

Welcome to Alpino Vino

Elevation 11,966 – The Highest Elevation Restaurant in North America.

Antipasto 38 serves two

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

Antipasto Side Accompaniments 9 each

*Tomato~Olive Spread
Gigandes White Beans
Oven Roasted Yellow Tomatoes
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 16

Buffalo Mozzarella, House-made Basil Pesto, Oven Roasted Tomatoes, 12yr Balsamic of Modena

Insalata Alpino 16

*Fresh Arugula, Frisee and Radicchio Salad with Blue Cheese, Walnuts, Pomegranate,
Raspberry Balsamic Vinaigrette*

Panini

*All panini served with your choice of Organic Tomato-Gorgonzola Soup or Insalata Alpino
Add Prosciutto, Salami, or Turkey 6 each*

Alpino Vino Signature Grilled Cheese Sandwich 26

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

Wagyu Panino 32

Roasted Snake River Farms Wagyu Beef, Robiola Bosina, Brown Butter Aioli, Crispy Onion

Prosciutto e Fontina 24

Prosciutto di Parma, Fontina Cheese

Veggie Panino 24

White bean spread, grilled artichokes, roasted tomatoes, avocado, arugula

Pasta

Lasagna Bolognese 32

House-made pasta, Angus beef Bolognese, San Marzano Ragu, Bechemel

Lobster Gnocchi 34

House-made Potato Gnocchi, Maine Lobster, Citrus/Garlic crema

Eggplant Parmesan GF V 28

Layered eggplant, pomodoro, pesto, Grana Padano cheese

\$6 charge for split plates