

Welcome to Alpino Vino

Elevation 11,966

Primi

Antipasto 45 serves Two

A Selection of Fine Cheeses & Cured Meats, Fresh Bread, Assortment of Nuts, Extra Virgin Olive Oil, Truffle Honey, Stone Ground Mustard and Rosemary Crisps

Antipasto Side Accompaniments 9ea

Gigandes White Beans

Marcona Almonds & Paprika Oil

Grilled Marinated Artichoke Hearts

Garlic and Herb Marinated Tuscan Olives

Organic Tomato-Gorgonzola Soup 16

Fresh Bread, Extra Virgin Olive Oil

Insalata Caprese 18

Buffalo Mozzarella, House-made Basil Pesto, Oven Roasted Tomatoes, Toasted Pine Nuts

Insalata Alpino 16

Fresh Italian Greens Salad with Blue Cheese, Walnuts, Craisins, Raspberry Balsamic Vinaigrette

Panzanella 16

Heirloom Tomatoes, Red Onion, Cucumber, Caper, Olive, Ciabatta, Red Wine Vinaigrette

Arancini 26

Fried Panko Crusted Risotto, Stuffed with Herbed Fontina, Lardons, Arrabbiatta

Panini

*All panini served with your choice of Organic Tomato-Gorgonzola Soup or Insalata Alpino
Add Prosciutto, Salami, or Turkey 8ea Add Lobster or Wagyu 10ea*

Alpino Vino Signature Grilled Cheese Sandwich 32

Parmesan Sourdough, Double Cream Colorado Cheese, Basil Pesto, Roasted Tomatoes, Arugula

Wagyu Panino 34

Grilled Snake River Farms Wagyu Beef, Robiola Bosina, Aioli, Crispy Onion

Prosciutto e Mozzarella Panino 32

Prosciutto di Parma, Buffalo Mozzarella, Olive Tapenade

Veggie Panino 30

White Bean Spread, Cucumber, Roasted Peppers, Heirloom Tomato, Avocado, Arugula, Balsamic

Pasta

Papardelle Bolognese 35

House-made Pasta, Angus Beef Bolognese

Cavatelli Lobster Cream 35

Maine Lobster, Citrus/Garlic Crema

Fettuccini Carbonara 35

Egg-Cream, Pecorino, Lardons

MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS in our Menu Items, including:
Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame.
Please contact staff for further information.
\$6 charge for split plates