

BRUNCH

FROM THE BAR

Market Freshly Squeezed Juice
(ask server for today's selection) 11

Bellini Peach Nectar, Prosecco Sparkling Wine 14

Mimosa Orange Juice, Prosecco Sparkling Wine 12

Bloody Mary Spicy Tomato Juice, Vodka 14

Espresso 2.95

Double Espresso 3.95

Macchiato Espresso, Foamed Milk 3.50

Cappuccino Espresso, Steamed Milk, Foam 4.95

Latte Espresso, Steamed Milk 5.50

FROM THE KITCHEN

San Benedetto Poached Eggs, Focaccia, Artichoke Hearts, Spinach, Pancetta, Mint-Hollandaise Sauce 13

Omelette Mild Sausage, Fresh Mozzarella, Mixed Greens Or Roasted Potatoes 12

Frittata Market Organic Vegetables, Mixed Greens Or Roasted Potatoes 12

Lago "Slam" 2 Polenta Pancakes, 2 Eggs (Fried Or Scrambled), Crispy Pancetta, Roasted Potatoes 13

Breakfast Panino Grilled Sandwich, Egg, Crispy Onion, Fontina, Aurora Sauce, Mixed Greens Or Roasted Potatoes 13

Short Stack Polenta Pancakes Banana, Maple Syrup, Powdered Sugar 11

Fresh Market Fruit Salad 8

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 13

Fried Shitake Mushroom, Grana Padano, Truffle Oil ✓ 12

Steamed Mussels White Wine, Garlic, Crushed Red Pepper, Grilled Crostini 12

Minestrone Vegetable Soup ✓ 10

Prosciutto and Melon Parma, Market Cantaloupe 15

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 ✓ 13

Market Salad Coleman's Farm Organic Market Lettuce, Herbs, Market Raspberry Vinaigrette, Radish, Vine-Ripened Tomato, Cucumber ✓ 13

Romaine Salad Creamy Anchovy-Parmesan Dressing, Pizza Crisp 12

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 🥩 16

Euro Burger Italian Creekstone All-Natural Angus Burger, Grilled Portobello Cap, Fontina Cheese, Caramelized Onions, Crispy Pancetta, Truffle Mayo 🥩 17

Chicken Sandwich Housemade Sea Salt Focaccia, Pulled Chicken, Fontina Cheese, Garlic Aioli, Sun-Dried Tomato, Arugula 🥩 16

Prosciutto Wrap Housemade Italian Flatbread, Parma Prosciutto, Burrata Cheese, Fresh Arugula 15

All-Natural Meatball Panino Parmesan, Pomodoro 🥩 16

PIZZA THIN CRUST

Quattro Formaggi Gorgonzola, Stracciatella, Mozzarella, Fontina, Baby Arugula ✓ 18

Parma Prosciutto Arugula, Mozzarella, Balsamic Vinegar 19

Margherita Roasted Cherry Tomato, Mozzarella, Pomodoro, Basil ✓ 18

Pescatora Mixed Seafood, Mozzarella 24

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

Brie and Speck Smoked Prosciutto, Mozzarella, Pomodoro 19

Diavola Spicy Calabrese Salami, Mozzarella, Pomodoro 18

Lobster Roasted Bell Pepper, Zucchini, Mozzarella, Pomodoro 29

CRUSTACEAN SPECIALTIES



Lobster Panzanella

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

Lobster Pizza

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

Dungeness Crab Tagliolini

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

PASTA

🍷 GLUTEN-FREE SUBSTITUTE ADD 2

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

Spinach & Ricotta Ravioli Brown Butter-Sage Sauce ✓ 18

Cacio e Pepe Bucatini, Creamy Parmesan, Black Pepper 🍷 ✓ 17

Housemade Potato Gnocchi Fresh Tomato Sauce, Mozzarella "Au Gratin" ✓ 🍷 18

Tagliatelle alla Bolognese

Egg Fettuccine, Bolognese Creekstone Farm All-Natural Angus Meat Sauce 🥩 🍷 19

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

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 22

Free-Range Chicken Breast Tenders Market Mushroom Marsala Sauce, Sauteed Kale 🥩 21

Grilled & Sliced Flat Iron Steak Caramelized Onion, Gorgonzola Sauce, Balsamic Glaze, Roasted Potatoes 🥩 22

Roasted Half, All-Natural Chicken Lemon Sauce, Parmesan Roasted Potatoes 🥩 22 (please allow 20')