

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



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

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The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

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*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!

SNOWMASS



ITALIAN-INFLUENCED
MOUNTAIN SOUL



ANTIPASTI



OUR HOUSE BREAD

Whipped Butter, Preserves

15

Add Warm Ricotta, Orange Honey, Mint

+ 14

PROSCIUTTO SAN DANIELE

Coccoli Fritto, Fig Jam,

Bellwether Farms Ricotta, EVOO

31

CHILLED FRUTTI DI MARE

Calamari, Shrimp, Scallop, Mussels,
Preserved Lemon, 'Nduja Vinaigrette

32

FITCH RANCH BEEF CARPACCIO*

Cured Yolk, Pine Nut, Pecorino,
Saba, Sourdough Crostini

42

BRUSCHETTA

Grilled Sourdough, Tomato Jam,
Bresaola, Radish, Lemon Aioli

26

BURRATA

Pomodoro Jam, Balsamic

25

WARM OLIVES

Garlic, Fennel, Rosemary, EVOO

14

SLOPPY GIUSEPPE

Grass Fed Beef & Pork Bolognese,
Parmesan, Mint, Grilled Sourdough

25

PASTA



RIGATONI BOLOGNESE

Fitch Ranch Grass-Fed Beef & Pork,
Parmesan, Ricotta, Mint

26 | 37

BUCATINI POMODORO

San Marzano Tomato, Basil, Burrata

24 | 35

LOBSTER CANESTRI

Pistachio Artichoke Pesto,
Orange, Fennel, Cultured Butter

31 | 44

THE GRANDMA STYLE PIZZA

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

35

PLATES



FITCH RANCH BISTECCA ALLA FIORENTINA*

24 oz Bone In NY Strip, Radicchio,
Citrus-Anchovy Vinaigrette

90

GRILLED SWORDFISH

Kale, Meyer Lemon, Sundried Tomato

48

LEMON ROSEMARY CHICKEN

Arugula, Endive, Walnut, Apricot Relish

41

SAM'S BURGER*

Fitch Ranch Lamb, Guanciale, Balsamic Onion,
Roasted Tomato Aioli, Arugula, Smoked Provolone

32

SALADS + SOUPS



LEAFY GREENS

Shaved Apple, Hazelnut, Ricotta Salata,
Cider Vinaigrette

22

SQUASH PANZANELLA

Bellwether Farms Ricotta,
Winter Squash, Arugula, Pumpkin Seeds,
Focaccia, Butternut Vinaigrette

21

RIBOLLITA

Tuscan Bean Soup, Parmesan, Rosemary, EVOO

17

STRACCIATELLA*

Parmesan Broth, Egg, Chicken, Spinach

19

SIDES

All Sides are \$16 Each



TUSCAN WHITE BEANS

Roasted Garlic, Sage, EVOO

CHARRED BROCCOLINI

Bagna Cauda

BRUSSELS SPROUTS

Tahini, Pomegranate Molasses

ROSEMARY MARBLE POTATOES

Paprika Aioli

Sam's

FOOD FOR SHARING

PRANZO IN FAMIGLIA

WINE

SPARKLING

FLOR Prosecco	16		n/a		64
<i>Veneto, Italy</i>					
MÖET & CHANDON Imperial Brut Champagne.....	35		n/a		140
<i>Champagne, France</i>					

WHITE

GRANDES PERRIERES Sancerre.....	26		35		105
<i>Loire Valley, France</i>					
PERMANI Pinot Grigio.....	15		20		60
<i>Friuli, Italy</i>					
CIECK Erbaluce di Caluso	17		23		68
<i>Piedmont, Italy</i>					
JEAN-MARC BROCARD Chablis 'Saint Claire'	23		31		92
<i>Burgundy, France</i>					
FRANK FAMILY Chardonnay	20		27		80
<i>Carneros, California</i>					

