



Spending time with family and friends and dining together is part of the Mediterranean diet; relax in the beautiful Mountain Village.

Thank you for allowing us to serve you! At La Piazza we cook everything to order and in this high altitude more time is required for cooking. When holiday season, festivals, concerts and large parties we become extremely busy during this busy time, to maintain the same quality food and service, extra time is required! Please understand that we cannot guarantee fast service or fast cooking! Sometimes it may happen that you will have to wait even **more than one hour between courses!**

This also depends on the timing of changed reservation times, various no shows, late arrivals for multiple reasons.

We appreciate your patience! Grazie e buon appetito.

18% service charge will be added to parties of six or more. Visa, MasterCard, Amex. No checks accepted.

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

## ANTIPASTI

### **FOCACCIA ALL'AGLIO \$9**

Fresh oven roasted long Focaccia. Hand rubbed fresh garlic Tuscan style, cold pressed extra virgin olive oil

### **BURRATA \$28**

Soft milky center mozzarella, heirloom tomatoes, basil, 25 years aged Balsamico, cold pressed extra virgin olive oil

### **CARPACCIO DI SALMONE MARINATO \$26**

Cured Norwegian salmon, hearts of celery, fresh black pepper, lemon dressing  
grilled focaccia thick crackers

### **PROSCIUTTO \$28**

24 months cured Italian Parma ham with Castelvetro, Cerignola olives and crostino bread

### **SPECK AFFUMICATO \$24**

Smoked prosciutto, pickled baby cucumber, walnuts and artisan square grissinotti

### **CARPACCIO DI MANZO \$26**

Thinly sliced beef carpaccio capers, arugula,  
18 months Grana Padano, extra virgin olive oil citrus emulsion

### **SALAME E FORMAGGIO \$24**

Milano Felino salame, Grana Padano cheese, marinated sundried tomato, and evo croccantini

### **BRESAOLA ALLA VALTELLINESE \$28**

Thinly sliced cured beef loin, thinly sliced Italian white cabbage, pine nuts,  
Grana Padano, cold pressed extra virgin olive oil and lemon

## INSALATE

### **MISTA \$18**

Mixed greens, tomatoes, beets, red onions, walnuts, balsamic vinaigrette

### **CESARE \$19**

Romaine salad, Caesar dressing, croutons, shaved Grana Padano cheese  
Add Chicken \$8 / Add Shaved 12 months aged Grana Padano DOP \$6

### **CAPRESE \$22**

Mozzarella cheese, sliced tomatoes, basil, Olissimo Xo extra virgin olive oil

### **ARUGOLA \$19**

Chopped tomatoes, black olives, Grana Padano, citrus vinaigrette

## **ZUPPE**

### **MINISTRONE \$18**

Fresh mixed seasonal vegetables

### **ZUPPA DI LENTICCHIE \$19**

Chef's fresh lentil soup

### **ZUPPA DEL GIORNO A.Q.**

Fresh soup of the day

## **PRIMI**

### **LASAGNA \$34**

Black Angus, Grana Padano cheese

### **MANICOTTI ROSA \$29**

Pasta roll filled with fresh ricotta, Grana cheese, marinara pink sauce

### **RIGATONI MARINARA \$28**

Short pasta, homemade marinara sauce, Grana Padano cheese

### **RIGATONI CREMA \$27**

Short pasta, light cream sauce and Grana Padano cheese

### **RIGATONI BOLOGNESE \$43**

Short pasta, local Tehama Patriarch Black Angus meat sauce

### **RIGATONI VODKA \$45**

Short pasta, Pacific king salmon, flamed with Telluride vodka, light marinara pink sauce

### **RIGATONI SALSICCIA E BROCCOLI \$38**

Short pasta, homemade sausage, broccoli, spicy tomato sauce

### **LINGUINE AI FUNGHI \$34**

Long pasta, selected mushrooms, light cream sauce

### **PAPPARDELLE ARAGOSTA \$54**

Long pasta sautéed with Maine lobster, spicy chopped tomatoes, white wine, garlic and our brand extra virgin Olissimo XO

### **KIDS' RIGATONI PASTA \$22**

Choice of cream and Grana Padano cheese, marinara and Grana Padano or European butter and Grana Padano cheese / Add Chicken \$10

