

Appetizers

- Vitello Tonnato** Roasted & Chilled Veal Carpaccio, Genoa Tuna-Caper Aioli, Micro Rainbow Greens, Shaved Parmesan...11 
- Burrata, Prosciutto e Fichi** Burrata Cheese, Parma Prosciutto, Red Wine Poached Black Mission Figs, Baby Arugula...14
- Tartara di Tonno** Ahi Tuna Tartar, Lone Ranch Farm Avocado, Red Onion, Balsamic Dressing, Plantain Chips...15
- Fritto Misto del Lago** Zucchini, Calamari, Tiger Shrimp, Fresh Water Smelts, Fresh Water Shrimp, Spicy Arrabbiata & Garlic Aioli Dips ...15 
- Crudo Cocktail** Marinated Scottish Salmon, Avocado Purée, Market Greens, Candied Citrus Zest...14
- Ciliegine di Mozzarella Fritta** Fried Mozzarella, Aurora & Garlic Aioli Dipping Sauces...10
- Melanzane alla Parmigiana** Baked Eggplant, Tomato Sauce, Basil, Mozzarella & Parmesan Cheese...12
- Insalata Mercato** Coleman's Farm Organic Market Lettuce, Herbs & Edible Flowers, Market Raspberry Vinaigrette...10
- Insalata Cesare** Romaine, Creamy Caesar, Parmesan Pizza Bread...11
- Tortellini in Brodo** Capon Chicken Tortellini, Chicken Consommé, Grana Padano...10
- Minestrone** Vegetable Soup...8

Scelta di Formaggi Cheese Selection

Served with Heirloom Tomato-Orange Compote, Dried & Fresh Fruit

Montasio.....Cow, Emilia Romagna, Hard
 Ubriaco.....Cow, Veneto, Hard
 Pecorino Toscano.....Sheep, Toscana, Semi-hard
 Taleggio.....Cow, Lombardia, Semi-soft
 Caprino Goat Cheese.....Goat, Puglia, Semi-soft

Choice of 3...10 Choice of 5...15

Pizzas ~ Burger

- Pizza Margherita Fresca** Fresh Mozzarella, Chopped Roma Tomato, Garlic, Basil...15
- Pizza Prosciutto e Rucola** Prosciutto, Arugula, Mozzarella, Tomato...15
- Pizza Diavola** Spicy Salame Calabrese, Oregano, Mozzarella, Tomato...14
- Pizza Speck e Tartufo** Smoked Prosciutto, Truffle Essence, Arugula, 4 Cheese...14
- Euro Burger** Italian Hamburger with Red Onion, Robiola Cheese, Micchetta...17



House Specialty from Bellagio, Lake Como

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

Pastas & Risottos

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

Tagliatelle alla Bolognese	Egg Tagliatelle, Bolognese Meat Sauce...19
Lasagna di Pollo e Pesto	Lasagna, Smoked Chicken, Market Basil Pesto, Yukon Potatoes, Béchamel Sauce, Parmesan...18
Gnocchi al Ragú d'Agnello	Market Weiser Farm Potato Gnocchi, All-Natural Niman Ranch Lamb Ragú...19 
Ravioli di Burrata in Borragine	Local Burrata Ravioli, Market Borage Sauce...17
Tagliolini di Farro con Missoltino	Farro Tagliolini, Imported Dried "Missoltino" Lake Fish, Caper Berries, Cherry Tomato, Tomato Sauce...19 
Spaghetti allo Scoglio	Spaghetti, Mixed Seafood, Lightly Spicy Arrabbiata Sauce...21
Pizzoccheri alla Valtellinese	Wheat Pappardelle, Roasted Garlic, Savoy Cabbage, Yukon Potato, Creamy Bitto Cheese-Sage Fondue...18 
Riso in Salto con Midollo	Saffron-Parmesan Risotto Cake, Roasted Bone Marrow...22
Risotto di Zucca e Capesante	Butternut Squash Risotto, Seared Sustainable Peruvian Lantern Scallops, Balsamic Glaze...21
Risotto di Barbabietole e Gorgonzola	Market Red and Gold Beet Risotto, Gorgonzola "Dolce Latte"...20

Main Courses

Trota alla Comasca	Rainbow Trout in Lemon-Caper-Parsley, Zucchini, Potato-Leek "Au Gratin"...25 
Pesce in Crosta di Sale	Salt Baked Wild Chilean Sea Bass (MSC Certified, Environmentally Sustainable), Sautéed Julienne Vegetables, Clown Potato...32
Salmone in Salsa d'Aneto	Scottish Salmon, Market Dill Sauce, Sautéed Pea Shoots...26
Filetto con Spugnole e Castagne	Filet Mignon, Toasted Chestnuts, Morel Mushroom Sauce, Winter Green Sauté...34 
Biancostato di Manzo	Braised Beef Short Ribs, Fresh Oregano, Sautéed Broccolini, Potato "Williams" with Black Truffle...26
Ossobuco alla Milanese	All-Natural Veal Shank, Saffron-Parmesan Risotto, Gremolata...29 
Petto di Pollo "Contessa Bianca"	Chicken Breast Stuffed with Mushrooms, Lettuce & Fontina, Parma Prosciutto Wrap, Green Beans, Fingerling Potatoes...24



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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 white asparagus from Wong Thao Farm, pea shoots from JJ Loned Ranch, Zucchini and Carrots from Weiser.

Buon Appetito!

- Pâté d'Anatra e Asparagi in Fonduta** Housemade Muscovy Duck Pâté, White Asparagus with White Truffle and Fontina Fonduta...16
WINE: LA PLANETA, LA SEGRETA
- Tortelli in Zuppa di Pesce** Mediterranean Sea Bass Tortelli, Tomato Seafood Bouillabaisse...19
WINE: CHIANTI CLASSICO RISERVA, NOZZOLE
- Branzino in Salsa d'Ostrica** Pan-Roasted Mediterranean Striped, Oyster Sauce, Sautéed Pea Shoots...27
WINE: PINOT NOIR, CHALONE VINEYARDS
- Filetto di Vitello** Roasted Veal Tenderloin, Foie Gras Sauce, Roasted Fingerling Potatoes, Sautéed Vegetables...32
WINE: CABERNET, LEESE FITCH

THREE-COURSE WITH BRANZINO...55

THREE-COURSE WITH VEAL...59

FOUR-COURSE...69

WINE TASTING...24

*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...

- Trancio di Gianduja E Mousse** Dark Chocolate Mousse, Gianduja Hazelnut Cake, Raspberry & Vanilla Sauces...10