

APPETIZER • SMALL PLATE

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

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

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

Focaccia del Lago Housemade Crispy Focaccia, Stracchino 12

HOUSEMADE BURRATA

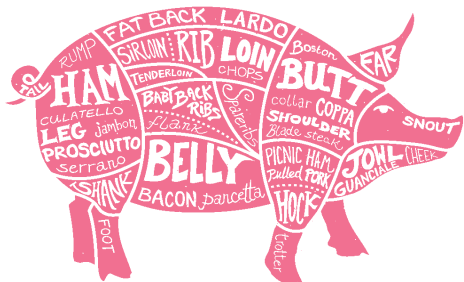
Our signature burrata cheese served with your choice of the following:

Prosciutto di Parma, Gnocco Fritto 16

Vine-Ripened Tomatoes, Basil Oil ✓ 15

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

Salame Finocchiona (Lombardia)
Air-Dried Pork

Rosetta (Emilia)
Air-Dried Spicy Pork Salame

To pair with your favorite meats & cheeses:

Focaccia del Lago Housemade Crispy Focaccia, Stracchino 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

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

Black Mission Fig Pistachio, Fontina, Mozzarella ✓ 21

Diavola Spicy Calabrese Salami, Mozzarella, Pomodoro 21

RISOTTO • PASTA

🍷 GLUTEN-FREE SUBSTITUTE ADD 2

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

Cacio e Pepe Bucatini, Creamy Pecorino, Black Pepper 🍷 ✓ 19

Spinach & Ricotta Ravioli Brown Butter-Sage Sauce ✓ 20

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

Tagliatelle alla Bolognese Creekstone Farm All-Natural Angus Meat Sauce 🍷🍖 24

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

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

Scottish Salmon Taggiasca Olives, Sauteed 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 ✓

Sauteed 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

UPCOMING EVENTS...

Morso della Bestia - Bite of the Beast Dinner Series

The last Thursday of every month, LAGO will hosts 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.

June 28 - Rabbit (Coniglio)

July 26 - Venison (Cervo)