

## PROSECCO DRINKS

prosecco bisol 6.50  
italy's most popular  
sparkling wine

blood orange mimosa 7.50  
bisol jeio prosecco,  
fresh blood orange juice,  
blood orange wheel

laudisio bellini 6.50  
peach puree, peachicello,  
prosecco

the amalfi 6.50  
prosecco, limoncello,  
twist of lemon

raspberry fizz 6.50  
prosecco, raspicello,  
raspberry coulis

## COCKTAILS SPECIALS

bloody mary 4.  
made with house-infused  
caraway & chili vodka

house mimosa 4.

## LUNCHTIME WINES BY THE GLASS

house white and red wine  
4.50

pinot grigio 2006 anselmi  
7.25

dubini bianco 2006  
palazzone  
6.75

rosato 2006 cantele  
6.75

chianti fiorentini 2005  
lucignano  
7.50

syrah 2005 arancio  
6.75.

monte antico 2006  
6.75

ask to see our extensive  
all-italian wine list

## KIDS' DRINKS

italian sodas 2.50  
available flavors:  
raspberry, strawberry  
vanilla, almond  
or hazelnut

boulder sunrise 3.  
orange juice,  
splash of raspberry syrup,  
orange wheel



# LAUDISIO BRUNCH

## THE ITALIAN TABLE

spaghetti and eggs 9.  
with tomatoes, fresh basil, garlic, anchovies,  
eggs and extra virgin olive oil

spaghettoni with tomato and basil 9.

spaghettoni puttanesca 9.  
spicy tomato, olives, peperoncini, capers, chili flakes

creamy, soft polenta with fried eggs 8.50  
and spicy puttanesca sauce

frittata della casa 8.50  
prosciutto, mozzarella, eggplant, zucchini,  
roasted peppers and chevre

colorado lamb panino 12.  
roasted peppers, arugula, feta cheese, herb aioli  
served with balsamic tossed greens

honey-cured ham panino 11.  
bacon, fontina cheese, tomato, homemade sourdough bread  
served with balsamic tossed greens

## L'UOVA, OMELETTES

homemade duck confit and potato hash cakes 9.50  
with fried eggs, tomato and arugula

bistro steak and fried eggs 12.50

vegetarian omelette 8.75  
caramelized onions, mushrooms and goat cheese

## TRE BENEDICTS

laudisio's egg benedict 9.50  
homemade buttery brioche, shaved honey-cured ham,  
poached eggs and hollandaise

boulder benedict 9.50  
homemade buttery brioche, asparagus, oven-dried tomatoes  
poached eggs and herbed hollandaise

benedict di mare 11.50  
homemade buttery brioche, blue crab meat, avocado,  
poached eggs and spiced hollandaise

## PIATTI SPECIALE

homemade cranberry and almond granola 6.  
with seasonal fruit and honeyed peach yogurt

lemon and ricotta pancakes 7.  
with apples and raisins

fried egg and bacon sandwich 8.50  
grilled homemade sourdough bread with fried eggs, nueskes'  
applewood smoked bacon,  
tomato and fontina cheese

## INSALATE

shaved romaine and treviso radicchio 7.50  
with caesar dressing, parmigiano, olives and anchovies

mixed greens with fruit 8.  
strawberries, pears, gorgonzola,  
toasted almonds and a red wine vinaigrette

## SIDES AND EXTRAS

breakfast potatoes 3.50

asparagus & tomato  
medley 4.50

soup of the day 3.

fresh fruit cup 6.  
(ask your server)

## MEATS

laudisio's spicy sausage  
3.50

house lamb sausage 5.

duck confit & potato hash  
cake 4.

nueskes' applewood  
smoked bacon 3.50

grilled free-range  
chicken breast 6.

## SALADS

small mixed green salad  
4.

insalata caprese 4.  
homemade mozzarella,  
tomato, fresh basil  
& extra virgin olive oil

## BREAD & PASTRY

grilled homemade  
sourdough bread 3.

paul's  
cinnamon roll 3.

## MINI DESSERTS

sampler of all three 8.

chocolate mousse cup 3.  
with a vanilla anglaise

key lime custard 3.  
with spiced  
graham cracker cookie

chantilly parfait 3.  
with mascarpone, genoise  
and fruit

## OUR CHEFS

brian lockwood,  
executive chef

paul mack,  
pastry & sous chef

luke wilson,  
sous chef

**BUON APPETITO  
E GRAZIE!!!**