

APPETIZER • SMALL PLATE

Vitello Tonnato Roasted & Chilled Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens 🍴🐄 13

Fritto Misto Crispy Calamari, Zucchini, Bell Peppers, Spicy Arrabbiata & Garlic Aioli Sauces 12

Housemade Burrata

CHEF DANIELE'S SIGNATURE BURRATA CHEESE SERVED WITH YOUR CHOICE OF THE FOLLOWING:

Prosciutto di Parma
Gnocco Fritto 14

Steamed Mussels White Wine, Garlic, Crushed Red Pepper, Grilled Crostini 10

Minestrone Vegetable Soup ✓ 10

Vine-Ripened Tomatoes
Basil Oil ✓ 12

Antipasto Buffet

AVAILABLE MONDAY-FRIDAY 11:45AM - 3:00PM

OUR CHILLED ITALIAN ANTIPASTO BUFFET AND SALAD BAR IS ALL MADE FRESH DAILY WITH ORGANIC INGREDIENTS FROM THE SANTA MONICA FARMER'S MARKET.

Appetizer 10

Entree 14

LARGE SALAD

ADD TO ANY SALAD: FIELDALE FARM FREE-RANGE CHICKEN BREAST 4, TIGER SHRIMP 6, CREEKSTONE FARM ALL-NATURAL FILET IRON STEAK 5, SCOTTISH SALMON 6

Warm Seafood Salad Shrimp, Calamari, Bay Scallops, Clams, Mussels, Lemon-Caper Dressing, Market Greens 15

Nicoise Salad Genoa Tuna, Market Green Beans, Hard Boiled Eggs, Onion, Anchovy, Roma Tomato, Black Olive, Russet Potato, Market Lettuce, Lemon Vinaigrette 15

Italian Cobb (Tossed): Mixed Baby Greens, Pulled Chicken, Crispy Pancetta "Italian Bacon," Crumbled Gorgonzola, Vine-Ripened Tomato, Avocado, Red Onion, Hard-Boiled Egg, Vinaigrette 14

Baby Kale Salad Roasted Beet, Golden Raisin, Toasted Almonds, Herb Dressing ✓ 12

Market Salad Coleman's Farm Organic Market Lettuce, Herbs, Market Raspberry Vinaigrette, Radish, Vine-Ripened Tomato, Cucumber ✓ 11

Romaine Salad Creamy Anchovy-Parmesan Dressing, Pizza Crisp 9

PANINO/PIADINA ~ SANDWICH/WRAP

SERVED WITH YOUR CHOICE OF MARKET GREENS OR FRENCH FRIES

Milano Cheesesteak Creekstone All-Natural Flat Iron Steak, Grilled Onions & Peppers, Provolone Cheese, Salsa Verde, Garlic Aioli 🍴 15

Euro Burger Italian Creekstone All-Natural Angus Burger, Sautéed Wild Mushrooms, Fontina Cheese, Caramelized Onions, Crispy Pancetta, Truffle Mayo 🍴 16

Chicken Sandwich Housemade Sea Salt Focaccia, Pulled Chicken, Fontina Cheese, Garlic Aioli, Sun-Dried Tomato, Arugula 🍴 15

Prosciutto Wrap Housemade Italian Flatbread, Parma Prosciutto, Burrata Cheese, Fresh Arugula 15

PIZZA • SCHIACCIATA (ITALIAN FLATBREAD)

Salsicce Italian Pork Sausage, Roasted Peppers, Caramelized Onion, Burrata
PIZZA 20 / FLATBREAD 11

Quattro Formaggi Gorgonzola, Ricotta, Mozzarella, Fontina ✓
PIZZA 20 / FLATBREAD 11

Valtellina Bresaola - Air Dried Beef, Bitto Cheese, Baby Arugula 🍴
PIZZA 21 / FLATBREAD 12

Margherita Roasted Cherry Tomato, Fresh Mozzarella, Tomato, Basil ✓
PIZZA 19 / FLATBREAD 10

Diavola Spicy Salame Calabrese, Oregano, Fresh Mozzarella, Tomato
PIZZA 20 / FLATBREAD 11

