

antipasto e insalata

laudisio's butter sampler:


buffalo, parmigiano reggiano, goat, fresh bread 3

salumi sampler:

ask your server for today's selection 11

antipasti misti,

house pâté, imported olives, artichoke hearts, salami, cheese, daily specialty 12

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

buffalo carpaccio all natural, arugula, horseradish crème fraîche, extra virgin olive oil 9

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

insalate

caesar whole leaf romaine lettuce, croutons, shaved parmigiano reggiano cheese 8.5

 **hearts of romaine**

gorgonzola cheese, spiced pecans, white balsamic vinaigrette 9.75

living bibb lettuce crispy pancetta, fennel, grapefruit, chevre cheese, whole grain mustard vinaigrette 10.5

 **arugula, radicchio, endive insalata**

lemon, extra virgin olive oil 9.5

 **cheese & seasonal preserved fruit**

\$3.50 for one oz. serving
\$9 for choice of three cheeses
ask your server

dal forno

 **polenta boulder**

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


 **eggplant parmigiano**

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


to learn about upcoming events at laudisio, please visit our website at www.laudisio.com

pizza

from our wood burning ovens

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

salsiccia, mozzarella cheese, housemade fennel sausage, tomato, 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 truffle oil 3

ADD anchovies 4.5

ADD egg 2.25

panini

italian pressed sandwiches: served with choice of grilled vegetables, couscous salad or soup

chicken & pancetta panino

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

colorado leg of lamb panino

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

fried eggplant & fresh mozzarella

cheese panino tomato, basil, aged balsamic vinegar 11

dolci

 **mini desserts 3**

ask for our daily selections
denotes vegetarian dishes.

laudisio uses local, organic, all-natural ingredients whenever possible. not all ingredients are listed, alert server of any food allergies.

executive chef: sakima isaac

sous chefs: gabriel enlow, scott turner