## **SECONDI**

### **POLLO PARMIGIANA \$45**

Breaded crispy free range chicken breast, marinara sauce, mozzarella

### **POLLO AL LIMONE E CARCIOFI \$39**

Lemon chicken breast, capers, artichokes

### **SCALOPPINE AI FUNGHI E MARSALA \$48**

Thinly slices veal, sautéed mushrooms, Marsala red wine sauce

### **SALMONE ALLA CHECCA \$49**

Grilled Pacific king salmon, chopped tomato, garlic, evoo, basil

### **BISTECCA ALLA GRIGLIA \$54**

Local PRIME 8 oz New York strip loin steak, finished with La Piazza salsa verde

### **DOPPIA BISTECCA ALLA GRIGLIA \$98**

Local PRIME 16 oz New York steak, seasoned with Tuscan seasoning

### **COSTATA LA PIAZZA \$130**

Local Double RL PRIME 24 oz BONE IN RIBEYE, Valtellina herbs seasoning

### **AGNELLO SCOTTADITO \$49**

Burning finger grilled rack of lamb chops finished with balsamic reduction

## **PIZZE**

### **MARGHERITA \$22**

Tomato sauce, mozzarella cheese, oregano

### **DIAVOLA \$24**

Tomato sauce, mozzarella cheese, spicy salame

### **PROSCIUTTO \$28**

Tomato sauce, mozzarella cheese, 18 month aged Prosciutto di Parma

### **VEGETARIANA \$24**

Tomato sauce, mozzarella, artichokes, bell peppers, zucchini, olives

### **SALSICCIA BORMINA \$26**

Tomato sauce, mozzarella cheese, homemade sausage, mushrooms

### **VALTELLINA \$30**

Tomato sauce, mozzarella cheese, bresaola, arugula, extra virgin olive oil

### **COTTO \$26**

Tomato sauce, mozzarella cheese, ham, artichokes, olives

## **DOLCI FATTI IN CASA - HOMEMADE DESSERTS**

### **GELATO \$15 (3 scoop)**

Vanilla - Chocolate - Pistachio - Hazelnut - Lemon - Raspberry and Mango

### **TIRAMISU' \$19**

Italian ladyfinger biscuits dipped in espresso with mascarpone & chocolate

### **MOUSSE AL CIOCCOLATO \$19**

Homemade dark chocolate espresso mousse

### **PANNA COTTA \$18**

Vanilla bean custard topped with raspberry coulis

### **TORTA CAPRESE \$24**

Homemade warm flourless chocolate cake with homemade hazelnut gelato

### **AFFOGATO AL CAFFE' \$17**

Homemade vanilla ice cream drowned in espresso coffee

## **DOLCI - Must be 21 years old**

### **CASCATA DEL BRAULIO \$24**

Vanilla homemade gelato blended with Braulio liquor from the 2026 winter Olympic town of Bormio - Valtellina

### **SGROPPINO ALLA VODKA \$22**

The refreshing homemade Lemon sorbet, shake Tito's vodka

## **APERITIVI - HAND CRAFTED ITALIAN COCKTAILS**

### **APEROL SPRITZ \$18**

### **CAMPARI SPRITZ \$19**

**NEGRONI SBAGLIATO SPRITZ** (Campari, Carpano Antica Vermouth, Prosecco) **\$20**

**BEVERONE SOTTOVENTO SPRITZ** (Campari, Aperol, Prosecco) **\$25**

**BICICLETTA** (Premium white wine, Aperol Splash) **\$18**

**MURATORE** (Premium white wine, Campari Splash) **\$18**

## **BIRRE**

**MORETTI \$8**

**PERONI \$8**

**TELLURIDE BREWING TEMPTER IPA \$7**

**TELLURIDE BREWING MOUNTAIN KOLSH \$7**

**TELLURIDE BREWING FACE DOWN BROWN \$8**

## **BIBITE**

**COKE - DIET COKE - (Can 355 ml / 12 fl oz) \$6**

**SPRITE (Can 355 ml / 12 fl oz) \$6**

**ARANCIATA (Orange soda) SAN PELLEGRINO (Can 355 ml / 12 fl oz) \$7**

**COCA COLA (Glass bottle 355 ml / 12 fl oz) \$7**

**WATER - LISSA SPARKLING / STILL (500 ml half bottle) \$7**

**WATER - LISSA SPARKLING / STILL (1l bottle) \$10.50**

**ICE TEA - UNSWEETENED (20 oz Plastic bottle) \$7**

**APPLE JUICE (15.2 oz bottle) \$7**