



LAUDISIO
CIBO • VINO • AMICI

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, haystack chevre & mozzarella cheeses, sage 12
 - fresh figs, prosciutto di parma**, fontina cheese, caramelized onion jam 13
 - 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

- insalata caprese**, heirloom tomatoes, burrata cheese, fresh basil, sea salt, cracked black pepper, extra-virgin olive oil 9
 - 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
 - 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 grilled vegetables, cous cous 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
- fried eggplant & fresh mozzarella cheese panino**, tomato, basil, aged balsamic vinegar 11

summertime at laudisio lunch

pasta

pasta is prepared al momento

- spaghettoni pomodoro e basilico**, tomatoes, fresh basil, garlic, olive oil 9.75
 - spaghettoni puttanesca**, tomatoes, olives, capers, peperoncini, chili flakes, garlic, oregano, olive oil 10.50
 - spaghettoni, 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 parmigiano**, breaded chicken, mozzarella cheese, bechamel, marinara 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