



antipasti

castelvetrano olives

orange, aleppo pepper, garlic, olive oil 6

* fancy toast

house ciabatta, poached pears, grapes, prosciutto, italian gorgonzola, almond, thyme 19

7x ranch meatballs

(chuck, pork belly, & pancetta) crushed tomato, parmigiana, petite basil 12

* wild boar crepinette

house grind sausage, fregola salad, romesco 18

zuppa di pomodoro

focaccia, grana padano, horseradish cream, basil 12

7x ranch carne crudo*

remoulade, chive, egg yolk, polenta rosemary toast 14

insalata

verde

rebel farms arugula, goat gouda, lemon, olive oil 12

kale and beet salad

tuscan kale, variations of beet, grana padano, hazelnut, apple shrub vinaigrette 14

wood-oven roasted carrots

simmered anson mills farro, chickpeas, carrot cumin vinaigrette, puffed farro, pine nut 14

lil' gems

esoterra farms little gems, pickled grapes, baby fennel, watermelon radish, everything spice, green goddess 15

Gluten free or grain free pasta available upon request 3/6.

pasta

bucatini

guanciale, fennel sausage, fresh tomato sauce, grana padano, petite basil 14/26

tagliarini

squid ink pasta, calabrian chile, mussels & squid, orange zest, spicy greens, parsley 15/28

conchiglie

smoked shells, wild mushrooms, butternut squash, spinach, mornay 25

* farfalle

braised colorado goat, purple cherokee tomato, goat gouda 18

risotto

fungo (hen of the woods, chanterelle, lobster, trumpet) grana padano, parsley 34

* mafaldine

colorado lamb bolognese, aged mozzarella 18/35

* fettuccine

parsnip alfredo, chives, crispy root vegetable 15/28

secondi

* pollo al limone

pan-seared half of a mary's farm chicken, pan sauce, grilled lemon, mustard frill 26

pork milanese

escarole, treviso, radish, lemon anchovy dressing, pecorino, lemon 24

7x ranch new york strip (16oz)

mostarda di frutta 54

roasted quail

lombardy stuffed quail, sage polenta, chicken jus 28

contorni

* black truffle colorado potatoes

truffle aioli, mustard greens 9

garlic bread

housemade focaccia, grana padano, parsley, evoo 7

roasted broccolini

gouda fonduta, super seeds, roasted lemon 12

pizza

margherita

red sauce, fresh mozzarella, basil 12

the spicy

red sauce, pepperoni, pepperoncini, pickled fresno, red onion, fontina, aged mozzarella, calabrian chile, basil 17

commendatore

garlic oil, aged mozzarella, montasio, fennel sausage, prosciutto, sopressa 17

* spicy clam

chile oil, surf clam, garlic, parmigiana, chopped parsley 18

* signore bianco

stracciatella, parmigiano, creamed leek, red onion, green olive, fresno chile, fennel 16

3x cheese

fontina, grana padano, mozzarella, evoo, rosemary 15



* chef Carrie's favorites

segretto

private dining experience, ask your server for details.

* Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed.

gluten-free pizza crust 5

Book your holiday event at Bar Dough!

Bar Dough is a great place to host your holiday event! We offer experiences for small and large groups, half- and full-buyouts and private events. We work personally with our guests to curate the perfect experience for groups of all kinds.

Our holiday schedule fills quickly, so please contact maggie@bardoughdenver.com today to inquire.



cocktails

perso in amore

leopold's silvertree vodka, giffard passion fruit, lemon, lillet rose 13

il mio

breckenridge vodka, hibiscus, lemon, lime, agave, contratto 12

in the barrel

bols aged genever, galliano apertif, cocchi torino vermouth 13

preface

meletti anisette, lime, luxardo cherry 12

home again

rittenhouse rye, don ciccio nocino, calvados, giffard banane brasil 14

top hat

four roses, luxardo amaretto, grand marnier, galliano cafe 13

pensieri caldi

diplomatico rsv rum, teakoe definitive detox tea, cinnamon, honey (served slightly chilled) 12

allégro

espolon blanco, aperol, lillet blanc, rose water 12

abashed

el tesoro reposado, lemon, lime, cocchi torino, lambrusco 14

bicchieri di vino

bianco/rosato/frizzante 6oz./9oz./Btl

house (tap)

pinot grigio 9/13

tenuta fratelli povero (tap)

2016, arneis, piedmont, italy 10/15

kellerei cantina

2016, pinot bianco, sudtirol-alto adige, italy 13/19/52

ocone 'vigna de monaco'

2015, falanghina, campania, italy 13/19/52

naonis prosecco nv, veneto, italy 9/13/36

bisol 'jeio' (sparkling rose)

nv, pinot noir/merlot, veneto, italy 11/16/44

vino speciale

prunotto

2016, dolcetto d'alba, piedmont, italy 40

mocktails

housemade n/a beverages

no. 1

hibiscus tart soda 5

no. 2

cherry fennel soda 5

bicchieri di vino

rosso

6oz./9oz./Btl

house (tap)

sangiovese/petit sirah 9/13

bar dough rosso (tap)

grenache/mourvedre 11/16

san felice 'perolla'

2014, cabernet/merlot, tuscany, italy 11/17/44

kellerei cantina

2017, schiava, sudtirol-alto adige, italy 13/19/52

planeta 'la segreta'

2016, nero d'avola/syrah/merlot, sicily, italy 12/18/48

cantine di indie 'polpolo di indie'

2014, nebbiolo/barbera/dolcetto, piedmont, italy 13/19/52

rodano 'mon nene'

2011, cabernet sauvignon, tuscany, italy 19/28/76

aperitif

1oz./2oz.

caprock bitter, cocchi americano, cocchi rosa, contratto aperitif, galliano 5/9

birra alla spina

bar dough lager tivoli brewing co. 6

superfan ipa odd 13 co. 8

tart 'n juicy sour ipa epic brewing co. 8

duchesse de bourgogne sour brouwerij, bel 14 [10 oz]

birra moretti la rossa doppelbock, it 7 [10 oz]

heliocentric hefeweizen odyssey, co. 6

bel hop pop westbound and down brewing co. 10

russell kelly pale ale telluride brewing co. 7

1554 black lager new belgium, co. 6

basil ipa the intrepid sojourner beer project, co. 9 [10 oz]

birra in bottiglia

colette farmhouse ale great divide brewing, co. 6

stiegl grapefruit radler stieglbrauerei zu salzberg, aus. 9

ginger cider c squared ciders, co. 10

gluten-free blonde ale new planet brewing, co. 7

italian cream sodas

non-alcoholic, with or without cream.

orange 5

tart cherry 5

pineapple 5

coffee 5

spritz

crafted with house-made limoncellos

no.1 aperol, orange 9

no.2 lemon, rosemary 9

no.3 grapefruit, basil 9

no.4 giffard passion fruit 9