

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 IN THIS COLUMN:
FIELDALE FARM FREE-RANGE CHICKEN BREAST 4, TIGER SHRIMP 6, CREEKSTONE FARM ALL-NATURAL FILET IRON STEAK 5, SCOTTISH SALMON 6

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

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

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

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

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:

Checça Spaghetti, Fresh Chopped Tomato, Garlic, Basil ✓

Arrabbiata Penne, Spicy Tomato Sauce ✓

Amatriciana Hallowed Spaghetti, Niman Ranch Guanciale-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)

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