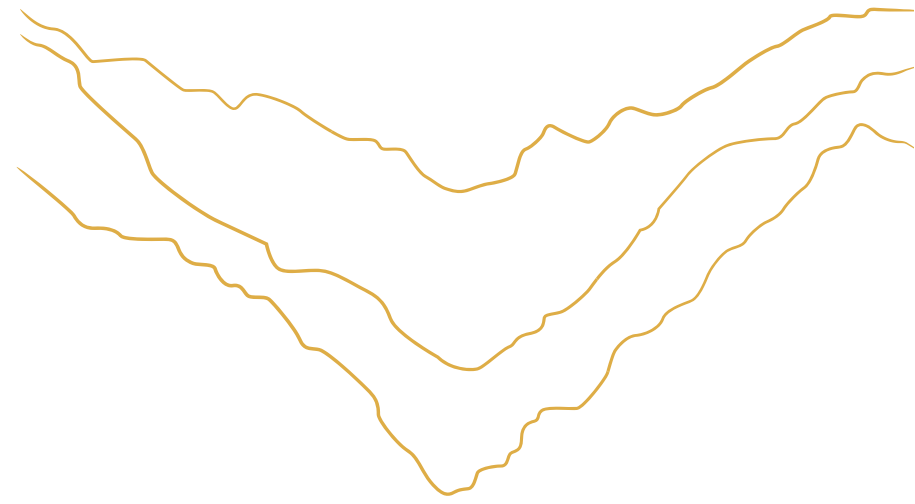


SUSTAINABILITY STATEMENT



Every dish we serve starts by working closely with our local network of sustainable farmers and partners. Food choices that emphasize delicious, locally grown, seasonally fresh, and whole or minimally processed ingredients are good for us, good for local farming, and ranching communities, and good for the planet. Our on-mountain restaurants only serve ground beef that is locally raised, grass-fed, and hormone & antibiotic free. The chickens we serve are born and raised in Colorado. Our salmon is sustainably raised and source verified. We find great value in helping small-scale ranchers and farmers make a living from the land. A byproduct of our practice is a strengthened community by keeping many of our dollars in the Roaring Fork Valley.

Additionally, we work hard to reduce our waste stream and minimize our impact on the environment by composting. Sam's and Aspen Skiing Company are committed to protecting the environment and leading the way in corporate responsibility and sustainability.



THIS MENU IS THOUGHTFULLY
CREATED BY OUR VERY
PASSIONATE CULINARY TEAM



WE HOPE YOU
INDULGE + ENJOY



Sam's



SNOWMASS



ITALIAN-INFLUENCED
MOUNTAIN SOUL



22% gratuity will be added to parties of six or more.



Many items on the menu contain ingredients that are not listed, please inform your server of any food allergies or dietary restrictions before placing your order.



**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. The Colorado department of health would like to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness... WE would like to inform you that these "raw or undercooked" foods are also delicious!*



ANTIPASTI

OUR HOUSE BREAD

Baked Daily with amore

11

PROSCIUTTO BOARD

Onion Coccoli, Fig Jam, Ricotta

28

CHILLED TIGER SHRIMP DIAVOLO

Meyer Lemon Aioli, Calabrian Chili,
Marcona Almonds

23

GRASS-FED BEEF TARTARE*

Hand Chopped with
Lemon Anchovy Vinaigrette,
Capers, Olives, Chilies

25

CHICKEN LIVER PATE

Carrot Marmellata, Walnuts, Sage,
Grilled Sourdough

23

THE SLOPPY GIUSEPPE

Grilled Country Sourdough,
Grass-Fed Beef Bolognese,
Pecorino, Mint

21

WARM RICOTTA

Local Honey, Mint, Chilies

18

BURRATA

Tomato Pomodoro, Balsamico

20

WARM OLIVES

Fennel, Rosemary, Lemon

11

MARGHERITA ARANCINI

Risotto Stuffed with Tomato,
Mozzarella, Basil

19

PASTA

RIGATONI BOLOGNESE

Local Grass-Fed Beef, Ricotta, Mint

23 | 33

POTATO GNOCCHI

Pancetta, Mushrooms, Rosemary

24 | 35

BUCATINI POMODORO

San Marzano Tomatoes, Basil, Burrata

21 | 31

SHRIMP FUSILLI

Basil Pesto, Pine Nuts, Lemon Botarga Bread Crumbs

24 | 35

THE GRANDMA STYLE PIZZA

What Italian Grandmothers Would Make at Home,
The Pizza of the House, the Pizza á la Nonna

27

PLATES

LEMON ROSEMARY ROASTED CHICKEN

Herb Salad

33

GRILLED ROCKY MOUNTAIN TROUT

Meyer Lemon Vinaigrette, Capers, Arugula

32

SIRLOIN GREMOLATA

10 Oz. Grilled Beef Sirloin, Roasted Butternut, Parmesan

59

SPINACH AND RICOTTA CRESPELLE

Simple Tomato Sauce, Arugula, Parmesan

29

LAMB BURGER*

Tomato Pomodoro, Provolone, Basil

28

SALADS + SOUPS

ARUGULA

Radish, Parmigiano, Fennel, Currants, Lemon

18

LEAFY GREENS

Shaved Apples, Hazelnuts, Ricotta Salata,
Cider Vinaigrette

20

RIBOLLITA

Tuscan Bean Soup with Parmigiano & Vegetables

16

STRACCIATELLA

Italian Egg Drop Soup with Chicken & Spinach

17

SIDES

All Sides are \$13 Each

TUSCAN WHITE BEANS

Roasted Garlic, Sage, Olive Oil

BROCCOLINI

Garlic, Red Chile

FRIED BRUSSELS SPROUTS

Tahini, Pomegranate

ROSEMARY MARBLE POTATOES

Paprika Aioli

Sam's

FOOD FOR SHARING

PRANZO IN FAMIGLIA