
antipasti e insalate

buffalo carpaccio, all natural, arugula,
horseradish crème fraîche, extra virgin olive oil 10

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

house pâté, seasonal chutney,
red onion, capers 8.5

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

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

🌱 hearts of romaine,
gorgonzola cheese, white balsamic vinaigrette
spiced pecans regular 9.75 small 6

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

🌱 arugula, radicchio, endive insalata,
lemon, extra virgin olive oil regular 9.5 small 5

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

🌱 organic mixed greens side salad,
balsamic vinaigrette 6

pasta

(spaghettini or penne available)

🌱 pasta pomodoro e basilico, tomato, basil, olive oil,
garlic 11.75

🌱 pasta puttanesca, tomatoes, olives, capers,
peperoncini, chili flakes, garlic, oregano,
imported olive oil 12.5

pasta arrabbiata, pancetta, prosciutto, tomatoes,
chili flakes, fresh basil 17

pasta bolognese, traditional meat sauce, ragu,
parmigiano cheese, cream 17

ADD house-made sausage 4.5 ea

pasta, clams OR mussels,
white wine, garlic, fresh herbs,
lemon, olive oil 21.75

🌱 pasta con funghi, organic mushrooms,
shallots, cream, truffle butter 18.75

pasta carbonara, onion, pancetta, prosciutto,
cream, black pepper 19

pasta, rock shrimp, prawns, grape tomatoes,
fresh herb & saffron cream 23

laudisio now offers a gluten-free beer:
lakefront brewery, new grist beer 5.5

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

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

risotto

please allow 25 minutes for our risotto

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

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

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

secondi

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

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

chicken scarpariello, 1/2 free-range chicken,
spicy sausage, olives, peperoncini, capers,
red wine, garlic, red wine vinegar 24

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

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

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

dolci

seasonal crème brûlée 8

gelato or sorbetto 4

fresh fruit (ask your server)

homemade cheesecake,
seasonal fruit, berry coulis 7



winter at laudisio gluten-free dinner menu

🌱 denotes vegetarian dishes.

please note: these dishes are free of ingredients
that contain gluten, but are prepared in the same
kitchen as ingredients that do contain gluten.