

## antipasto e insalata



### laudisio's butter sampler:

buffalo, parmigiano reggiano, goat, fresh bread 3

### salumi sampler:

ask your server for today's selection 11

**insalata caprese**, heirloom tomatoes, burrata cheese, fresh basil, sea salt, cracked black pepper, extra-virgin olive oil 9



**house pâté**, seasonal chutney, red onion, capers, crostini 8.5

**caesar**, chopped romaine, croutons, shaved parmigiano reggiano 8.5



### hearts of romaine,

spiced pecans, gorgonzola cheese, white balsamic vinaigrette 9.75

**living bibb lettuce**, fennel, grapefruit, chevre cheese, crispy pancetta, whole grain mustard vinaigrette 9.75

## panini

### colorado leg of lamb panino,

roasted peppers, arugula, feta cheese, whole grain mustard aioli 12.5

### chicken & pancetta panino,

sourdough bread, chicken, pancetta, watercress, tomato, fontina cheese, herb aioli 12.5



**fried eggplant & fresh mozzarella cheese panino**, tomato, fresh basil, aged balsamic vinegar 11



denotes vegetarian dishes.  
at laudisio we use local, organic, all-natural ingredients whenever possible. not all ingredients are listed, alert server of any food allergies.

to learn about upcoming events at laudisio, please visit our website at [www.laudisio.com](http://www.laudisio.com)

## pizza

all pizzas are applewood-fired



**margherita**, basil, tomato, fresh mozzarella cheese 8

**salsiccia**, tomato, mozzarella cheese, homemade fennel sausage, house-roasted peppers 11



**funghi**, hazel dell mushrooms, haystack chevre & mozzarella cheeses, roasted garlic, sage 12

### fresh figs, prosciutto di parma,

fontina cheese, caramelized onion jam 11

**rucola**, bresaola, mozzarella cheese, white truffle oil, arugula, shaved parmigiano reggiano 13

**quattro stagioni**, artichoke hearts, olives, mushrooms, prosciutto, tomato, mozzarella cheese 12



**bianca**, fresh rosemary, imported olive oil, parmigiano & mozzarella cheeses 9.5

ADD prosciutto di parma 4.5

ADD arugula 3

ADD anchovies 4.5

ADD truffle oil 3

ADD egg 2.25

## dal forno



**polenta boulder**, baked polenta, spinach, asiago & ricotta cheeses, puttanesca 11



### eggplant parmigiano,

battered & golden fried eggplant, mozzarella & parmigiano cheeses, tomatoes, fresh basil, garlic, imported olive oil 11

## dolci

mini desserts 3

ask for our daily selections

executive chef: sakima isaac  
sous chefs: gabriel enlow, scott turner