

## 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 11

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

**Minestrone** Vegetable Soup ✓ 9

Vine-Ripened Tomatoes,  
Basil Oil ✓ 12

**Antipasto Buffet**

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

OUR CHILLED ITALIAN ANTIPASTO 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

**Lobster Panzanella** Chilled 1lb. Lobster, Burrata Cheese, Heirloom Tomato, Cucumber, Scallions, Black Olives, Basil, Peppers, Meyer Lemon, Ciabatta Croutons 32

**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 10

**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

## 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, Grilled Portobello Cap, 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

**All-Natural Meatball Panino** Parmesan, Pomodoro 🐷 15

## PIZZA THIN CRUST

**1 lb. Lobster** Chef Daniele's Specialty~ Roasted Bell Pepper, Zucchini, Mozzarella, Pomodoro 34

**Quattro Formaggi** Gorgonzola, Stracciatella, Mozzarella, Fontina, Baby Arugula ✓ 16

**Parma Prosciutto** Arugula, Mozzarella, Balsamic Vinegar 18

**Margherita** Roasted Cherry Tomato, Mozzarella, Pomodoro, Basil ✓ 15

**Italian Sausage** Roasted Bell Peppers, Onions, Stracciatella Cheese, Pomodoro 17

**Balck Mission Fig** Pistachio, Fontina, Mozzarella ✓ 17

## PASTA

🍴 GLUTEN-FREE SUBSTITUTE ADD 2

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

**Dungeness Crab** Housemade Tagliolini, Dungeness Crab, Garlic, Roasted Cherry Tomato, Parsley, White Wine-Olive Oil 🍴 32

**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

## PASTA ON THE FLY

2-COURSE QUICK LUNCH \$19

## TO START:

**Tavola Fredda** Chilled Antipasto & Market Salad Bar

## FOLLOWED BY CHOICE OF:

**Checca** Spaghetti, Fresh Chopped Tomato, Garlic, Basil ✓

**Arrabbiata** Penne, Spicy Tomato Sauce ✓

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

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

**Cacio e Pepe** Bucatini, Creamy Parmesan, Black Pepper ✓

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

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

**Pesto** Linguine, Basil Pesto 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** Sauteed Cherry Tomato & Fennel, Grilled Lemon 21

**Free-Range Chicken Breast Tenders** Market Mushroom Marsala Sauce, Sauteed 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)

## UPCOMING EVENTS...

**Valentine's Day, Wednesday February 14th**

A decadent meal to tease the tastebuds (and your significant other)...lobster, truffle, porcini, prawns, chocolate-covered strawberries...no need to say more. \$90/couple 4 course, \$120/couple 5 course menu RESERVE NOW!

**Morso della Bestia - Bite of the Beast Dinner Series**

The last Thursday of every month, LAGO will host a communal meal featuring animal roasts and traditional, rustic dishes. The "Bite of the Beast" dinner series includes a 4-course dinner featuring the choice animal. Reserve now, limited seating available. Dinner begins at 7pm.

February 22, 2018 ~ Wild Boar  
March 29, 2018 ~ Suckling Pig