

APPETIZER • SMALL PLATE

Arancini Parmesan Risotto Balls, Wild Mushroom Stuffing, Rosemary-Tomato Coulis ✓ 14

Creekstone All-Natural **Meatballs**, Pomodoro 🐄 13

Steamed Mussels White Wine, Garlic, Crushed Red Pepper, Grilled Crostini 14

Housemade Burrata

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

Prosciutto di Parma
Gnocco Fritto 16

Vitello Tonnato Roasted & Chilled Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens 🍷🐄 15

Fritto Misto Calamari, Shrimp, Zucchini, Cherry Peppers, Spicy Arrabbiata & Garlic Aioli Dips 18

Vine-Ripened Tomatoes
Basil Oil ✓ 15

Antipasto Misto 🍷

3 FOR 15 OR 5 FOR 22



CHEESES:

- Bitto** (Lombardia)
Cow, Semi-hard, Intense, Rich
- Grana Padano** (Emilia)
Cow, Hard, Parmesan family
- La Ghiotta** (Emilia)
Cow, Semi-Soft, Delicate
- Gorgonzola Dolce** (Lombardia) Cow, Soft, Creamy Blue Cheese
- Fiore Sardo** (Sardegna)
Sheep, Hard, Smokey
- Pecorino Tartufato** (Toscana)
Sheep, Semi-Soft, Truffle Essence

CURED MEATS:

- Bresaola** (Lombardia)
Air-Dried Beef
- Prosciutto di Parma** (Emilia)
Dry-Cured Ham
- Speck** (Lombardia)
Smoked Prosciutto
- Mortadella** (Emilia)
Heat-Cured Pork Sausage
- Salame Felino** (Emilia)
Air-Dried Pork
- Prosciutto Cotto Affumicato** (Lombardia) Smoked Ham
- Rosetta** (Emilia)
Air-Dried Spicy Pork Salame

SALAD • SOUP

Baby Kale Salad Roasted Beet, Golden Raisin, Toasted Almonds, Herb Dressing ✓ 14

Romaine Salad Creamy Anchovy-Parmesan Dressing, Focaccia Croutons 12

Market Salad Coleman's Farm Organic Lettuce, Herbs, Radish, Cucumber, Vine-Ripened Tomato, Raspberry Vinaigrette ✓ 12

Minestrone Vegetable Soup ✓ 11

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

RISOTTO • PASTA

🍷 GLUTEN-FREE SUBSTITUTE ADD 2

Seafood Risotto Arborio Risotto, Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Langoustino, Seafood Broth 🍷 FULL 29

Linguine alle Vongole Manila Clams, Garlic-White Wine-Parsley Sauce 🍷 HALF 14 / FULL 24

Pizzoccheri Housemade Wheat Pappardelle, Roasted Garlic, Savoy Cabbage, Yukon Potato, Creamy Bitto Cheese-Sage Fondue 🍷 ✓ 🍷 HALF 13 / FULL 22

Spinach & Ricotta Ravioli Butter-Sage Sauce ✓ HALF 12 / FULL 20

Bucatini alla Carbonara Lily's Farm Egg, Guanciale, Creamy Parmesan Sauce 🍷 🐄 FULL 24

Tagliatelle alla Bolognese Creekstone Farm All-Natural Angus Meat Sauce 🍷 🐄 HALF 14 / FULL 24

Lasagna all'Emiliana Bolognese Creekstone Farm All-Natural Angus Meat Sauce, Béchamel Sauce, Parmesan 🐄 FULL 24

MAIN COURSE

Scottish Salmon Taggiasca Olives, Sautéed Cherry Tomato & Fennel 27

Salt Baked **Wild Chilean Sea Bass** (MSC Certified, Environmentally Sustainable), Broccolini, Roasted Potatoes 39

Roasted **Whitefish**, Herb-Marinade, Roasted Artichoke, Grilled Asparagus, Tomato Coulis 🍷 26

Roasted Half, **All-Natural Chicken**, Lemon Sauce, Parmesan, Roasted Potatoes 🐄 25

Niman Ranch 8 oz. **Filet Mignon**, Truffle Butter, French Fries 🐄 39

Ossobuco All-Natural Niman Ranch Veal Shank, Saffron-Parmesan Risotto, Gremolata 🐄 🍷 39

Euro Burger 🐄

Italian Creekstone All-Natural Angus Burger, Sautéed Wild Mushrooms, Fontina Cheese, Caramelized Onions, Crispy Pancetta, Truffle Mayo, French Fries 18

ON THE SIDE ✓

Sautéed Spinach Raisins, Pinenuts, Garlic 7

Roasted Brussel Sprouts Shallots 6

Broccolini Garlic, Crushed Red Pepper 6

Roasted Market Vegetables 7

Polenta Bramata Fontina, Garlic, Sage 🍷 8

Roasted Potatoes Parmesan 6

French Fries 6

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)

Tart Lime Pie Graham Cracker Crust, Whipped Cream 11

Tiramisú Lady Fingers, Espresso, Vanilla-Mascarpone Cream, Cappuccino Sauce 12

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