



winter at laudisio lunch

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
 - ◆ **ai funghi**, hazel dell mushrooms, roasted garlic, haystack chevre & mozzarella cheeses, sage 12
prosciutto di parma, mozzarella cheese, tomatoes 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

insalata

caesar, chopped romaine lettuce, croutons, shaved parmigiano reggiano cheese 8

- ◆ **arugula, radicchio, endive insalata**, lemon, extra virgin olive oil 9.25
 - ◆ **hearts of romaine**, gorgonzola cheese, spiced pecans, white balsamic vinaigrette 9.75
greek salad, feta cheese, anchovies, cucumbers, carrots, red onions, peppers, olives, oregano & anchovy vinaigrette 9.25
 - ◆ **roasted beet carpaccio**, frisée, watercress, fresh ricotta cheese, toasted pine nuts, 20 year old balsamic vinegar, extra virgin olive oil 9
living bibb lettuce, fennel, grapefruit, chevre cheese, crispy pancetta, whole grain mustard vinaigrette 9.75
 - ◆ **organic mixed green side insalata**, balsamic vinaigrette 6
- ADD grilled bistro steak 6.25
ADD grilled atlantic salmon 7.25
ADD grilled all natural chicken breast 5.25
ADD grilled oreganata-breaded calamari steak 5

panini

italian pressed sandwiches -served with choice of mixed green salad, caesar salad, soup, or french fries

- ◆ **chicken & pancetta panino**, sourdough bread, chicken, pancetta, watercress, tomato, fontina cheese, herb aioli 12.5
colorado leg of lamb panino, roasted peppers, arugula, feta cheese, 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

pasta

pasta is prepared al momento

- ◆ **spaghettini pomodoro e basilico**, tomatoes, fresh basil, garlic, olive oil 9.75
 - ◆ **spaghettini puttanesca**, tomatoes, olives, capers, peperoncini, chili flakes, garlic, oregano, olive oil 10.50
spaghettini, clams OR mussels, white wine, garlic, fresh herbs, lemon, olive oil 16.75
- the following pastas are homemade and hand-cut in the laudisio kitchen
- ◆ **chicken ravioli**, fresh basil & tomato cream 14.5
 - ◆ **fresh fettuccine con funghi**, organic mushrooms, shallots, cream, truffle butter 16.75
homemade potato & ricotta gnocchi bolognese, traditional meat sauce, ragu, cream, parmigiano cheese 13
- ADD house made sausage 4 ea
ADD house made meatball 2.25 ea

- ◆ ADD small house salad to any pasta or entree 3.50

secondi

- ◆ **polenta boulder**, baked polenta, spinach, asiago & ricotta cheeses, puttanesca sauce: tomatoes, olives, capers, peperoncini, chili flakes, garlic, oregano, olive oil 11
chicken saltimbocca, layered with prosciutto, spinach bechamel, mozzarella cheese, madeira jus 13
 - ◆ **eggplant parmigiano**, lightly battered eggplant, mozzarella cheese, bechamel, marinara 11
pesce francese, fresh fish of the day, light egg batter, lemon, white wine, shallots, fresh thyme, parsley [market price] ask your server
- ◆ denotes vegetarian dishes. laudisio uses 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

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