

## Appetizers

- Vitello Tonnato** Roasted & Chilled Veal Tenderloin, Creamy Tuna-Caper Aioli, Micro Rainbow Greens, Shaved Parmesan...11 
- Burrata, Coppa e Mele** Burrata Cheese, Coppa, Fair Hills Farms Pink Lady Apples, Balsamic Reduction...13
- Duo di Tartare** Duo of Tartars: Ahi Tuna Sushi-Grade, Market Fennel, Capers, JJ Lone Ranch Avocado Sauce; Swordfish, House-Smoked Mussel, Black Olives, Orange Gastric...15
- Gamberi con Prosciutto** Prosciutto Wrapped Tiger Shrimp, Arugula, Shallot, Orange Wedges...12
- Insalata di Midollo** Caramelized Bone Marrow, Robiola-Truffle Honey Bruschetta, Spinach Salad, Olive Oil Mustard...12 
- Fritto Misto del Lago** Zucchini, Calamari, Tiger Shrimp, Fresh Water Smelts, Fresh Water Shrimp, Spicy Arrabbiata & Garlic Aioli Dips ...15
- Melanzane alla Parmigiana** Baked Eggplant, Fresh Mozzarella, Tomato Sauce, Herbs...11
- Scelta di Formaggi** Italian Cheeses, Pear, Honey...14

2/21/10

## Salads and Soups

All of our salads are made with certified organic ingredients from local Scarborough Farm unless otherwise noted.

- Insalata Mercato** Coleman's Farms Organic Market Lettuce Trio, Heirloom Tomatoes, Red Bell Pepper, Persian Cucumber, Raspberry Vinaigrette...11
- Insalata Tricolore** Radicchio, Arugula, Belgian Endive, Balsamic Vinaigrette...9
- Insalata Cesare** Romaine, Creamy Caesar, Parmesan Pizza Bread...11
- Crema di Zucca e Amaretti** Purée of Butternut Squash Soup, Amaretto Cookie Crumble, 12 Year Aged Balsamic...10
- Minestrone** Vegetable Soup...8
- Vellutata** Creamy Savoy Cabbage Soup, Fried Brussel Sprouts, Ciabatta Crouton...9

## Pizzas & Burger

- Pizza Margherita Fresca** Fresh Mozzarella, Chopped Roma Tomato, Garlic, Basil...13
- Pizza Prosciutto e Rucola** Prosciutto, Arugula, Mozzarella, Tomato...14
- Pizza Diavola** Spicy Salame Calabrese, Oregano, Mozzarella, Tomato...13
- Pizza Speck e Tartufo** Stracchino, Truffle Essence, Arugula, Smoked Prosciutto...13
- Euro Burger** Italian Hamburger, Robiola Cheese, Micchetta...16



House Specialty from Bellagio, Lake Como

18% Gratuity added to parties of 6 or more • Split plate charge...5 • Corkage fee...20

## Intermediate Courses

Pasta and risotto are available in appetizer or entree portion.

All pasta is made fresh, in-house, daily.

<b>Tagliolini Lago e Monti</b>	Spinach Tagliolini, Tiger Shrimp, Portobello, Cherry Tomato-White Wine Sauce...15 / 21 
<b>Gnocchi di Patate al Latte di Capra</b>	Rainbow Heirloom Potato Gnocchi, Goat Milk Béchamel Sauce, Baby Arugula, Toasted Almonds...14 / 19 
<b>Spaghetti allo Scoglio</b>	Spaghetti, Mixed Seafood, Lightly Spicy Arrabbiata Sauce...15 / 22
<b>Ravioli di Zucca al Burro e Salvia</b>	Market Organic Pumpkin Ravioli, Crispy Sage-Brown Butter Sauce...13 / 18
<b>Lasagna di Pollo e Pesto</b>	Lasagna, Smoked Chicken, Market Basil Pesto, Yukon Potatoes, Béchamel Sauce, Parmesan...18 (one size)
<b>Tortellini al Cinghiale</b>	Wild Boar Tortellini, Pink Lady Apples, Pinenuts, Brown Butter...14 / 19 
<b>Fusilli alla Bolognese</b>	Fusilli, Bolognese Meat Sauce...14 / 20
<b>Pizzoccheri alla Valtellinese</b>	Wheat Pappardelle, Roasted Garlic, Savoy Cabbage, Yukon Potato, Creamy Bitto Cheese-Sage Fondue...13 / 18 
<b>Risotto di Zucca e Capesante</b>	Butternut Squash Risotto, Seared Scallops, Balsamic Glaze...15 / 21

