

# MORSO DELLA BESTIA

Thursday, 31 March 2016

The last Thursday of every month, LAGO will host a "Bite of the Beast" 5-course communal dinner featuring whole animal roasts and traditional, rustic dishes.

**All-Natural, Durazo Farm Suckling Pig - Porchetta**  
**[www.durazoporks.com](http://www.durazoporks.com)**



## **Antipasto**

Offal Pâté, House-Pickled Vegetables, Toasted Ciabatta  
Premium wine: Prosecco, Valdo

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## **Primo**

Borlotti Beans, Barley and Pork Feet Soup  
Premium wine: Meritage, Cryptic '12

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## **Piatto di Mezzo**

Housemade Pork Shoulder Spinach Lasagna, Béchamel, Sun Dried Tomatoes  
Premium wine: Merlot, Bortoluzzi '11

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## **Secondo**

"Porchetta" Slow Cooked Suckling Pig, Fennel Pollen,  
Baby Carrots, Pink Lady Apples  
Premium wine: Cabernet Sauvignon, Buehler '12

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## **Dolce**

Organic Vanilla Gelato, Fresh Strawberries  
Premium wine: Moscato, Michele Chiarlo "Nivole" '13

**five course menu...56**

**premium wine pairing...29**

(not including tax or gratuity)

Locally Sourced Produce from the Santa Monica Farmers' Market: Pickled Vegetables from Tamai, Spinach from Jaime, Baby Carrots from Tutti Frutti, Pink Lady Apple from Fair Hill and Strawberries from Harry's Berries.

Seating is limited, reservations required. Dinner will begin at 7:00pm

For reservation: (310) 451-3525

**Upcoming Morso della Bestia Dinners:**

**April ~ Lamb (Agnello)**

**May ~ Halibut (Ippoglosso)**