

APPETIZER • SMALL PLATE

**Arancini** Saffron Risotto Balls, Wild Mushroom Stuffing, Arrabbiata ✓ 16

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

**Vitello Tonnato** Roasted & Chilled Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens 🍷 🐄 15

**Fried Shitake Mushroom** Grana Padano Cheese, Truffle Oil ✓ 16

**Fritto Misto** Calamari, Shrimp, Zucchini, Cherry Peppers, Spicy Arrabbiata & Garlic Aioli Dips 21

**Steamed Mussels** White Wine, Garlic, Crushed Red Pepper, Grilled Crostini 16

**Prosciutto and Melon** Parma, Market Cantaloupe 18

Housemade Crispy **Stracchino Bread** 12

HOUSEMADE BURRATA

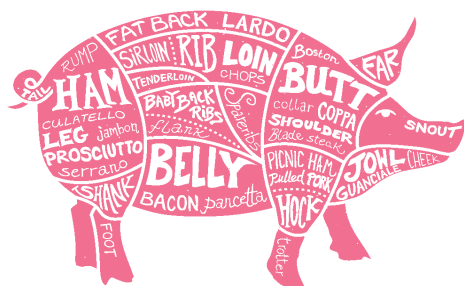
Our signature burrata cheese served with your choice of the following:

**Prosciutto di Parma**, Gnocco Fritto 19

**Vine-Ripened Tomatoes**, Basil Oil ✓ 16

ANTIPASTO MISTO 🍷

3 FOR 16 OR 5 FOR 24



CHEESES:

**Bitto** (Lombardia)  
Cow, Semi-hard, Intense, Rich

**Grana Padano** (Emilia)  
Cow, Hard, Parmesan family

**Taleggio** (Lombardia)  
Cow, Soft, Delicate

**Gorgonzola Dolce** (Lombardia)  
Cow, Soft, Creamy Blue Cheese

**Pecorino Toscano** (Toscana)  
Sheep, Hard

**Pecorino Tartufato** (Toscana)  
Sheep, Semi-Soft, Truffle Essence

CURED MEATS:

**Bresaola** (Lombardia)  
Air-Dried Beef

**Prosciutto Parma** (Emilia)  
Dry-Cured Ham

**Speck** (Lombardia)  
Smoked Prosciutto

**Mortadella** (Emilia)  
Air-Dried Pork

**Rosetta** (Emilia)  
Air-Dried Spicy Pork Salame

**Salame Felino** (Emilia)  
Air-Dried Pork

To pair with your favorite meats & cheeses:

Housemade Crispy **Stracchino Bread** 12

SALAD • SOUP

**Baby Kale Salad** Roasted Beet, Golden Raisin, Toasted Almonds, Herb Dressing ✓ 14

**Romaine Salad** Creamy Anchovy-Parmesan Dressing, Focaccia Croutons 13

**Market Salad** Coleman's Farm Organic Lettuce, Herbs, Radish, Cucumber, Vine-Ripened Tomato, Raspberry Vinaigrette ✓ 14

**Minestrone** Vegetable Soup ✓ 12

PIZZA THIN CRUST

**Quattro Formaggi** Gorgonzola, Stracciatella, Mozzarella, Fontina, Baby Arugula ✓ 21

**Parma Prosciutto** Arugula, Mozzarella, Balsamic Vinegar 23

**Margherita** Roasted Cherry Tomato, Mozzarella, Pomodoro, Basil ✓ 21

**Pescatora** Mixed Seafood, Mozzarella 26

**Italian Sausage** Roasted Bell Peppers, Onions, Stracciatella Cheese, Pomodoro 22

**Brie and Speck** Smoked Prosciutto, Mozzarella, Pomodoro 23

**Diavola** Spicy Calabrese Salami, Mozzarella, Pomodoro 22

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

RISOTTO • PASTA

🍷 GLUTEN-FREE SUBSTITUTE ADD 2

**Seafood Risotto** Arborio Risotto, Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Jumbo Prawn, Seafood Broth 🍷 34

**Cacio e Pepe** Bucatini, Creamy Pecorino, Black Pepper 🍷 ✓ 21

**Spinach & Ricotta Ravioli** Brown Butter-Sage Sauce ✓ 23

**Pizzoccheri** Housemade Wheat Pappardelle, Roasted Garlic, Savoy Cabbage, Yukon Potato, Creamy Bitto Cheese-Sage Fondue 🍷 ✓ 🍷 24

**Tagliatelle alla Bolognese** Creekstone Farm All-Natural Angus Meat Sauce 🍷 🐄 26

**Lasagna all'Emiliana** Bolognese Creekstone Farm All-Natural Angus Meat Sauce, Béchamel Sauce, Parmesan 🐄 26

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

**Scottish Salmon** Taggiasca Olives, Sauteed Cherry Tomato & Fennel 29

Salt Baked **Wild Chilean Sea Bass** (MSC Certified, Environmentally Sustainable), Broccolini, Roasted Potatoes 39

Roasted **Whitefish**, Herb-Marinade, Roasted Artichoke, Grilled Asparagus, Tomato Coulis 🍷 31

Roasted Half, **All-Natural Chicken**, Lemon Sauce, Parmesan Roasted Potatoes 🐄 28

Niman Ranch 8 oz. **Filet Mignon**, Herb Demi-Glace, Roasted Potatoes 🐄 42

**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 🐄 19

ON THE SIDE ✓

**Sauteed Spinach** Raisins, Pinenuts, Garlic 8

**Roasted Brussel Sprouts** Shallots 7

**Broccolini** Garlic, Crushed Red Pepper 7

**Roasted Market Vegetables** 9

**Polenta Bramata** Fontina, Garlic, Sage 🍷 12

**Roasted Potatoes** Parmesan 8

**French Fries** 7

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.

August 30 - Octopus (Polipo)

September 27 - Suckling Pig (Porchetta)