## Main Courses

<b>Trota alla Comasca</b>	Rainbow Trout in Lemon-Caper-Parsley, Zucchini, Potato-Leek "Au Gratin" ...23 
<b>Pesce in Crosta di Sale</b>	Salt Baked Wild Chilean Sea Bass, Baby Artichokes, Yukon Potatoes in White Wine...34
<b>Salmone al Montasio</b>	Wild Salmon Trout, Montasio Cheese, Spiced Wine Risotto, Grilled Asparagus...28 
<b>Biancostato di Manzo all'Origano</b>	Braised Beef Short Rib, Fresh Oregano Reduction, Crispy Taleggio Mashed Potatoes, Sautéed Broccolini...27
<b>Filetto al Melegnano</b>	Filet Mignon, Pomegranate Sauce, Pumpkin Purée, Rosemary-Roasted Heirloom Beets...30
<b>Ossobuco alla Milanese</b>	Veal Shank, Saffron-Parmesan Risotto, Gremolata...29 
<b>Petto di Pollo "Contessa Branca"</b>	Chicken Breast Stuffed with Mushrooms, Lettuce & Fontina, Parma Prosciutto Wrap, Green Beans, Fingerling Potatoes...24

## Sides

<b>Verdure alla Griglia</b>	Grilled Vegetables...9
<b>Carciofi al Vino Bianco</b>	Baked Artichokes, White Wine...7
<b>Verdure Miste</b>	Sautéed Vegetables...6
<b>Cavolini di Bruxelles</b>	Braised Brussel Sprouts...7
<b>Spinaci Aglio e Olio</b>	Sautéed Spinach, Garlic...8
<b>Patate Gratinate</b>	Potato-Leeks "Au Gratin" ...6
<b>Purée di Patate</b>	Mashed Potatoes...6
<b>Patate Arrosto</b>	Roasted Fingerling Potatoes...7
<b>Polenta e Gorgonzola</b>	Soft Polenta, Gorgonzola...6 
<b>Polenta ai Funghi Trifolati</b>	Soft Polenta, Wild Mushrooms...6 



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## Chef's Seasonal Menu

The chef's winter menu is based on using the freshest organic produce purchased from the local Santa Monica Farmer's Markets in conjunction with sustainable protein while highlighting the unique flavors of the season. Lago is proud to make pasta, focaccia bread, desserts and gelato fresh daily.

The market ingredients featured this week are oro blanco grapefruits from Garcia Farm, pears from Finley Farm, baby mache from Scarborough Farm, dates from Santa Barbara Farm, fennel from Vong Thao Farm, zucchini from Tutti Frutti Farm, potatoes from Weiser Farm, and savoy cabbage from Maggie's Farm.

**Buon Appetito!**

**Insalata di Nervetti** Calf Foot Salad, Baby Mache, Black Eye Beans, Red Onion, Oro Blanco Grapefruit Dressing...15  
WINE: PROSECCO, ZONIN BRUT

**Risotto alla Scamorza con Coscia di Rana** Smoked Mozzarella-Pear Risotto,, Grilled Frog Legs...19  
WINE: ORVIETO CLASSICO, '07

**Sardine Affumicate Con Datteri** House Smoked Spanish Sardines with Dates, Fennel-Zucchini Julienne, Clown Potatoes...24  
WINE: PRIMITIVO, '08

**Cazzooula alla Brianzola** Pork and Savoy Cabbage Stew, Polenta Uncia and Bitto Cheese Au Gratin...27  
WINE: CHIANTI RISERVA, '06

**THREE-COURSE...45**  
**(CHOICE OF SARDINES OR PORK STEW)**  
**FOUR-COURSE...54**  
**WINE TASTING...22**

\*tasting menu portions may be smaller than a la carte

**IN ADDITION TO OUR SEASONAL MENU, WE RECOMMEND YOU FINISH THE MEAL WITH OUR SPECIAL DESSERT...**

**Bombolone alla Crema di Caffé** Sweet Italian "Donut," Coffee, Cream Filling, Chocolate Sauce...11



## Lago's Stimulus Solution

Stimulate your cravings not your wallet!

### Three-Course Menu...29

**Insalata Tricolore** Radicchio, Endive, Arugula, Balsamic Dressing

OR

**Vellutata** Creamy Savoy Cabbage Soup, Fried Brussel Sprouts, Ciabatta Crouton

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**Pizzoccheri alla Valtellinese** Whole Wheat Pappardelle, Fried Sage, Braised Savoy Cabbage, Bitto Cheese Fondue

OR

**Tagliolini Lago e Monti** Spinach Tagliolini, Tiger Shrimp, Portobello, Cherry Tomato-White Wine Sauce

OR

**Ravioli di Zucca al Burro e Salvia** Market Organic Pumpkin, Crispy Sage-Brown Butter Sauce

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**Salame di Cioccolato** Rich Chocolate Fudge, Sugar Cookie Crumbles, Vanilla Sauce

OR

**Panna Cotta** Vanilla Cream Custard, Fresh Strawberry Sauce

**Come join us for**  
**Happy Hour!**



Daily 4 - 7 p.m. (weekend only in bar)

- 🍸 Tuesday ALL NIGHT at the bar stools!
- 🍸 Appetizers & pizzas half-priced
- 🍸 \$4 Beers
- 🍸 \$4 House wine
- 🍸 \$8 Specialty cocktails & martinis
- 🍸 \$8 Premium wine