



il Rifugio

BENVENUTO

Perched high atop the Continental Divide | 3,796m

ANTIPASTO

Coppa Stagionata, Roasted Red Tomatoes, Schiacciata Piccante, Grilled Artichoke Hearts, 16 mo. Aged Prosciutto, Giardiniera, Pecorino Pepato, Castelvetro Olives, Jumpin' Good Goat Dairy First Snow, and Taleggio

Served with Warm Baguette half full

PIATO FORMAGGIO

Fruition Farms Cacio Pecora, Roasted Red Tomatoes, Jumpin' Good Goat Dairy First Snow, Grilled Artichoke Hearts, Taleggio, Giardiniera, and Castelvetro Olives

Served with Warm Baguette half full

LA MINESTRA

Crab & Corn Chowder, Chives, Cream

Served with Warm Baguette

INSALATA

Arugula, Roasted Red Tomatoes, Jumpin' Good Goat Dairy First Snow, Artichokes, Hazelnuts, and Roasted Grape Vinaigrette

PANE PIATTO

Carne—16mo. Aged Prosciutto, Fresh Mozzarella, Garlic Oil, Baby Arugula, 12 yr. balsamic

Verdura—Grilled Artichoke, Roasted Red Tomatoes, Porcini Mushrooms, Fresh Mozzarella

PANINO

Porchetta, Fig Spread, Boschetto al Tartufo, Baby Arugula, Olive Oil, Baguette

Served with Giardiniera, Castelvetro Olives and Terra Chips

Add a Stuffed Peppercini with Prosciutto and Provolone to any of the above

DOLCE

Cannoli—Filled to order with chocolate chip ricotta cream

VINO BIANCO

glass bottle

Mionetto Prosecco 187 ml

Lamberti Prosecco 750 ml

Mumm Napa Brut Prestige 750 ml

Cantine Bigi Orvieto, Umbria

Stemmari Dalila White Blend, Sicily

VINO ROSSO

Monte Antico Toscana

Querceto Chianti Classico

Revello Barbera d'Alba

Le Sughere di Frassinello

BIRRA

Birra Moretti

Peroni

Stiegl Radler

Stiegl Lager

ACQUA

Acqua Panna Still

San Pellegrino Sparkling

CAFFE

Espresso

single double

Caffe Americana

Cappuccino

Caffé Latte

Hot Chocolate

Add Carolans Irish Cream,

Tuaca, Frangelico, Amaretto,

to any Caffe Drink

DIGESTIVO

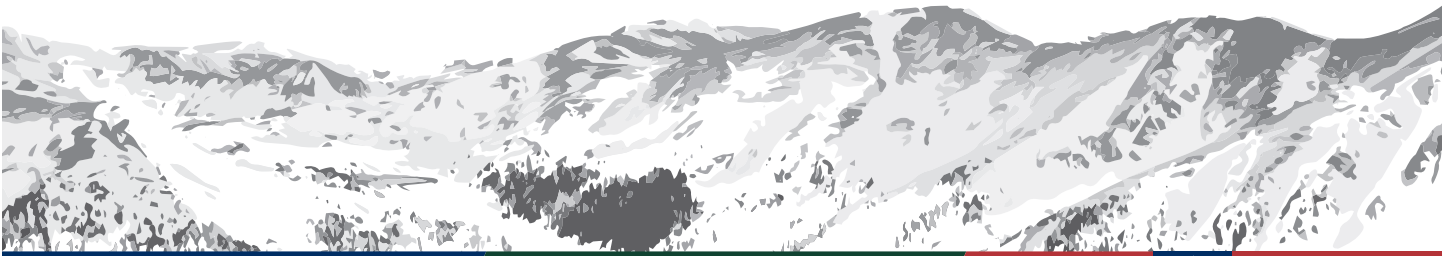
Amaro, Peach Street Distillers, Palisade CO

Pallini Limoncello

Galliano L'Autentico

Galliano Ristretto

Menu pricing is inclusive of tax.



ARAPAHOE BASIN
THE LEGEND