

## Chefs Club Aspen Presents:

### Antipasti

Parmigiana di Melanzane 26  
*eggplant, mozzarella, San Marzano tomato, basil,  
parmesan*

Gamberetti alla Pizzaiola 25  
*baby prawn, San Marzano tomato, garlic, oregano*

Tartare di Tonno 28  
*yellow fin tuna, evo, sea salt, cracked pepper, lemon  
zest*

Mozzarella di Bufala Campana 26  
*buffalo mozzarella, cherry tomatoes, arugula, evo*

Calamari Fritti \$  
*lemon, aioli, pizzaiola*

Tartare di Manzo 28  
*beef filet, carrot cream, red onions, egg yolk,  
parmesan*



### Pesce

Whole Mediterranean Branzino 78  
*baked in a salt crust, purple cabbage, citron vinaigrette*

Polipetti 46  
*baby octopus, tomato sauce, parsley, grilled bread*



### Carne

Cotoletta alla Milanese 62  
*breaded and fried veal, arugula, cherry tomato*

Tagliata di Manzo 82  
*wagyu beef, arugula, parmesan, tomatoes, balsamic  
reduction*

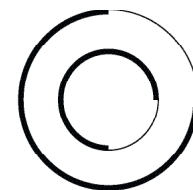
Pork Belly 54  
*apple purée, braised purple cabbage, red wine reduction*

Costolette d'Agnello 54  
*trio of lamb rack, sautéed spinach, red wine reduction*



CONCA DEL SOGNO

Family owned for 60 years, Conca del Sogno, located in Nerano Bay on Italy's Amalfi Coast, focuses on quality and fresh ingredients. With great traditional recipes and one-of-a-kind atmosphere, Conca has become an iconic destination for seafood, pasta, and more. We hope you enjoy a little taste of Italy here at Chefs Club Aspen.



CHEFS  
CLUB



Instantly see photos of our most popular dishes by holding your smartphone camera over this barcode

### Paste

Spaghetti alla Nerano 34  
*zucchini, parmesan, pecorino, basil*

Fettuccine 38  
*wild mushroom mix, chili, evo, garlic*

Penne alla Siciliana 34  
*San Marzano tomato, eggplant, mozzarella, basil,  
parmesan*

Ravioli Caprese 38  
*ricotta filled ravioli, San Marzano tomato, basil, parmesan*

Lasagna 34  
*San Marzano tomato, minced pork and beef, bechamel, egg,  
mozzarella, basil, parmesan*

Risotto al Limone con Gamberi 38  
*lemon risotto with shrimp, toasted bread crumble*



### Contorni 14

Spinaci Saltati  
*sautéed spinach*

Braised Purple Cabbage

Insalata Mista  
*mixed green salad*

Insalata di Rucola  
*wild arugula, cherry tomato, shaved parmesan*

Verdure di Stagione  
*char grilled seasonal vegetables, evo, garlic*