



APPETIZER

VITELLO TONNATO

Roasted & Chilled Veal Carpaccio, Genoa Tuna-Caper Aioli, Micro Rainbow Greens, Shaved Parmesan 12

BURRATA E ZUCCA

Burrata Cheese, Butternut Squash Compote, Toasted Pumpkin Seeds, Baby Frisee, Endive Red Wine Vinaigrette 16

FRITTO MISTO DEL LAGO

Fresh Water Smelts, Fresh Water Shrimp, Zucchini, Calamari, Tiger Shrimp, Spicy Arrabbiata & Garlic Aioli Dips 17

TARTARA DI TONNO

Ahi Tuna Tartar, Lone Ranch Farm Avocado, Red Onion, Balsamic Dressing, Plantain Chips 16

CARPACCIO DI MANZO

Thinly Sliced Raw Filet Mignon, Mustard Aioli, Watercress Salad, Meyer Lemon Confit 15

GAMBERI AL PROSCIUTTO

Prosciutto Wapped Tiger Shrimp, Juliene Cabbage, Mustard Seed Sauce 15

MELANZANE ALLA PARMIGIANA

Baked Eggplant, Tomato Sauce, Basil, Mozzarella & Parmesan 12

INSALATA DI SPINACI

Market Spinach, Crispy Parma Prosciutto, Hard-Boiled Egg, Honey Mustard Dressing 14

INSALATA MERCATO

Coleman's Farm Organic Market Lettuce, Herbs & Edible Flowers, Radish, Vine-Ripened Tomato, Cucumber, Market Raspberry Vinaigrette 11

INSALATA CARDINI

Romaine, Creamy Anchovy-Parmesan Dressing, Pizza Bread 11

ZUPPA DI ZUCCA

Kabocha Squash, Red Onion, Market Shiitake Mushrooms, Sautéed Garlic & Parsley 10

MINISTRONE

Vegetable Soup 10

PIZZA

PIZZA SPECK E GORGONZOLA

White Pizza: Smoked Prosciutto, Caramelized Onions, Gorgonzola "Italian Blue" Cheese 17

PIZZA QUATTRO STAGIONI

Four Seasons - Artichoke Heart, Nicoise Olive, Wild Mushroom, Ham 16

PIZZA PROSCIUTTO E RUCOLA

Prosciutto, Arugula, Fresh Mozzarella, Tomato 18

PIZZA DIAVOLA

Spicy Salame Calabrese, Oregano, Fresh Mozzarella, Tomato 16

SCELTA DI FORMAGGI CHEESE SELECTION

*Served with Heirloom Tomato-Orange Compote,
Dried & Fresh Fruit*

BITTO

Cow, Lombardia, Semi-hard

GRANA PADANO

Cow, Lombardia, Hard

PECORINO TOSCANO

Sheep, Toscana, Semi-hard

GORGONZOLA DOLCELATTE

Cow, Lombardia, Semi-soft

CAPRINO

Goat, Puglia, Semi-soft

Choice of 3...11

Choice of 5...15

"Quel ramo del lago di Como, che volge a mezzogiorno, tra due catene non interrotte di monti, tutto a seni e a golfi, a seconda dello sporgere e del rientrare di quelli, vien, quasi a un tratto, a restringersi, e a prender corso e figura di fiume, tra un promontorio a destra, e un'ampia costiera dall'altra parte..."

I Promessi Sposi
Alessandro Manzoni





RISOTTO - PASTA

RISOTTO ALLA MILANESE CON MIDOLLO

Saffron-Parmesan Risotto, Roasted Bone Marrow 23

RISOTTO AGLI AGRUMI E GAMBERI

Jaime Farm Citrus, Tiger Shrimp,
Organic Arborio Rice 26

FARRO CON FAVE E PECORINO

Farro "Mantecato," Fava Beans,
White Onions, Pecorino Romano 19

TAGLIOLINI DI FARRO CON MISSOLTINO

Farro Tagliolini, Imported Dried "Missoltino" Lake
Anchovy, Caper Berries, Cherry Tomato Sauce 22

PIZZOCCHERI ALLA VALTELLINESE

Wheat Pappardelle, Roasted Garlic, Savoy Cabbage,
Yukon Potato, Creamy Bitto Cheese-Sage Fondue
20

TORTELLONI DI FONDUTA

Housemade Fontina Cheese Tortelloni,
Yellow & Green Zucchini, White Wine Sauce 19

RAVIOLI DI SPINACI

Housemade Spinach Ravioli, Garlic, Spinach, Butter 21

SPAGHETTI ALLO SCOGLIO

Spaghetti, Mixed Seafood,
Lightly Spicy Arrabbiata Sauce 27

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle, Bolognese Creekstone Farm All-Natural
Angus Meat Sauce 21

LASAGNA DI MERCATO

Farmers' Market Vegetables, Basil Pesto, Parmesan 19

LASAGNA ALL'EMILIANA

Bolognese Creekstone Farm All-Natural Angus
Meat Sauce, Béchamel Sauce, Parmesan 22

MAIN COURSE

LAVARELLO AL BURRO, SALVIA E MANDORLE

Lake Superior Whitefish, Toasted Almonds,
Brown Butter-Sage Sauce, Purple Fingerling
Potatoes, Baby Carrots 29

PESCE IN CROSTA DI SALE

Salt Baked Wild Chilean Sea Bass
(MSC Certified, Environmentally Sustainable),
Sautéed Julienne Vegetables, Clown Potato 39

