

**antipasto e insalata**

**antipasti misti**

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

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


**mixed salumi platter**

ask server for current selections 6.75


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

**insalate**

**caesar** wedge of romaine, croutons shaved parmigiano reggiano cheese 8.5


 **hearts of romaine**

gorgonzola cheese, spiced pecans, white balsamic vinaigrette 9.75

 **roasted beet carpaccio,**

watercress, frisée, toasted pine nuts, fresh ricotta cheese, 20 year balsamic vinegar, extra virgin olive oil 9

**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


 denotes vegetarian dishes.

laudisio uses 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**

from our wood burning ovens

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

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

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

**prosciutto di parma**, tomato, mozzarella cheese 11

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

**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 mixed green or caesar 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

**trio of cured meats panino,**

asiago cheese, tomato, mixed greens, peperoncini vinaigrette 13.5

 **fried eggplant & fresh mozzarella**

cheese panino tomato, basil, aged balsamic vinegar 11

**dolci**

**mini desserts 3**

ask for our daily selections

executive chef: sakima isaac

sous chefs: gabriel enlow, scott turner