



## APPETIZERS

### POLENTA BRUSCHETTA | 9

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

### GARLIC PARMESAN BREAD | 7

Toasted hot, and served with Asti's Marinara Sauce

### CRAB CAKES | 11

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

### RISOTTO | 14

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

### PEI MUSSELS | 14

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

### FRIED MOZZARELLA | 8

Served with Asti's Signature Marinara Sauce

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### ANTIPASTI MISTI (for 2) | 16

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

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

# STARTERS & SALADS

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## SOUP & SALAD

### SOUP OF THE DAY | 7

### MIXED GREEN SALAD | 9

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

### CLASSIC CAESAR SALAD | 11

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

### GOLDEN BEET SALAD | 11

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

### FRESH BERRY SALAD | 11

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

### APPLE SALAD | 11

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

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## ENTREE Salads

### WARM SHRIMP & AVOCADO SALAD | 19

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

### GRILLED CHICKEN CEASAR SALAD | 19

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

### CRISPY CHICKEN & BERRY SALAD | 19

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

### CRISPY DUCK CONFIT SALAD | 19

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

# MAIN COURSE

## ENTREES

### GRILLED AHITUNA | 29

Mashed potato, seasonal vegetables, balsamic pomegranate brown butter

### GRILLED FLANK STEAK | 28

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

### DUCK CONFIT AND POTATO GNOCCHI | 25

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

### CHICKEN MARSALA | 24

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

### ATLANTIC SALMON | 27

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 | 23

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

### PENNE WITH SAUSAGE | 23

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

### CHICKEN ORRECCHIETTE | 22

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

### SHRIMP CAPELLINI | 23

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

### FREE-FORM SEAFOOD RAVIOLI | 24

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

### MUSSEL LINGUINI | 21

PEI mussels, linguine, tomato, garlic, white wine

### PENNE CARBONARA | 21

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

### CHICKEN CAPRESE | 23

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

### FETTUCINI ALFREDO | 17

A classic, made in our kitchen

### PESTO PRIMAVERA | 17

House made basil pesto, seasonal vegetables

### PASTA MARINARA | 17

Linguine noodles with Asti's house-made marinara sauce

### BUFFALO MEAT & 3 CHEESE LASAGNA | 24

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.