SALMONE IN SALSIA D'ANETO

Scottish Salmon, Market Dill Sauce,
Sautéed Market Greens 29

FILETTO DI BUE IN SALSIA DI PORCINI

Creekstone All-Natural Filet Mignon,
Porcini Mushroom Sauce,
Farmers Market Broccolini 40

BIANCOSTATO DI MANZO

Braised Creekstone All-Natural Beef Short Ribs,
Fresh Oregano, Sautéed Broccolini,
Potato "Williams" with Black Truffle 32

OSSOBUCO ALLA MILANESE

All-Natural Niman Ranch Veal Shank,
Saffron-Parmesan Risotto, Gremolata 42

PETTO DI POLLO "CONTESSA BRANCA"

Free-Range Fieldale Chicken Breast Stuffed with
Mushrooms, Lettuce & Fontina, Parma Prosciutto
Wrap, Green Beans, Fingerling Potatoes 26

EURO BURGER

Italian Creekstone All-Natural Angus Burger,
Sautéed Wild Mushrooms, Fontina Cheese,
Caramelized Onions, Crispy Pancetta, Truffle Mayo 17

ALL PASTA IS MADE FRESH, IN-HOUSE, DAILY. GLUTEN-FREE SUBSTITUTES AVAILABLE.



HOUSE SPECIALTY FROM BELLAGIO,
LAKE COMO



VEGETARIAN



ALL NATURAL-FREE RANGE



GLUTEN FREE SUBSTITUTES AVAILABLE

▪ SPLIT PLATE CHARGE...5

▪ CORKAGE FEE...20



CELEBRATE SPRING AT LAGO

In celebration of Spring, Michelin starred Chef Gianfranco Minuz has created the following menu using the freshest organic produce from the Santa Monica Farmers' Market and sustainable proteins. Lago is proud to make our pasta, focaccia bread, desserts and gelato fresh daily.

SM Farmers' Market Produce Used: Oranges from JJ Lone Ranch; Turnips & Yukon Potato from Weiser; Strawberries from Harry's Berries; Swiss Chard, Basil, Chives, Parsley, Thyme from Coleman; Wild Morel Mushrooms from Oregon; Organic California Barley

Sustainable Proteins Used: Wild Pacific Calamari; Organic Farm-Raised Manilla Clams & Wild Black Cod from Oregon; All-Natural Niman Ranch Veal

ASPARAGI CON SPECK IN SALSAL VERDE

Smoked Prosciutto Wrapped Asparagus spears,
 Salsa Verde 15

WINE: **Syrah Rose, Olivi, '13**

TAGLIOLINI DI SPINACI CON RAGÙ DI POLIPO E PISELLI

Homemade Spianch Tagliolini,
 Octopus and Pea Ragu 21

WINE: **Chardonnay, Chateau St Jean, '13**

ORATA ALL'ORIGANO CON POMODORINI E ZUCCHINE

Pan Roasted Sea Bream,
 Oregano, Cherry Tomato, Zucchini 32

WINE: **Aglianico, Pipoli, '12**

AGNELLO ALLE OLIVE NERE CON PATATE NOVELLE E CAVOLO NERO

Roasted Rack of Australian Lamb, Black Olive
 Sauce, Fingerling Potatoes, Tuscan Kale 34

WINE: **Super Tuscan, Lucente, '12**

THREE-COURSE 49

(Choice of Sea Bream or Lamb)

FOUR-COURSE 62

WINE TASTING 3-course 22

OUR SPRING DESSERT

TORTA DI CIOCCOLATO CON LAMPONI FRESCHI

Flourless Chocolate Cake, Raspberry Sauce,
 Vanilla-Berry Swirl Gelato 11

WINE: **Moscato, Michele Chiarlo, '13**

THE HISTORY OF LOCANDA DEL LAGO

Since Locanda del Lago's opening in April 1991, the restaurant has established a reputation for producing authentic cuisine from Northern Italy's Lombardy region.

Featuring specialties from Milano and Bellagio on Lake Como, the restaurant continues to attract celebrities, locals and travelers alike by offering exceptional food and first-class service. West Hooker-Poletti and Chef Gianfranco Minuz preside over the restaurant with Director of Finance & Marketing Megan Heritage. Lago's comfortable, warm atmosphere and sidewalk patio evoke the charm of an Italian "locanda" (inn or trattoria) "del lago" (of the lake).

Today, Lago continues its ongoing efforts to utilize locally sourced ingredients, use "green" practices when possible and promote sustainability as a business and community leader. In addition to the regular menu, Lago offers a "Chef's Seasonal Menu" available every night featuring the most flavorful, organic ingredients from the nearby Santa Monica Farmers' Market in conjunction with all-natural, free-range & hormone-free proteins. The last Thursday of every month, LAGO hosts a communal meal featuring whole animal roasts and traditional, rustic dishes entitled "Morso della Bestia" translated to Bite of the Beast. This dinner series features the choice animal paired with wines and seasonal ingredients from the farmers' market. Lago is the proud recipient of the Marchio Qualita "Q", a prestigious award given following a rigorous selection process to a select few restaurants for specializing in authentic, regional Italian cuisine.

"Our menus are rooted in the authentic cuisine of Lombardy and evolve from it to create a balanced selection of dishes that take full advantage of the best flavors of the season, the best specialties of Lake Como and the availability of spices, fruits and vegetables in Los Angeles that may not be common in Italy. We focus on staying true to the flavors and ingredients of our region and introduce our guests to the style of Italian cuisine that I know best from growing up there. At the same time, we strive to improve every aspect of our restaurant, every day, one day at a time."

West Hooker-Poletti

For more information, as well as special dinners and events,
 please visit

www.lagosantamonica.com

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