



APPETIZERS

POLENTA BRUSCHETTA

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

GARLIC PARMESAN BREAD

Toasted hot, and served with Asti's Marinara Sauce

CRAB CAKES

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

RISOTTO

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

PESTO GNOCCHI

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

PEI MUSSELS

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

FRIED MOZZARELLA

Served with Asti's Signature Marinara Sauce

ANTIPASTI MISTI (FOR 2)

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

MIXED GREEN SALAD

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

CLASSIC CAESAR SALAD

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

GOLDEN BEET SALAD

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

FRESH BERRY SALAD

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

APPLE SALAD

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

ENTREE SALADS

WARM SHRIMP & AVOCADO SALAD

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

GRILLED CHICKEN CAESAR SALAD

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

CRISPY CHICKEN & BERRY SALAD

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

CRISPY DUCK CONFIT SALAD

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

MAIN COURSE

ENTREES

GRILLED AHI TUNA

Mashed potato, seasonal vegetables, balsamic pomegranate brown butter

GRILLED FLANK STEAK 8

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

DUCK CONFIT AND POTATO GNOCCHI

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

CHICKEN MARSALA

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

ATLANTIC SALMON

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

RISOTTO ENTREE SPECIAL

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 / CHICKEN / MEATBALL / SAUSAGE LINK

CHICKEN PARMIGIAN

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

PENNE WITH SAUSAGE

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

CHICKEN ORRECCHIETTE

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

SHRIMP CAPELLINI

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

FREE-FORM SEAFOOD RAVIOLI

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

MUSSEL LINGUINI

PEI mussels, linguine, tomato, garlic, white wine

PENNE CARBONARA

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

CHICKEN CAPRESE

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

FETTUCINI ALFREDO

A classic, made in our kitchen

PESTO PRIMAVERA

House made basil pesto, seasonal vegetables

PASTA MARINARA

Linguine noodles with Asti's house-made marinara sauce

BUFFALO MEAT & 3 CHEESE LASAGNA

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.