

APPETIZER • SMALL PLATE

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

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

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

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

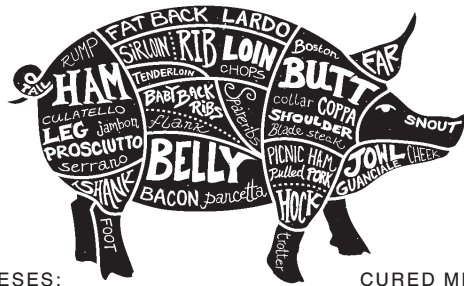
Steamed Mussels White Wine, Garlic, Crushed Red Pepper, Grilled Crostini 14

Housemade **Stuffed Focaccia**, Stracchino Cheese 12

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 Dolcelatte**
(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 Finocchiona** (Lombardia)
Air-Dried Pork
- Prosciutto Cotto Affumicato**
(Lombardia) Smoked Ham
- Rosetta** (Emilia)
Air-Dried Spicy Pork Salame

To pair with your favorite meats & cheeses:
Housemade **Stuffed Focaccia**, Stracchino Cheese 12

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 THIN CRUST

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

Quattro Formaggi Gorgonzola, Stracciatella, Mozzarella, Fontina, Baby Arugula ✓ 20

Parma Prosciutto Arugula, Mozzarella, Balsamic Vinegar 22

Margherita Roasted Cherry Tomato, Mozzarella, Pomodoro, Basil ✓ 19

Italian Sausage Roasted Bell Peppers, Onions, Stracciatella Cheese, Pomodoro 21

Balck Mission Fig Pistachio, Fontina, Mozzarella ✓ 21

RISOTTO • PASTA

🍷 GLUTEN-FREE SUBSTITUTE ADD 2

Seafood Risotto Arborio Risotto, Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Jumbo Prawn, Seafood Broth 🍷 29

Dungeness Crab Housemade Tagliolini, Dungeness Crab, Garlic, Roasted Cherry Tomato, Parsley, White Wine-Olive Oil 🍷 36

Cacio e Pepe Bucatini, Creamy Pecorino, Black Pepper 🍷 ✓ HALF 12 / FULL 19

Spinach & Ricotta Ravioli Brown Butter-Sage Sauce ✓ 20

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

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 🐷 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, Roasted Potatoes 🐷 39

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

Euro Burger Italian Creekstone All-Natural Angus Burger, Grilled Portobello Cap, Fontina Cheese, Caramelized Onion, 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

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