

BRUNCH

The following Brunch items are prepared using the freshest, organic produce purchased from the local Santa Monica Farmer's Markets in conjunction with Lily's Free-Range Eggs to bring you an explosion of the season's freshest and delicious flavors.

From the bar:

- SPREMUTA** Market Freshly Squeezed Juice
FRESCA (ask server for today's selection) 11
BELLINI Peach Nectar, Prosecco Sparkling Wine 14
MIMOSA Orange Juice, Prosecco Sparkling Wine 12
BLOODY MARY Spicy Tomato Juice, Vodka 14

- ESPRESSO** Single 2.95
ESPRESSO DOPPIO Double Espresso 3.95
MACCHIATO Espresso with Foamed Milk 3.50
CAPPUCCINO Espresso with Steamed Milk and Foam 4.95
CAFFÈ LATTE Espresso with Steamed Milk 5.50
CAFFÈ FREDDO Iced Cappuccino 4.95

From the kitchen:

UOVA DELLA MAMMA

Casatiello "Mamma's Salame Bread", Prosciutto Parma, Parmesan Béchamel, Sunny-Side-Up Egg, Mixed Greens or Roasted Potatoes 11

SAN BENEDETTO

Poached Eggs, Focaccia, Artichoke Hearts, Spinach, Pancetta, Mint-Hollandaise Sauce 13

BELLAGIO

Scrambled Eggs, Smoked Lake Trout, Dill, Mixed Greens or Roasted Potatoes 12

BREAKFAST PIZZA

Free-Range Scrambled Eggs, Crispy Pancetta, Potato, Chopped Tomato, Spinach, Mozzarella Cheese 13

OMELETTE DEL BOSCAIOLO

Omelet, Mild Sausage, Fresh Mozzarella, Mixed Greens or Roasted Potatoes 12

FRITTATA DEL CONTADINO

Frittata, Market Organic Vegetables, Mixed Greens or Roasted Potatoes 12

LAGO "SLAM"

2 Polenta Pancakes, 2 Eggs (Fried or Scrambled), Crispy Pancetta, Roasted Potatoes 12

BREAKFAST PANINO

Grilled Sandwich, Egg, Crispy Onion, Fontina, Aurora Sauce, Mixed Greens or Roasted Potatoes 13

MACEDONIA

Fresh Market Organic Fruit Salad 9

FRITTELLE DI POLENTA

"Short Stack" Polenta Pancakes, Banana, Maple Syrup, Powdered Sugar 11

FRITTELLE DEL LAGO

Thin Crêpes, Raisin, Apple, Banana, Pine Nuts, Cinnamon, Grand Marnier 11

YOGURT E CEREALI

Natural Yogurt, Apple-Blueberry Granola, Fresh Fruit 10

On the side:

- Crispy Pancetta "Italian Bacon"* 3
Croissant (Chocolate, Plain) 3.5

BRUNCH

The following Brunch items are prepared using the freshest, organic produce purchased from the local Santa Monica Farmer's Markets in conjunction with Lily's Free-Range Eggs to bring you an explosion of the season's freshest and delicious flavors.

From the bar:

- SPREMUTA** Market Freshly Squeezed Juice
FRESCA (ask server for today's selection) 11
BELLINI Peach Nectar, Prosecco Sparkling Wine 14
MIMOSA Orange Juice, Prosecco Sparkling Wine 12
BLOODY MARY Spicy Tomato Juice, Vodka 14

- ESPRESSO** Single 2.95
ESPRESSO DOPPIO Double Espresso 3.95
MACCHIATO Espresso with Foamed Milk 3.50
CAPPUCCINO Espresso with Steamed Milk and Foam 4.95
CAFFÈ LATTE Espresso with Steamed Milk 5.50
CAFFÈ FREDDO Iced Cappuccino 4.95

From the kitchen:

UOVA DELLA MAMMA

Casatiello "Mamma's Salame Bread", Prosciutto Parma, Parmesan Béchamel, Sunny-Side-Up Egg, Mixed Greens or Roasted Potatoes 11

SAN BENEDETTO

Poached Eggs, Focaccia, Artichoke Hearts, Spinach, Pancetta, Mint-Hollandaise Sauce 13

BELLAGIO

Scrambled Eggs, Smoked Lake Trout, Dill, Mixed Greens or Roasted Potatoes 12

BREAKFAST PIZZA

Free-Range Scrambled Eggs, Crispy Pancetta, Potato, Chopped Tomato, Spinach, Mozzarella Cheese 13

OMELETTE DEL BOSCAIOLO

Omelet, Mild Sausage, Fresh Mozzarella, Mixed Greens or Roasted Potatoes 12

FRITTATA DEL CONTADINO

Frittata, Market Organic Vegetables, Mixed Greens or Roasted Potatoes 12

LAGO "SLAM"

2 Polenta Pancakes, 2 Eggs (Fried or Scrambled), Crispy Pancetta, Roasted Potatoes 12

BREAKFAST PANINO

Grilled Sandwich, Egg, Crispy Onion, Fontina, Aurora Sauce, Mixed Greens or Roasted Potatoes 13

MACEDONIA

Fresh Market Organic Fruit Salad 9

FRITTELLE DI POLENTA

"Short Stack" Polenta Pancakes, Banana, Maple Syrup, Powdered Sugar 11

FRITTELLE DEL LAGO

Thin Crêpes, Raisin, Apple, Banana, Pine Nuts, Cinnamon, Grand Marnier 11

YOGURT E CEREALI

Natural Yogurt, Apple-Blueberry Granola, Fresh Fruit 10

On the side:

- Crispy Pancetta "Italian Bacon"* 3
Croissant (Chocolate, Plain) 3.5