

Antipasti

Bread for Two • House bread, focaccia and olives	8
Romaine Salad • Roasted garlic, mustard, lemon, goat cheese, bread crumbs & olive oil	18
Il Poggio Insalata • Arugula, cherry tomato, walnuts, avocado, red onion, pomegranate & Italian dressing	20
Roasted Beets • Freshly roasted beets, arugula & sweet mustard sauce	18
Burrata • Mozzarella, cultured cream, smoked cherries, sea salt, crostini & olive oil	25
Crab Tostadas • Blue crab, cucumber, tomato, cilantro, avocado & lemon oil	26
Octopus • Potatoes, olives, cherry tomatoes, parsley, arugula & lemon oil	30
Ahi Tartare* • Avocado, shallots, capers, tomatoes & ginger oil	30
Spicy Shrimp* • Pancetta, serrano chilis, garlic, tomatoes, mango, greens & avocado	30
Caviar Oscietra 1oz* • Blinis, crackers, creme fraiche, egg, chives & red onion	135
Seafood Tower* • Crowned caviar with fresh King crab legs, stone crab, lobster tail, tiger shrimp and oysters served with multiple dipping sauces	Serves 2 or 4 - MP

Pizza

Margherita • Tomato sauce, basil & mozzarella	25
Capra • Pancetta, caramelized onions, goat cheese, roasted tomatoes & saba	24
Dustino • Sausage, hot cherry peppers, garlic, marinated tomatoes & fontina	25
PLP • Pancetta, tomato, fontina, fresh greens, garlic butter & truffle oil	25
Prosciutto • Tomato, mozzarella, prosciutto & arugula	24
Funghi • Portobella mushroom, fontina & truffle oil	24
Bamboccio • Pepperoni, mozzarella & tomato sauce	24
Garden • Pea sauce, roasted tomatoes, artichoke, onion, bell pepper, asparagus & fontina cheese	24

Gluten Free Pizza Dough Available Upon Request For Additional Charge

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

Paste

Cavatappi • Pomodoro, onion, garlic, basil & olive oil	20
Penne • Cauliflower, caramelized onions, preserved lemon, mint, chili flakes, pine nuts & parmigiano reggiano	22
Ravioli • Sweet potato & goat cheese tossed in brown butter with sage & pine nuts	30
Seafood Ravioli • Lobster & shrimp, mirepoix, sage, brown butter	36
Linguini* • Shrimp, preserved lemon, roasted peppers, tomatoes, garlic, mint & green onions	34
Garganelli • Egg pasta, bolognese, onion, basil, pecorino cheese & a pomodoro sauce	35
Gnocchi • Veal tenderloin, roasted tomatoes, asparagus & truffle butter	38
Parpadelle • Lamb ragu, tomato sauce & pecorino cheese	42
Eggplant Parmigiana • Fried eggplant, pomodoro sauce, mozzarella & pecorino cheese	42
Tonnarelli alla Ruota • Cacio e pepe cooked in a parmigiano reggiano cheese wheel.	45

Appetizer Portions Available & Gluten Free Pasta Available Upon Request For Additional Charge

Secondi

All-natural ½ Chicken • Roasted potatoes, brocoli rap & cauliflower-spicy-chimichurri	40
Seared Duck Breast* • Sweet potato Capelletti, spinach & black currant reduction	44
Berkshire Pork Chop • Roasted butternut-sweet potato, asparagus & smoked cherry-hard cider sauce	44
Colorado Lamb Chop • Roasted eggplant, carrot, shallot, asparagus & confit garlic demi-glace	84
Beef Tenderloin* • Creamy mash potatoes, grill asparagus, truffle-porcini butter & red wine demi-glace	84
Angus Tomahawk* • 30 oz Bone in Rib-eye	130

Contorni

Sautéed Broccoli Rabe • in lemon oil	13	Roasted Potatoes with Garlic-Caramelized Onion • with garlic caramelized onions	12
Brussels with Pancetta • crispy shallots & pomegranate sauce	14	Grilled Artichokes & Roasted Tomatoes	14
Whipped Mashed Potatoes	13		

ADD ONS

Black truffle	20
Lobster Tail	40
King Crab	45

eatSnowmass.com

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.