



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 | 12

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

CRISPY CHICKEN AND BERRY SALAD | 12

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

GRILLED CHICKEN CAESAR SALAD | 12

Grilled All-Natural Chicken breast, fresh chopped romaine lettuce, Asti's Classic Caesar Dressing, house-made garlic croutons, parmesan cheese

CRISPY DUCK CONFIT SALAD | 12

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

PESTO PRIMAVERA

*House made basil pesto, local seasonal vegetables
Add Grilled Chicken / Sautéed Shrimp*

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 WITH MEATBALLS

*Linguine noodles with Asti's house-made marinara sauce
Add One Meatball 10*

CHICKEN PARMIGIANO

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

PENNE WITH SAUSAGE RAGU

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



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**