



APPETIZERS

POLENTA BRUSCHETTA | 9

Crispy polenta, grape tomatoes, fresh mozzarella, basil, balsamic reduction

GARLIC PARMESAN BREAD | 6

Toasted hot, and served with Asti's Marinara Sauce

CRAB CAKES | 10

3 crispy cakes, formed with blue lump crab and aromatics, onion/caper remoulade

RISOTTO | 13

Carnaroli rice, local hazel dell mushrooms, Alba White Truffle Butter, balsamic reduction

PESTO GNOCCHI | 9

Fresh, house-made potato gnocchi, tomatoes, Asti's classic basil pesto

CROSTINI MISTI | 10

3 Variations of an italian classic. thin sliced, grilled Ciabatta bread with today's featured flavors

PEI MUSSELS | 12

Garlic, red chili, tomato, white wine, bread crumb, grilled crostini

ANTIPASTI MISTI (FOR 2) | 14

A selection of cured meats, artisan cheeses, marinated vegetables and olives. Served with fresh bread

www.astiditalia.com // (303) 457-3900
14648 Delaware Street // Westminster, CO

STARTERS & SALADS

SOUP & SALAD

SOUP OF THE DAY | 7

MIXED GREEN SALAD | 7

Mixed Greens, red wine vinaigrette, julienne carrots, feta cheese, agro-dolce onions, grape tomatoes

CLASSIC CAESAR SALAD | 10

Chopped romaine lettuce, parmigiano reggiano cheese, house-made croutons, Asti's Classic Caesar Dressing

GOLDEN BEET SALAD | 9

Mixed greens, vanilla bean vinaigrette, Haystack Mountain Goat Cheese, toasted almonds, seasonal berries

FRESH BERRY SALAD | 9

Mixed greens, pomegranate vinaigrette, Danish Blue Cheese, candied pecans, seasonal berries

APPLE SALAD | 9

Mixed greens, spiced apple vinaigrette, Granny Smith Apple matchsticks, candied pecans, Haystack Mountain Goat Cheese

ENTREE SALADS

WARM SHRIMP AND AVOCADO | 16

Mixed greens, pan seared shrimp, warm champagne vinegar pan sauce, oven dried tomato, fresh avocado, herbed flatbread

GRILLED CHICKEN CAESAR SALAD | 16

Grilled all-natural chicken breast, fresh chopped romaine lettuce, Asti's Classic Caesar Dressing, house-made garlic croutons, parmesan cheese

CRISPY CHICKEN & BERRY SALAD | 16

Breaded-to-order chicken breast, mixed greens, pomegranate raspberry vinaigrette, Danish Blue Cheese, candied pecans, fresh seasonal berries

CRISPY DUCK CONFIT SALAD | 16

Crispy duck confit, mixed greens, balsamic vinaigrette, Haystack Mountain Goat Cheese, orange segments, toasted almonds, fresh berries

MAIN COURSE

ENTREES

GRILLED AHI TUNA | 26

Mashed potato, seasonal vegetables, balsamic pomegranate brown butter

GRILLED FLANK STEAK | 24

Marinated 8 oz flank steak, potato gnocchi, forest mushrooms, spinach, port wine reduction

DUCK CONFIT & GNOCCHI | 21

House-made potato gnocchi, spinach, tomato, forest mushrooms, fresh mozzarella, truffled madeira sauce

CHICKEN MARSALA | 21

Grilled chicken breast, mashed potato, seasonal vegetables, mushroom marsala sauce

PAN SEARED MAHI | 24

Pan seared mahi mahi, potato gnocchi, seasonal vegetables, blood orange emulsion

ATLANTIC SALMON | 23

Pan roasted Atlantic salmon, potato gnocchi, PEI mussels, tomato, white wine, fresh basil

RISOTTO ENTREE SPECIAL | VARIES

Carnaroli rice prepared with Chef's choice of today's freshest ingredients finished with parmesan cheese. (May be prepared vegetarian and/or vegan upon request)

Fresh
modern
ITALIAN

PASTA { *Gluten free vegetable noodles available* }

Add protein to any Pasta Dish

shrimp \$6 / Chicken \$5 / Meatball \$3 / Sausage Link \$5

CHICKEN PARMIGIAN 22 | Half 13

Breaded-to-order chicken, linguine, marinara sauce, mozzarella and parmesan

PENNE WITH SAUSAGE 22 | Half 13

Grilled italian sausage link, penne pasta, roasted red pepper, tomato, onion sausage ragu

CHICKEN ORRECCHIETTE 21 | Half 12

Roasted chicken, prosciutto, oven dried tomatoes, forest mushrooms, parmesan cream sauce

SHRIMP CAPELLINI 21 | Half 12

Angel hair pasta, bay shrimp, chili, tomato, scallions, cream

FREE-FORM SEAFOOD RAVIOLI 22 | Half 13

House made pasta sheet, PEI Mussels, fresh fish, bay shrimp, tomatoes, white wine, red chilis, scallions

MUSSEL LINGUINI 20 | Half 12

PEI mussels, linguine, tomato, garlic, white wine

PENNE CARBONARA 20 | Half 12

Penne noodles, green peas, crispy pancetta, parmigiano, cream

CHICKEN CAPRESE 22 | Half 13

Angel hair pasta, grilled chicken, fresh mozzarella, grape tomatoes, basil, balsamic reduction

FETTUCINE ALFREDO 15 | Half 10

A classic, made in our kitchen

PESTO PRIMAVERA 15 | Half 10

House made basil pesto, seasonal vegetables

PASTA MARINARA 15 | Half 10

Linguine noodles with Asti's house-made marinara sauce

BUFFALO MEAT & 3 CHEESE LASAGNA 22 |

PLEASE ALLOW 25 MINUTES

Traditional meat lasagna, house-made pasta sheets, parmigiano, mozzarella, and ricotta cheeses

Items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.