

pizza

(all pizzas can be made gluten-free for a 5 dollar upcharge, the pizza is gluten-free but is prepared in an oven where gluten is present)

margherita, basil, crushed tomatoes, hand pulled mozzarella 8.5

rucola, grape tomatoes, arugula, mozzarella 11

funghi, hazel dell mushrooms, house-made fennel sausage, cipollini onions, fontina cheese 13

carbonara, pancetta, cream, parmigiano, egg, mozzarella 11

salumi, pepperoni, piccolo pepperoni, coppa picante, prosciutto, peperoncini, crushed tomatoes, mozzarella 15

cavolini di bruxelles, brussels sprouts, marinated red onion, mozzarella, pecorino romano 11

ADD prosciutto di parma 5

ADD pepperoni 3

ADD arugula 3

ADD anchovies 4.5

ADD mushrooms 3

ADD egg 2.25

antipasti

cold smoked scottish salmon, mascarpone cheese, egg, onion, capers, dijon, grilled bread 11

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

local grass-fed beef carpaccio, arugula, parmigiano basket, horseradish cream 9

wood oven roasted olives, lemon, rosemary, roasted garlic, chili 5

bruschetta, burrata cheese, house roasted red peppers, grilled bread, arugula, aged balsamic 11

fried hand pulled mozzarella, pesto, pomodoro e basilico 8

arancini, golden-fried saffron risotto balls, gorgonzola cheese, mushrooms, tomatoes, basil cream 8

calamari fritti, salsa verde, pomodoro e basilico 8

house pâté, wisdom farm chicken liver, seasonal chutney, red onion, dijon mustard, capers, crostini 9

cheese sampler plate, colorado honey comb, seasonal preserved fruit, crostini \$4.50 per oz or \$12 for 3 oz

insalate

add chicken 6 add bistro steak 7 add salmon 8

hearts of romaine, gorgonzola, spiced pecans, white balsamic vinaigrette regular 10 small 6.50

caesar, organic chopped romaine lettuce, croutons, shaved parmigiano reggiano regular 9 small 6

organic baby spinach, poached pear, tallegio cheese, walnuts, apple pear vinaigrette 9

living bibb lettuce, fennel, citrus, chevre cheese, crispy pancetta, whole grain mustard vinaigrette regular 11 small 7

arugula, radicchio, frisée & endive insalata, lemon, extra virgin olive oil regular 9.75 small 6

organic mixed greens, balsamic vinaigrette 6.50

dal forno

eggplant parmigiano, lightly battered eggplant, mozzarella cheese, bechamel, pomodoro e basilico 12

cannelloni laudisio, crêpes stuffed with braised beef, pork & chicken, spinach, ricotta, bechamel, ragu 13

polenta boulder, baked polenta, asiago & ricotta cheeses, spinach, puttanesca sauce 12

at laudisio we use local, organic, all-natural ingredients whenever possible. not all ingredients are listed, alert server of any food allergies.

winter

dinner at laudisio

small plates & sides

chicken breast paillard, salt, pepper, lemon, olive oil 9

grilled bistro steak, gorgonzola & port wine reduction 11.50

grilled shrimp, salsa verde 11

spaghettini, aglio e olio, pine nuts, bread crumbs 6

soft polenta, gorgonzola 5

brussels sprouts 5

grilled eggplant 4

organic mashed potatoes 4

hazel dell mushrooms & shallots 6

butter roasted cauliflower 5

black lentils & pancetta 4

rosemary roasted potatoes 4

winter squash & almonds 5

spinach & garlic 6

primi

pasta

(sub gluten-free pasta for a 4 dollar upcharge)

ADD house-made sausage 4.50 ea

ADD meatball 2.25 ea

spaghettini pomodoro or spaghettini puttanesca 9

spaghettini ragu with meatballs or sausage,

tomato, red wine, herbs 14

penne arrabbiata, pancetta, prosciutto, tomato, chili flakes, basil 16

spaghettini carbonara, onion, pancetta, prosciutto, cream, parmigiano cheese, egg, black pepper 17.50

spaghettini, clams OR mussels white wine, garlic, fresh herbs, lemon, olive oil with clams 19 with mussels 15

fresh fettuccine con funghi, organic mushrooms, shallots, sherry, cream, truffle butter 17

chicken ravioli, fresh basil & tomato cream 16

homemade potato & ricotta gnocchi bolognese,

traditional meat sauce, ragu, parmigiano cheese, cream 15.75

risotto please allow 25 minutes for our risottos

seared sea scallop risotto, butternut squash,

roasted cauliflower, chanterelles, brown butter vinaigrette 29

risotto con funghi 23

slow roasted pork belly risotto, celery root, apple,

chestnut, frisee, whole grain mustard jus 19

secondi

fresh fish of the day, francese, simply grilled, or piccata

[market price]

zuppa di pesce, clams, shrimp, mussels, crab, octopus, calamari, fresh fish, saffron-infused white wine, tomato, fresh herbs, pernod 24

chicken parmigiano, breaded chicken breast, parmigiano, mozzarella, spaghettini pomodoro 17

8 oz beef filet, creamed morel mushrooms, leek mashed potatoes, seared spinach, sherry veal reduction 29.50

chicken scarpariello, 1/2 wisdom farm chicken, spicy sausage, olives, peperoncini, capers, red wine, red wine vinegar, rosemary potatoes 26

long farm pork loin scaloppine, marsala, mushrooms, shallots, sage, veal stock 19

denotes vegetarian dishes

denotes dishes that are gluten free

an 18% gratuity will be added to parties of 6 or more

executive chef: sakima isaac

sous chefs: gabriel enlow, scott turner