAGLE'S NEST RANCH WAGYU BEEF CARPACCIO *	24
FRISÉE, MARCONA ALMOND, PICKLED SHALLOTS, LEMON, CASTELLO DI AMA OLIVE OIL (CN/GF)	
BALSAMICO MARINATED BEETS	22
FRESH BUFFALO MOZZARELLA, TOASTED HAZELNUTS, OLIVEWOOD BALSAMICO (CN/V/GF)	
TUSCAN KALE SALAD	17
ROASTED GARLIC, PECORINO, CANNELLINI BEAN, BREAD CRUMBS (V/HH)	
ARUGULA & PARMIGIANO-REGGIANO SALAD	17
HAZELNUT, CASTELLO DI AMA OLIVE OIL, OLIVEWOOD BALSAMICO (GF/CN/V/HH)	
WOOD FIRED OCTOPUS	22
POTATOES, CASTELVETRANO OLIVES, BUTTER BEANS, STEWED TOMATOES, LEMON, SAFFRON AIOLI (GF)	
PROSCIUTTO & MELON	20
SUMMER MELON, EAGLE'S NEST RANCH HONEY, PISTACHIOS, CASTELLO DI AMA OLIVE OIL (CN)	
ROMAINE SALAD	17
BABY ROMAINE LEAVES, CROUTONS, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, GARLIC PARMIGIANO DRESSING	
TOMATO CROSTINI	18
HEIRLOOM TOMATO, BUFFALO RICOTTA, OLIVEWOOD BALSAMICO, CASTELLO DI AMA OLIVE OIL (V)	

ANTIPASTI MISTI

CHEF SELECTION OF ANTIPASTI, FORMAGGI & SALUMI (CN)	32
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FORMAGGI

FORMAGGI MISTI	22
CHEF SELECTION OF 3 CHEESES	
PARMIGIANO-REGGIANO VALSERENA COW'S MILK, DOP, EMILIA ROMAGNA	13
FONTINA, COW'S MILK, DOP, VALLE D'AOSTA	11
GORGONZOLA DOLCE, COW'S MILK, DOP LOMBARDIA	11
TALEGGIO, COW'S MILK, DOP, LOMBARDIA	11
ROBIOLA DI CAPRI, GOATS MILK	11
BERTAGNI PECORINO TUADA, SHEEP MILK, DOP TOSCANA	13

SALUMI

SALUMI MISTI (CHEF SELECTION OF 3 MEATS)	22
PROSCIUTTO DI PARMA PIO TOSINI LANGHIRANO	14
SALAME ROMAGNOLO	9
GOLFERA MORTADELLA CON PISTACHIO (CN)	11
BRESAOLA	11
GOLFERA BRACERI PROSCIUTTO COTTO	11
GUANCIALE	10

(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	22
RICOTTA, FRESH MOZZARELLA, FONTINA, PARMIGIANO-REGGIANO (V)	
MARGHERITA	19
TOMATO SAUCE, BASIL, FRESH MOZZARELLA, CASTELLO DI AMA OLIVE OIL (V)	
AOSTA	22
HOUSE SAUSAGE, CHARRED PEPPER, FONTINA VAL D'AOSTA	
CALABRESE	22
TOMATO SAUCE, CALABRESE, CHILI, BASIL WAX PEPPERS, RED ONION, BUFFALO RICOTTA	
FUNGHI	22
WILD MUSHROOM, AGED PROVOLONE, OREGANO, PORCINI CREAM (V)	
PALERMO	19
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	22
EAGLES NEST RANCH WAGYU BEEF, RED WINE, POMODORO SAUCE (DF)	
STROZZAPRETI ARRABBIATA	16
GARLIC, CALABRIAN CHILES, BASIL, STEWED TOMATOES, POMODORO SAUCE (DF/V)	
CAMPANELLE CARBONARA	19
SMOKED PORK, PECORINO, BLACK PEPPER, EGG YOLK	
ROYAL RED SHRIMP PAPPARDELLE	27
TOMATO CREAM, CORN, PRESERVED LEMON, CHARRED ONION, BOTTARGA	
GNOCCHI CON CALAMARI	20
CALAMARI, STEWED TOMATOES, BASIL, TOASTED BREAD CRUMBS (DF)	
RICOTTA RAVIOLI	20
BUFFALO RICOTTA, PEAS, FAVA BEANS, PEARL ONION, LEMON, PARSLEY (V)	
SPAGHETTI ALLA NERANO	16
ZUCCHINI, VALSERENA PARMIGIANA, LEMON, BASIL (V)	
SPAGHETTONI ALLE VONGOLE	22
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 14 / FULL 28
CARAFE

