



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 17

**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 ✓ 12

**Romaine Salad** Creamy Anchovy-Parmesan Dressing, Pizza Crisp 11

**Italian Cobb** (Tossed): Mixed Baby Greens, Pulled Chicken, Crispy Pancetta "Italian Bacon," Crumbled Gorgonzola, Vine-Ripened Tomato, Avocado, Red Onion, Hard-Boiled Egg, Vinaigrette 15

**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 16

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 ✓ 17

**Parma Prosciutto** Arugula, Mozzarella, Balsamic Vinegar 19

**Margherita** Roasted Cherry Tomato, Mozzarella, Pomodoro, Basil ✓ 17

**Pescatora** Mixed Seafood, Mozzarella 24

**Italian Sausage** Roasted Bell Peppers, Onions, Stracciatella Cheese, Pomodoro 18

**Brie and Speck**, Mozzarella, Pomodoro 19

**Diavola** Spicy Calabrese Salami, Mozzarella, Pomodoro 18

**Lobster** Roasted Bell Pepper, Zucchini, Mozzarella, Pomodoro 29

PASTA

GLUTEN-FREE SUBSTITUTE ADD 2

**Seafood** Spaghetti, Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Lightly Spicy Arrabbiata Sauce 🍴 22

**Lasagna** Bolognese Creekstone Farm All-Natural Angus Meat Sauce, Béchamel Sauce, Parmesan 🐄 18

**Tagliatelle alla Bolognese** Egg Fettuccine, Bolognese Creekstone Farm All-Natural Angus Meat Sauce 🐄🍴 18

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 Lobster, Burrata Cheese, Heirloom Tomato, Cucumber, Scallions, Black Olives, Basil, Peppers, Meyer Lemon, Ciabatta Croutons 29

Lobster Pizza

Roasted Bell Pepper, Zucchini, Mozzarella, Pomodoro 29

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 hosts acommunal 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.

July 26 - Duck (Anatra)

August 30 - Octopus (Polipo)