

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

Steamed Mussels White Wine, Garlic, Crushed Red Pepper, Grilled Crostini 11

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

Minestrone Vegetable Soup ✓ 9

HOUSEMADE BURRATA

Our signature burrata cheese served with your choice of the following:

Prosciutto di Parma, Gnocco Fritto 16

Vine-Ripened Tomatoes, Basil Oil ✓ 15

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

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

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

Black Mission Fig Pistachio, Fontina, Mozzarella ✓ 17

Diavola Spicy Calabrese Salami, Mozzarella, Pomodoro 17

PASTA

🍴 GLUTEN-FREE SUBSTITUTE ADD 2

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

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

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

CRUSTACEAN SPECIALTIES

**Lobster Panzanella**

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

1 lb. Lobster Pizza

Chef Daniele's Specialty ~ Roasted Bell Pepper, Zucchini, Mozzarella, Pomodoro 34

Dungeness Crab Tagliolini

Housemade Tagliolini, Garlic, Roasted Cherry Tomato, Parsley, White Wine-Olive Oil 🍴 36

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')

UPCOMING EVENTS...

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.

March 29, 2018 ~ Suckling Pig

April 26, 2018 ~ Niman Ranch Lamb