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
dressed tuna, evo, sea salt, cracked pepper, lemon zest

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

Calamari Fritti  04
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

Chefs Club Aspen Presents:

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.

Paste

Spaghetti alla Nerano 34
(Anita bc Qel mQil rscp)
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