APERITIVI ~~ COCKTAILS

APEROL SPRITZ	16
APEROL LIQUOR, PROSECCO	
LIMONCELLO TONIC	16
MALFY CON LIMONE GIN, LIMONCELLO, BASIL, PEYCHAUD'S BITTERS, TONIC	
TÉ DEL POMERIGGIO (AFTERNOON TEA)	16
KETTLE ONE GRAPEFRUIT ROSE, ST. GERMAIN LIQUOR, HOUSE MADE EARL GRAY SIMPLE SYRUP, LEMON	
THE GODMOTHER OR THE GODFATHER	17
KETEL ONE VODKA OR DEWARS WHITE LABEL SCOTCH, TOPPED WITH DISARONNO AMARETTO, LEMON TWIST	
ROMANA	16
BACARDI RUM, CRÈME DE VIOLET, LEMON, HOUSE MADE RASPBERRY SIMPLE SYRUP	
PAPER PLANE	17
APEROL LIQUOR, MAKERS MARK BOURBON, LEMON, NONINO QUINTESSENTIA AMARO	
PALERMO MANHATTAN	17
MICTHER'S KENTUCKY STRAIGHT RYE WHISKEY, SWEET VERMOUTH, NONINO QUINTESSENTIA AMARO, ANGOSTURA BITTERS	

