



LUNCH MENU

Starters

Soup of the Day

Polenta Bruschetta

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

Mixed Green Salad

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

Caesar Salad

Fresh chopped Romaine lettuce, Asti's Classic Caesar Dressing, house-made garlic croutons, parmesan cheese

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

Entree Salads

Warm Shrimp and Avocado Salad

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

Crispy Chicken and Berry Salad

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

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 Duck Confit Salad

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

Pasta & Entrees

Gluten free vegetable noodles available

Atlantic Salmon

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

Chicken Caprese Capellini

Grilled chicken breast, fresh mozzarella, grape tomatoes, basil, balsamic reduction

Chicken Marsala

Grilled chicken breast, potato gnocchi, seasonal vegetables, mushroom marsala Sauce

Gnocchi with Duck Confit

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

Penne Carbonara

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

Shrimp Capellini

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

Fresh Seafood Linguine

Linguine noodles, PEI Mussels, fresh fish, bay shrimp, tomatoes, white wine, red chilies, scallions

Fettuccine Alfredo

A Classic, made fresh in our kitchen
Add Grilled Chicken / Sautéed Shrimp

Chicken Orecchiette

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

Linguine Marinara

Linguine noodles with Asti's house-made marinara sauce

Chicken Parmigiano

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

Penne with Sausage Ragù

Penne pasta, roasted red pepper, tomato, caramelized onion and sausage Ragù

Risotto of the Day

Arborio rice prepared with Chef's choice of today's freshest ingredients. Please ask your server for today's selection

Add protein to any Pasta Dish

SHRIMP / CHICKEN / SAUSAGE LINK



DAYTIME BEVERAGES

Asti d'Italia is proud to offer a full bar.
Please ask your server for your favorite cocktail.

DRINKS FOR THE DRIVER

ITALIAN SODAS

Available with/without milk

- Vanilla
- Peppermint Cherry
- Raspberry
- Hazelnut
- Almond
- Mint
- Almond Rocca

SIGNATURE DRINKS

- Piedmont**
Lemonade, Cranberry juice, Sprite
- Veneto**
Grapefruit, Grenadine, Soda
- Tuscany**
Sweetened Citrus juices, Vanilla syrup, Ginger Ale
- Sicily**
Tomato Juice, spices and seasonings

COFFEE, TEA, SODA

- Iced tea
- Milk, Chocolate Milk
- Coffee
- Espresso
- Cappuccino
- Sprite
- Coke
- Diet Coke
- Ginger Ale

DRINKS FOR THE PASSENGER

WINE FLIGHTS

Not familiar with Italian Wines? Try three with a flight!

SOFT WHITE

- Italian Blend
- Unoaked Chardonnay
- Oaked Chardonnay

LIGHT N' WHITE

- Pinot Grigio
- Tuscan Blend
- Soave

CRISP RED

- Pinot Noir
- Valpolicella
- Chianti

BIG RED

- Montepulciano
- Nero d'Avola
- Cabernet Sauv.

WINES BY THE GLASS

WHITES BY THE GLASS

- Cappucina Soave – Garganega
- Ca del Sarto - Pinot Grigio
- Bolla – Moscato
- Snoqualmie – Riesling
- Snoqualmie – Chard (no oak)
- Banfi 'Centine' – Tuscan blend
- Carmenet – Chard (oaked)

REDS BY THE GLASS

- Straccali – Chianti
- Piccini–Montepulciano d'Abruzzo
- Folonari – Valpolicella
- Eos – Cabernet Sauvignon
- Coppola – Pinot Noir
- Mandarossa – Nero d'Avola

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Fresh modern italian