ROSÉ

LA SPINETTA Rosé di Casanova	18		24		70
<i>Tuscany, Italy</i>					

RED

BELLE GLOS 'BÖEN' Pinot Noir	17		23		68
<i>California, USA</i>					
BORGOGNO Barbera d'Alba	19		25		76
<i>Piedmont, Italy</i>					
PODERE LE RIPI Sangiovese.....	22		29		88
<i>Montalcino, Italy</i>					
CHATEAU L'ANGEVIN Bordeaux Supérieur.....	18		24		70
<i>Bordeaux, France</i>					
CLOS DU VAL Cabernet Sauvignon	25		33		100
<i>Napa Valley, California</i>					

BEER

MODELO ESPECIAL , Casa Modelo.....	10
<i>Mexico City, Mexico</i>	
EXCESS IN MODERATION HAZY IPA , Aspen Brewing Co..	11
<i>Aspen, Colorado, USA</i>	
TEMERITY IPA , Mountain Heart Brewing Co.....	11
<i>Carbondale, Colorado, USA</i>	
HOEGAARDEN BELGIAN WHEAT , Brouwerij Hoegaarden ..	11
<i>Hoegaarden, Belgium</i>	
PERONI , Nastro Azzurro.....	10
<i>Rome, Italy</i>	
STELLA ARTOIS , Anheuser-Busch.....	10
<i>Leuven, Belgium</i>	
NON-ALCOHOLIC GOLDEN LAGER , Gruvi.....	10
<i>Denver, Colorado, USA</i>	

DRINKS

COCKTAILS

NEGRONI SPRITZ Tanqueray Gin, Sweet Vermouth, Campari, Aperol, Prosecco 24	PASSION FRUIT MARGARITA Casa Dragones Tequila, Cointreau, Passion Fruit, Black Salt 29
BLOOD ORANGE PALOMA Lalo Tequila, Blood Orange, Grapefruit, Lime, Soda, Tajin 24	ALPINE TODDY Tin Cup Bourbon, Marble Gingercello Liquer, Honey, Lemon 22
CHAI WHITE RUSSIAN Chai Infused Vodka, Kahlúa, Cream 22	CARAJILLO Licor 43, Espresso, Clove 21
BULL RUN Red Bull Tropical, Vodka, Pineapple, Lime, Mint 19	PEACH LEMON SPRITZ N/A Figlia Sole Aperitif, Tonic, Lime 18
AMAROS	
16 each	
CAMPARI	STREGA
APEROL	LUCANO
MONTENEGRO	ZUCCA
NONINO	CHARTREUSE YELLOW
AVERNA	CHARTREUSE GREEN
BRAULIO	FERNET BRANCA
RAMAZZOTI	

FLIGHT OF 3 AMAROS

Any 3 for \$31

DOLCI

OLIVE OIL CAKE Mascarpone, Fruit Preserves 14	GELATO Flavor of the Moment, Pizzelle Cookie 12
CANNOLI Flavor of the Moment 12 each	AFFOGATO Vanilla Gelato, Espresso 12
CHOCOLATE PANNA COTTA Hazelnut Crumble 14	TIRAMISU AFFOGATO Espresso, Mascarpone 15

COFFEE & DIGESTIF

CAFÉ AMARETTO 13

CHILLED CAFFO AMARO 13

..... **BAR & PATIO**

WARM RICOTTA

Orange Honey, Mint, Radish, Chilies,
Grilled Focaccia

24

SLOPPY GIUSEPPE

Grass Fed Beef & Pork Bolognese,
Pecorino, Mint, Grilled Sourdough

25

SALUMI Y FORMAGGI

Prosciutto San Daniele, Bresaola, Burrata
Bellwether Farms Ricotta, House Made Bread & Preserves

48

RIBOLLITA

Tuscan Bean Soup, Parmesan, Rosemary, EVOO

17

SAM'S BURGER*

Fitch Ranch Lamb, Guanciale, Balsamic Onion,
Roasted Tomato Aioli, Arugula, Smoked Provolone

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RIGATONI BOLOGNESE

Fitch Ranch Grass-Fed Beef & Pork
Parmesan, Ricotta, Mint

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