BIRRE ALLA SPINA ~~ DRAFT BEERS 10.00

SEASONAL COLORADO BEERS

BIRRE ~~ BOTTLED BEERS

COORS LIGHT	8.00	ODELL IPA	9.00
MILLER LITE	8.00	FAT TIRE	9.00
BUD LIGHT	8.00	STELLA ARTOIS	9.00
BUDWEISER	8.00		

NON-ALCOHOLIC CLAUSTHALER 7.00

BIRRE ITALIANO ~~ BOTTLED 9.00

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

NON-ALCOHOLIC SPECIALTIES ~~ 7.00

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", 17/66
BRUT PROSECCO, VALDOBBIADENE,
VENETO, NON-VINTAGE

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

BERLUCCHI, "'61", BRUT FRANCIACORTA, 21/84
LOMBARDIA, NON-VINTAGE

SARACCO, MOSCATO D'ASTI 16/64
PIEMONTE, 2021

FATTORIA MORETTO, 17/70
SECCO SPARKLING LAMBRUSCO,
EMILIA-ROMAGNA, NON-VINTAGE

ROSA ~ ~ ROSÉ

SALVIANO, ROSÉ OF PINOT NERO, 16/63
UMBRIA, 2020

BIANCHI ~ ~ WHITE

COLLESTEFANO, VERDICCHIO 18/71
DI MATELICA, LE MARCHE, 2020

TENUTA SAN LENARDO, "VETTE", 19/76
SAUVIGNON BLANC, TRENTO, 2020

CANTINA LE MONDE, PINOT GRIGIO, 14/56
FRIULI, 2020

PRÀ, "OTTO", 15/61
SOAVE CLASSICO, VENETO, 2020

CASTELLO BANFI, 18/71
"FONTANELLE", CHARDONNAY, 2019

ROSSI ~ ~ RED

BORGIO MAGREDO, PINOT NERO 14/56
FRIULI, 2019

MASTROBERARDINO, "IRPINIA", 18/71
AGLIANICO, CAMPANIA, 2018

MARINA COPPI, 17/70
"SANT' ANDREA", BARBERA, 2019

TENUTA LILLIANO, 18/71
CHIANTI CLASSICO, TOSCANA, 2019

BARACCHI, "ARDITO", 21/84
CABERNET BLEND, TOSCANA, 2017

MASSERIA LI VELI, "ORION" 13/52
PRIMITIVO, SALENTO-PUGLIA, 2020

SECONDI PIATTI

POLLO ARROSTO (GF, DF) 35
1/2 CHICKEN, POTATO, SALSA VERDE 65
WHOLE CHICKEN, FOR TWO

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

STRIPED BASS ALLA NORMA 36
COLORADO STRIPED BASS, EGGPLANT,
RED BELL PEPPER, CAPERS, TOMATO, BASIL

OUR LASAGNE 29
TOMATO SAUCE, BEEF, RICOTTA,
PARMIGIANO-REGGIANO

SWORDFISH ALLA TONNATO 45
ROASTED FENNEL, POTATO, STEWED
TOMATO, CASTELVETRANO OLIVES,
TONNATO SAUCE (GF)

ROMAN MEATBALLS 30
TOMATO SAUCE, SMOKED RICOTTA SALATA,
BUCKWHEAT POLENTA

PORK CHOP MILANESE 48
CORNER POST RANCH PORK CHOP,
ROASTED ASPARAGUS, LEMON, SEA SALT,
LEMON MOSTARDA

VEAL SALTIMBOCCA 48
VEAL, PROSCIUTTO DI PARMA, BROCCOLINI,
LEMON, SAGE

TASTE OF DEL LAGO ~

CHEFS SELECTION ~ FAMILY STYLE
\$88 PER PERSON

2 COURSE WINE PAIRING - \$35
TASTE OF DEL LAGO PAIRING - \$55

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
(V/DF/GF/HH)

ROASTED ASPARAGUS, PARMESAN AIOLI,
BREADCRUMB

ROASTED SUMMER SQUASH, CHILI FLAKE,
LEMON, MINT (V/DF/GF/HH)

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

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

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DOPO IL COCKTAIL CENA— AFTER DINNER COCKTAILS

CAFFÉ ESPRESSO MARTINI 16

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

TOASTED ALMOND 18

DISARONNO AMARETTO, FRANGELICO LIQUOR,
CREAM, CHOCOLATE FLAKES

AMARO JULEP 16

DARK AMARO, LEMON, SIMPLE SYRUP,
GRAPEFRUIT SODA, MINT

SEASONAL HOUSE MADE CELLO 16.00

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	6.00
ESPRESSO/DOPPIO ESPRESSO	6.00/8.00
CAPPUCCINO / CAFFÈ LATTE	8.00
SELECTION OF HOT TEA	6.00

RISTORANTE DEL LAGO DOLCI

TIRAMISU 12

ESPRESSO SOAKED LADYFINGERS
MASCARPONE MARSALA CREAM

CHOCOLATE CUSTARD 13

CHOCOLATE CUSTARD, MIXED BERRY COMPOTE,
WHIPPED CREAM, CHOCOLATE CRUMBLE (GF)

CANNOLI 12

FRIED CANNOLI SHELL
CHOCOLATE AND ORANGE RICOTTA FILLING

ALMOND RASPBERRY LAYER CAKE 13

ALMOND CAKE LAYERED WITH
VANILLA MOUSSE AND RASPBERRY GELEE (CN)

RICOTTA CHEESE CAKE 12

VANILLA SWEET DOUGH, CHERRY GELEE
WHIP CREAM

CASTAGNOLE 12

RICOTTA DONUTS, LEMON CRÈME SAUCE

HOUSE MADE GELATO & SORBETTO 12

DAILY SELECTION

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