Quattro Stagioni Four Seasons - Artichoke Heart, Olive, Wild Mushroom, Ham
PIZZA 21 / FLATBREAD 12

PASTA

GLUTEN-FREE SUBSTITUTE ADD 2

Spinach & Ricotta Ravioli Brown Butter-Sage Sauce ✓ 16

Housemade Potato Gnocchi Fresh Tomato Sauce, Mozzarella "Au Gratin" ✓ 16

Tagliatelle alla Bolognese Egg Fettuccine, Bolognese Creekstone Farm All-Natural Angus Meat Sauce 🍴 17

Lasagna Bolognese Creekstone Farm All-Natural Angus Meat Sauce, Béchamel Sauce, Parmesan 🍴 17

Seafood Spaghetti Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Lightly Spicy Arrabbiata Sauce 21

Linguine alle Vongole Linguine, Manila Clams, Garlic-White Wine-Parsley Sauce 18

Bucatini Alla Carbonara Hallowed Spaghetti, Lily's Farm Egg, Guanciale, Creamy Parmesan Sauce 18

PASTA ON THE FLY 2-COURSE MENU, 15 MINUTE GUARANTEE! \$19

TO START:

Tavola Fredda Chilled Antipasto & Market Salad Bar

FOLLOWED BY CHOICE OF:

Checça Spaghetti, Fresh Chopped Tomato, Garlic, Basil ✓

Arrabbiata Penne, Spicy Tomato Sauce ✓

Pesto Linguine, Basil Pesto Sauce ✓

Amatriciana Hallowed Spaghetti, Italian Bacon, Red Onion, Parsley, Tomato Sauce

Ravioli Spinach & Ricotta Ravioli, Brown Butter-Sage Sauce ✓

Carbonara Hallowed Spaghetti, Lily's Farm Egg, Guanciale, Creamy Parmesan Sauce

Gnocchi Housemade Weiser Farm Potato Gnocchi, Fresh Tomato Sauce, Mozzarella "Au Gratin" ✓

Vodka Penne, Creamy Organic Tru Vodka & Tomato Pink Sauce ✓

Bolognese Egg Fettuccine, Bolognese Creekstone Farm All-Natural Angus Meat Sauce 🍴

Gluten-Free Pasta Available, Add \$2

MAIN COURSE

Cioppino Seafood Stew: Tiger Shrimp, Calamari, Whitefish, Mussels, Manila Clams, Tomato Broth, Garlic Crostino 24

Scottish Salmon Sautéed Cherry Tomato & Fennel, Grilled Lemon 21

Free-Range Chicken Breast Tenders Market Mushroom Marsala Sauce, Sautéed Kale 🍴 20

Grilled & Sliced Flat Iron Steak Caramelized Onion, Gorgonzola Sauce, Balsamic Glaze, Roasted Potatoes 🍴 21

Roasted Half, All-Natural Chicken Lemon Sauce, Parmesan Roasted Potatoes 🍴 22 (please allow 20')

DESSERT

HOUSEMADE DAILY

Panna Cotta Vanilla Cream Custard, Strawberry Sauce, Almond Tuille 10

Flourless Chocolate Cake Housemade Vanilla Gelato 11

Housemade Italian Gelati and Sorbetti 12

CHOICE OF 5 SELECTIONS

Gelati: Vanilla, Chocolate, Pistachio

Sorbetti: Strawberry, Lemon, Two Farmers' Market Seasonal Sorbetti (ask your server for today's flavors)

WHAT'S HAPPENING...OCTOBER

Morso della Bestia "Bite of the Beast" 4-course communal dinner the last Thursday of every month featuring all-natural whole animal roasts and traditional, rustic dishes. October 26th, 7pm - Cervo (Venison)

Holidays at LAGO! We are open for ALL the holidays (Thanksgiving, Hannakuh, Christmas, New Year's), please enquire at the host stand or more info at www.lagosantamonica.com

Book your **HOLIDAY PARTY** before November 15th and receive* 15% off!

*food only, parties over 15 guests