

pizza

all pizzas are applewood-fired in our wood burning ovens

- 🍄 margherita, basil, tomato, fresh mozzarella cheese 8

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

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

prosciutto di parma, mozzarella cheese, tomato 11

anchovy, capers, mozzarella cheese, tomato, oregano, anchovies 12

rucola, bresaola, mozzarella cheese, arugula, white truffle oil, 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

antipasti

antipasti misti, smoked steelhead trout, house pâté, olives, artichoke hearts, salami, cheese, daily specialty 12

sautéed mussels, garlic, lemon, white wine, butter 9.25

crispy duck confit, arugula, citrus segments, barolo vinegar, honey 11

cold-smoked steelhead trout, beet & horseradish coulis, pea shoots, citrus, crostini 11

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

arancini,

golden-fried saffron risotto balls, gorgonzola cheese, mushrooms, tomatoes, basil cream 7

- 🍄 bruschetta della casa, grilled bread, burrata cheese, roasted peppers, arugula, aged balsamic vinegar 9

calamari fritti, pomodoro e basilico 7

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

insalate

caesar, wedge of romaine, croutons, shaved parmigiano reggiano regular 8.5 small 5

- 🍄 hearts of romaine, gorgonzola, spiced pecans, white balsamic vinaigrette regular 9.75 small 6

- 🍄 roasted beet carpaccio, fresh ricotta cheese, watercress, frisée, toasted pine nuts, 20 year old balsamic vinegar, extra virgin olive oil regular 9 small 6

living bibb lettuce, fennel, grapefruit, chevre cheese, crispy pancetta, whole grain mustard vinaigrette regular 10.5 small 6.5

- 🍄 arugula, radicchio & endive insalata, lemon, extra virgin olive oil regular 9.5 small 5

- 🍄 organic mixed greens side salad, balsamic vinaigrette 6

small plates & sides

chicken sorrentino,

chicken cutlet, eggplant, pomodoro, mozzarella 8.5

grilled bistro steak, gorgonzola & port wine reduction 9

grilled shrimp, lemon, sea salt, extra virgin olive oil 11

- 🍄 seasonal vegetables 4

- 🍄 roasted potatoes 3

- 🍄 soft polenta, haystack chevre cheese 4

local beans, sausage, frisee 4.5

executive chef: sakima isaac

sous chefs: gabriel enlow and scott turner

winter at laudisio

dinner

primi

PASTA

- 🍄 spaghetti pomodoro e basilico, tomatoes, fresh basil, garlic, olive oil 9.75

- 🍄 spaghetti puttanesca, tomatoes, olives, peperoncini, capers, chili flakes, garlic, oregano, olive oil 10.5

penne arrabiata, pancetta, prosciutto, tomatoes, chili flakes, fresh basil 15

spaghetti carbonara, onion, pancetta, prosciutto, cream, parmigiano cheese, egg, black pepper 17

spaghetti, clams OR mussels, white wine, garlic, fresh herbs, lemon, olive oil 19.75

the following pastas are homemade & hand-cut in the laudisio kitchen

homemade fettuccine bianco e nero, rock shrimp, prawns, grape tomatoes, fresh herb & saffron cream 21

- 🍄 fresh fettuccine funghi, organic mushrooms, shallots, sherry, cream, truffle butter 16.75

chicken ravioli, fresh basil & tomato cream 15

homemade potato & ricotta gnocchi bolognese, traditional meat sauce, ragu, parmigiano cheese, cream 15

ADD house made sausage 4.5 ea ADD meatball 2.25 ea

RISOTTO please allow 25 minutes for our risottos

seared sea scallops, roasted root vegetable risotto, meyer lemon & endive marmalade 27

chanterelle mushroom risotto, bosina cheese fritti, winter squash, brown butter & moscato vinaigrette 21

crispy-skin duck breast, gorgonzola cheese, caramelized pearl onions, peppered honey, winter vegetable risotto 25

secondi

pesce francese, fresh fish of the day, light egg batter, lemon, white wine, shallots, fresh thyme, parsley [market price] ask your server

zuppa di pesce, clams, rock shrimp, mussels, king crab, mexican white prawns, calamari, fresh fish, saffron-infused white wine, tomato, fresh herbs, pernod 23

whole colorado rainbow trout, lentils, winter squash, braised celery, brown butter & thyme vinaigrette 23

grilled veal chop, crispy gnocchi, chanterelle mushrooms, roasted vegetables, chestnut sugo arrosto 35

8 oz beef filet, hazel dell mushrooms, caramelized onion, sage, marsala & veal reduction, potato purée 29

pan-roasted long farm pork loin, preserved meyer lemon, sausage, rosemary, local beans 21

- 🍄 eggplant parmigiano, lightly battered eggplant, mozzarella cheese, bechamel, marinara 11

- 🍄 polenta boulder, baked polenta, asiago & ricotta cheeses, spinach, puttanesca sauce: tomatoes, olives, garlic, peperoncini, capers, chili flakes, oregano, olive oil 11

chicken scarpariello, 1/2 free-range chicken, spicy sausage, olives, peperoncini, capers, red wine, red wine vinegar, rosemary potatoes 25

chicken saltimbocca, layered with prosciutto, mozzarella, spinach bechamel, madeira jus 24

chicken cacciatore, 1/2 free-range chicken, mushrooms, pearl onions, red wine, tomatoes, veal stock 19

- 🍄 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.

an 18% gratuity will be added to parties of 6 or more