

# Locanda Del Borgo

## STARTERS

**Prosciutto di Parma 17**  
with burrata and housemade bread sticks

**Braised Meatballs 13**  
with marinara sauce and garlic bread

**Mussels and Clams 15**  
in a garlic tomato broth

**Bruschetta 10**  
topped with tomato, basil and hint of garlic

**Fritto Misto 15**  
lightly fried calamari, scallops, shrimp,  
artichokes and zucchini

**Crostini 14**  
topped with sautéed brussel sprouts, shallots,  
burrata, hazelnuts and balsamic glaze

**Eggplant Parmigiana 14**  
eggplant medallions baked with mozzarella,  
parmesan and tomato sauce

**Cheese and Meat Platter 18**  
selection varies

**Roasted Baby Artichokes 13**  
served with crumbled barrel aged feta and  
crispy polenta

## SOUPS & SALADS

**Lentil Soup**  
with brown rice  
Cup 7 Bowl 10

**Seasonal Vegetable Minestrone Soup**  
with basil pesto  
Cup 7 Bowl 10

**Baby Greens Salad 8**  
with carrots julienne, roma tomatoes and  
balsamic vinaigrette

**Butter Lettuce Salad 12**  
with pears, gorgonzola, pecans and  
champagne vinaigrette

**Romaine Caesar Salad 10**  
with parmesan, herbed croutons and  
housemade Caesar dressing

**Grilled Seafood Salad 16**  
with calamari, shrimp, scallops, clams,  
mussels, roasted red bell pepper,  
capers and olives

**Arugula Salad 9**  
with radicchio, fennel, shaved parmesan  
cheese

**Burrata 13**  
with golden and red beets, tomatoes and  
lemon basil pesto

## WOOD FIRED PIZZA

**Margherita 14**  
mozzarella, tomato sauce and fresh basil

**Capricciosa 16**  
mozzarella, tomato sauce, ham, mushrooms,  
artichokes topped with a sunny-side up egg

**Pizza Caprese 15**  
fresh mozzarella, fresh tomatoes and basil

**Mushrooms, Onions and Artichokes 15**  
with tomato sauce and mozzarella

**Pepperoni and Gorgonzola 16**  
tomato sauce and mozzarella

**Sausage 16**  
caramelized onions, tomato sauce and  
mozzarella

**Pizza Bianca 19**  
fresh mozzarella, prosciutto and arugula

**Eggplant 15**  
mozzarella, tomato, bell peppers and goat  
cheese

**Rollino 14**  
rolled pizza filled with arugula, ricotta and fresh mozzarella

### OUR LOCAL SUPPLIERS

Colorado Lamb from Tonali Meats ~ Boulder Natural Chicken ~ Niman  
Ranch Pork & Eggs ~ All Fish are Certified Sustainable ~ Salmon is wild  
caught in season or organic ~ Café Richesse Coffee & Espresso ~  
Our pizza crust is made with Lievito Madre, an Italian sourdough starter



## PASTA & RISOTTO

### **Alla Bolognese 18**

rigatoni in a slowly braised meat sauce

### **Orecchiette 18**

with housemade sausage & broccolini in a spicy sun-dried tomato pesto and aged ricotta

### **Linguine & Clams 21**

in garlic white wine sauce topped with "Bottarga" (mullet roe)

### **Spinach Lasagna 18**

spinach, mixed mushrooms, ricotta and fontina cheese on pistachio basil pesto sauce

### **Fettuccine & Sausage 18**

housemade sausage and mushrooms in a garlic and white wine sauce

### **Whole Wheat Spaghetti with**

#### **Roasted Salmon 20**

sundried tomatoes, capers, olives and arugula-walnut pesto

### **Ricotta Gnocchi 19**

with spring vegetable ragu and arugula-walnut pesto

### **Pappardelle 18**

housemade pappardelle with roasted eggplant, mozzarella and tomato sauce

### **Ravioli with Spinach 18**

housemade ravioli filled with ricotta and spinach with a marscapone and sage cream sauce

### **Whole Wheat Spaghetti 19**

with artichokes, peas, fava beans, pistachio pesto sauce and barrel aged feta cheese

### **Spinach Ravioli 21**

housemade spinach ravioli filled with braised short rib in a cognac and wild mushroom cream sauce

### **Lasagna 19**

hearty meat lasagna served over sauce

### **Spaghetti and Meatballs 18**

in marinara sauce

### **Risotto of the Day ~ Market Price**

chef's choice

*We are a scratch kitchen,  
thank you for your patience!*

*Mangia Bene!*



## MEAT & FISH

### **Veal Scaloppine 28**

with lemon and caper sauce, roasted potatoes and cauliflower

### **Cioppino 26**

assorted fish and shellfish stew on spaghetti with garlic and olive oil

### **Chicken Breast Milanese 23**

with spaghetti marinara

## FROM THE WOOD GRILL

### **Housemade Sausages 16**

with roasted red bell peppers and grilled polenta

### **Flatiron Steak Tagliata\*\* 26**

topped with arugula and tomatoes and served with parmesan hand cut fries

### **Grilled Salmon 28**

topped with fennel, cherry tomatoes and red onion salsa, served with asparagus and roasted potatoes

### **Branzino 29**

grilled striped bass served table side with brussel sprouts and herbed potatoes

### **Pork Chop\*\* 27**

with Port Wine-Dijon mustard sauce and served with mashed potato and garlic broccoli

### **Grilled Chicken al Mattone 23**

choose a veggie side

**All entrée and pasta split plate charge \$3**

**Gluten Free Pasta add \$3**

## SIDES

### **Garlic Bread 7**

### **Roasted Potatoes 6**

### **French Fries 6**

### **Parmesan Mashed Potatoes 6**

### **Roasted Brussel Sprouts 8**

### **Oven Roasted Cauliflower 7**

### **Roasted Vegetables 7**

### **Garlic Broccoli 7**

### **Sauteed Garlic Spinach 7**


### **Side of Spaghetti Marinara 9**

### **Side of penne with butter & parmesan 9**

### **Side of Parmesan Risotto 12**

### **Side of grilled Chicken Breast (5oz) 8**

### **Side of grilled Salmon\*\* (4 oz) 9**



\*\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy.