



## Locanda del Lago Special Events Information

Welcome to Locanda del Lago, celebrating its 21<sup>th</sup> anniversary on the Third Street Promenade in Santa Monica. We look forward to working with you to create a tasteful, successful special event, in our warm, inviting restaurant or at the venue of your choice. Consider an intimate dinner at home for 10, a wedding reception for 300 guests, a business dinner, or restaurant buy-out for your employee holiday gathering.

Locanda del Lago is available to cater large or small events for you and your guests.

Attached are menu selections from which we will be happy to assist you to create a customized menu for any kind of party: cocktails and hors d'oeuvres, luncheons or dinners. Choices are limited to your own imagination and tastes, so feel free to get creative and impress your guests with a wide array of

Locanda del Lago's famous, authentic Lake Como cuisine!

Locanda del Lago is proud of an award-winning wine list with over 400 choices, highlighting superior Italian selections, and many California offerings, to complement our cuisine. Please be sure to consult with us to find the best choices for your menu. A full bar is also available.

Please contact our Event Planner, Megan Sheehy, by phone at **(310) 451-3525**  
or via email at **[megan@lagosantamonica.com](mailto:megan@lagosantamonica.com)** for any questions, a walk-through or a tasting.

We are pleased that you are considering Locanda del Lago for your event.

Third Street Promenade @ 231 Arizona Avenue, Santa Monica, CA 90401  
Phone: (310) 451-3525 fax: (310) 576-3424 website: [www.lagosantamonica.com](http://www.lagosantamonica.com)

# Restaurant Information

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**Restaurant:** Locanda del Lago

**Location:** On the Third Street Promenade  
@ 231 Arizona Avenue, Santa Monica, CA 90401

**Telephone:** (310) 451-3525

**Fax:** (310) 576-3424

**Website:** [www.lagosantamonica.com](http://www.lagosantamonica.com)

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**Type of Cuisine:** Northern Italian

**Decor/Ambiance:** Comfortable, Warm Atmosphere with Sidewalk Patio Seating

**Features:**

- \* Authentic Cuisine from the Town of Bellagio on Lake Como in Northern Italy
- \* Award-Winning Wine List (Wine Spectator's Award of Excellence)
- \* Patio Seating Overlooking the Exciting Third Street Promenade
- \* Full Bar with Cocktail Lounge

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**Event Planner:** Megan Sheehy: (310) 451-3525, [megan@lagosantamonica.com](mailto:megan@lagosantamonica.com)

**Hours of Operation:**

Lunch:	Mon-Sat	11:30 a.m. - 4:00 p.m.
Brunch:	Sun	10:30 a.m. - 4:00 p.m.
Dinner:	Sun-Thur	4:00 p.m. - 10:00 p.m.
	Fri-Sat	4:00 p.m. - 11:00 p.m.
Happy Hour:	Daily	4:00 p.m. - 7:00 p.m.

**Capacity:**

Sit-Down Dining:	100 guests (145 guests with patio)
Reception/Buffer-Style:	200 guests (260 guests with patio)

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**In-House Group Policies:**

The policies are in reference to the in-house special event menus.  
Please speak with event planner if you have different requirements.

Minimum Number of Guests: 10

Maximum Number of Guests: 60

(Mon-Fri Between 2:00 - 5:00p.m., the maximum number of guests is 80  
AND special discounts are available during these times)

\*\* Advance notice is required

\*\* Buy-outs are available, please ask our event planner for details

**Black-Out Days:**

\* Friday and Saturday Evenings After 6:00 p.m.

\* Holidays (Valentine's Day, Easter, Mother's Day,  
Thanksgiving, Christmas Eve, Christmas Day and New Year's Eve)

**Deposit:**

50% of estimated amount due one week in advance to hold reservation.

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**Parking:**

\* Valet Parking Available (pricing details available):  
Monday – Sunday: 6:00 p.m. Until Closing

\* Santa Monica City Parking Structures

**Directions:**

Locanda del Lago is located on the northwest corner of the Third Street Promenade and Arizona Avenue.

From the 10 Freeway West, exit 4th Street and turn right. Turn left on Arizona Avenue and we are one block down on the right side.

**Forms of Payment:**

Cash, Visa, Mastercard, American Express, Diners, Discover,  
Company Check

**Expiration Date:**

The following menus and price structure are valid until:  
December 31, 2012

# In-house Special Group Menus for parties of 10-60 guests

## LUNCH

### **"Viva California"** California Lifestyle

#### **Insalata Mercato**

Coleman's Farm Organic Market Lettuce, Herbs & Edible Flowers, Market Raspberry Vinaigrette

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#### **Ravioli di Burrata in Boaraggine**

Housemade Burrata Ravioli, Market Borage Sauce

OR

#### **Panino Prosciutto e Mozzarella**

Sliced Parma Prosciutto and Fresh Mozzarella Sandwich on Grilled Ciabattina

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#### **Panna Cotta**

Vanilla Cream Custard with Fresh Strawberry Sauce and Almond Tuille

**\$19.00 per person (not including tax or gratuity)**

### **"Giro d'Italia"** A Tour of Italy

#### **Burrata, Prosciutto e Fichi**

Burrata Cheese, Parma Prosciutto, Red Wine Poached Black Mission Figs, Baby Arugula

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#### **Gnocchi al Ragú d'Agello**

Market Weiser Farm Potato Gnocchi, All-Natural Niman Ranch Lamb Ragú

OR

#### **Penne del Cliente all'Aglio e Olio**

Penne, Chicken Breast, Broccoli, Mushroom, Garlic-Peperoniconi-Olive Oil Sauce

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#### **Lemon Decadence**

Limoncello Sponge Cake, Meyer Lemon Crème, Whipped Cream

**\$24.00 per person (not including tax or gratuity)**

### **"In Riva al Lago"** On the Lakeshore

#### **Vitello Tonnato**

Chilled Veal Tenderloin, Creamy Tuna-Caper Aioli

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#### **Pizzoccheri alla Valtellinese**

Wheat Pappardelle, Roasted Garlic, Savoy Cabbage, Yukon Potato, Creamy Bitto Cheese-Sage Fondue

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#### **Trota alla Comasca**

Fillets of Rainbow Trout Marinated in a Lemon, Capers and Parsley, Grilled and Served with Sautéed Zucchini and Potato-Leek "Au Gratin"

OR

#### **Spezzatino di Pollo**

Sautéed Chicken Tenders, Red & Gold Peppers, Red Onions, Soft Polenta

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#### **Panna Cotta**

Vanilla Cream Custard with Fresh Strawberry Sauce and Almond Tuille

**\$29.00 per person (not including tax or gratuity)**

### **"Viva Hollywood"** Our Stars' Favorites

#### **Insalata Mercato**

Coleman's Farm Organic Market Lettuce, Herbs & Edible Flowers, Market Raspberry Vinaigrette

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#### **Risotto di Barbabietole e Gorgonzola**

Market Red and Gold Beet Risotto, Gorgonzola "Dolce Latte"

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#### **Trancio di Salmone al Limone**

Salmon Fillet, Garlic-Lemon Sauce, Spinach

OR

#### **Bistecca ai Ferri**

Grilled Flat Iron Steak, Balsamic Sauce, Goat Cheese, Fingerling Potatoes, Sautéed Green Beans

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#### **Cannoli d'Arancia**

Cannoli Shell, Ricotta Cream, Candied Orange, Blueberry Sauce, White Chocolate

**\$35.00 per person (not including tax or gratuity)**

# In-House Special Group Menus for parties of 10-60 guests

## DINNER

### **"Una Serata sulla Promenade"**

A Night on the Promenade

#### **Insalata Mercato**

Coleman's Farms Organic Market Lettuce Trio,  
Edible Flowers, Herbs, Raspberry Vinaigrette

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#### **Tagliatelle alla Bolognese**

Housemade Tagliatelle Tossed in Bolognese Meat Sauce

OR

#### **Pizzoccheri alla Valtellinese**

Housemade, Whole Wheat Pappardelle Tossed with Roasted Garlic,  
Fried Sage, Braised Savoy Cabbage and Yukon Potatoes  
in Bitto Cheese Sauce

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#### **Tiramisú**

Lady Fingers Dipped in Espresso, Layered with Vanilla-Mascarpone  
Cream and Served with Cappuccino Sauce

**\$29.00 per person (not including tax or gratuity)**

### **"Bellagio di Notte"**

Bellagio by Night

#### **Vitello Tonnato**

Traditional Lombardian Dish of Thinly Sliced Veal Tenderloin  
Topped with a Caper and Tuna Aioli

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#### **Pizzoccheri alla Valtellinese**

Whole Wheat Pappardelle Tossed with Braised Savoy Cabbage, Roasted  
Garlic, Fried Sage, Yukon Potatoes and Bitto Cheese Fondue

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#### **Trota alla Comasca**

Fillets of Rainbow Trout Marinated in a Lemon, Cappers and Parsley,  
Grilled and Served with Sautéed Zucchini and Potato-Leek "Au Gratin"

OR

#### **Biancostato di Manzo**

Braised Beef Short Ribs, Fresh Oregano, Sautéed Broccolini,  
Potato "Williams" with Black Truffle

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#### **Panna Cotta**

Vanilla Cream Custard with Fresh Strawberry Sauce and Almond Tuille

**\$39.00 per person (not including tax or gratuity)**

### **"Assaggi all'Italiana"**

A Taste of Italy

#### **Burrata, Prosciutto e Fichi**

Burrata Cheese, Parma Prosciutto, Red Wine Poached Black  
Mission Figs, Baby Arugula

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#### **Gnocchi al Ragú d'Agnello**

Market Weiser Farm Potato Gnocchi,  
All-Natural Niman Ranch Lamb Ragú

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#### **Salmon in Salsa d'Aneto**

Scottish Salmon, Market Dill Sauce, Sautéed Pea Shoots

OR

#### **Biancostato di Manzo all'Origano**

Braised Beef Short Rib, Fresh Oregano Reduction,  
Crispy Taleggio Mashed Potatoes, Sautéed Broccolini

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#### **Cannoli d'Arancia**

Cannoli Shell, Ricotta Cream, Candied Orange, Blueberry Sauce,  
White Chocolate

**\$46.00 per person (not including tax or gratuity)**

### **"La Vita e' Bella"**

Life is Beautiful – 5 Course Tasting Menu

#### **Insalata Mercato**

Coleman's Farms Organic Market Lettuce Trio,  
Edible Flowers, Herbs, Raspberry Vinaigrette

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#### **Ravioli di Burrata in Boraggine**

Housemade Burrata Ravioli, Market Borage Sauce

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#### **Trota alla Comasca**

Fillets of Rainbow Trout Marinated in a Lemon, Cappers and Parsley,  
Grilled and Served with Sautéed Zucchini and Potato-Leek "Au Gratin"

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#### **Filetto con Morel e Castagne**

Filet Mignon, Toasted Chestnut, Morel Mushroom Sauce,  
Winter Green Sauté

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#### **Lemon Decadence**

Limoncello Sponge Cake, Meyer Lemon Crème, Whipped Cream

**\$55.00 per person (not including tax or gratuity)**

# Special Event Menu for Take-Out and Catering

(There is a 20 piece minimum for every item ordered)

## Hot and Cold Hors d'Oeuvres

(can also be ordered as passed hors d'oeuvres for cocktail reception before an in-house lunch or dinner)

Mini Puff Pastry Vol-au-Vent Filled with Mascarpone Cheese Fondue and Asparagus Tip \$1.20

Lamb Chops Lollipops with Thyme Sauce \$3.00

Salmon Caviar on Thinly Sliced Roasted New Potatoes with Sour Cream \$2.50

Idaho Trout and Walnut Mousse over Crostini \$1.00

Assorted Salatini – Puff Pastry with: Roasted Red Bell Pepper and Anchovy; Wild Mushroom and Ricotta \$2.00

Milano Salame with Mini Gherkin over Toast Points \$1.50

Mozzarella and Cherry Tomato Skewers \$1.50

Warm Chicken Skewer with Capers, Italian Parsley and Lemon \$2.50

Bresaola (Air-Dried Beef) Rolled with Fresh Arugula, Goat Cheese and Dijon Mustard \$1.50

Warm Stuffed Mushrooms with Crab, Bread Crumbs and Parsley \$1.40

Marinated Artichoke Hearts with Parsley Pesto \$1.50

Melon Wrapped with Parma Prosciutto \$2.00

Smoked Salmon with Crème Fraiche on Toast Points \$1.50

Mini Pizzas: Margherita; Sausage & Taleggio; Speck, Caramelized Onion, Potato and Fontina \$3.00

Ahi Tuna Tartar in Endive Leaves \$3.00

Prosciutto-Wrapped Tiger Shrimp \$3.00

Vitello Tonnato-Thinly Sliced Roasted Veal Chilled and Topped with Tuna-Caper Aioli \$1.50

Stracchino Cheese over Toast with Dab of Truffle Honey \$2.50

Traditional Bruschetta of Chopped Tomatoes with Garlic, Basil and Olive Oil over Crostini \$1.30

Champagne Vinegar Marinated Trout with Carrots, Celery and Juniper Berry \$2.50

## Mini Sandwiches

(All Sandwiches Made on Ciabatta Bread, 2 pieces per order)

Grilled Eggplant, Zucchini, Portobello Mushroom and Fresh Mozzarella Cheese with Pesto Spread \$4.00

Parma Prosciutto, Grilled Asparagus & Whiskey Mascarpone on Sfilatino \$5.00

Baked Ham, Fontina Cheese & Minced Vegetable Giardiniera \$3.50

Genoa Tuna Salad Sandwich with Baby Frisée & Roma Tomato on Como Bread \$3.50

Marinated & Grilled Chicken Breast with Roma Tomato, Baby Frisée & Jalapeno Aioli \$5.00

Bufala Mozzarella & Roma Tomato with Basil & Olive Oil \$5.00

## Tavola Fredda - Cold Italian Appetizer Buffet

(Choice of 4 - \$12.00 per person : Choice of 6 - \$15.00 per person : Choice of 8 - \$18.00)

Trotella in Carpione – Sautéed Trout Marinated in Champagne Vinegar with Celery and Carrots  
Chicken Salad with Chopped Celery in Creamy Mustard Dressing  
Pasta Salad of Fusilli with Fresh Tomato and Roasted Vegetables  
Bresaola (Air-Dried Beef) Rolled with Goat Cheese over Arugula Salad  
Pasta Salad of Penne with Chicken, Pinenuts and Pesto  
Slices of Fresh Mozzarella and Roma Tomatoes Topped with Basil and Extra Virgin Olive Oil  
Grilled Assorted Vegetables Drizzled with Herb-Infused Olive Oil  
Insalata Cesare - Romaine Lettuce with Creamy Caesar Dressing and Garlic Croutons  
Insalata Mista - Mixed Baby Greens with Carrot, Celery and Roma Tomato in Citronette Dressing  
Peperonata – Red and Yellow Peppers Sautéed with Olive Oil and Italian Parsley  
Chicken Salad Tossed with Baby Artichokes in Creamy Aioli  
Insalata di Calamari – Calamari Salad with Tomato and Capers in Lemon Vinaigrette  
Insalata di Gamberi e Fagioli – Shrimp and Tuscan Bean Salad with Tomato in Red Wine Vinaigrette  
Tonno e Fagioli – Tuna with Cannellini Beans and Red Onion in Red Wine Vinaigrette

## Lunch and Dinner Buffet Displays

(The pricing for the buffet displays is based on per person)

### Appetizers/Salads

Cold Tiger Shrimp with Traditional Cocktail Sauce \$5.00  
Salad of Calamari, Scallops, Mussels, Shrimp and Octopus with Capers in Lemon Dressing \$4.50  
Slices of Roma Tomato and Fresh Mozzarella with Basil and Extra Virgin Olive Oil \$3.50  
Grilled Assorted Seasonal Vegetables with Garlic-Herb Olive Oil \$3.00  
Homemade Pate with Assorted Fresh Breads \$4.50  
Guacamole with Housemade Tortilla Chips \$2.50  
Chilled Haricot Verts with Parsley Pesto Dip \$2.50  
Garden of Fresh Raw Vegetables with Gorgonzola Dip \$2.50  
Assorted Italian Cheeses with an Array of Crackers and Toasted Bread Points \$4.50  
Cold Cut Platter of Parma Prosciutto, Mortadella, Salame, Coppa and Bresaola  
with Assorted Italian Cheeses and "Giardiniera" - Marinated Vegetables \$5.50  
Radicchio and Arugula Salad with Belgian Endive Leaves and Light Raspberry Vinaigrette \$3.00  
Traditional Caesar Salad with Parmesan Cheese and Croutons \$3.00  
Organic Mixed Green Salad with Tomato, Celery and Carrots in Lemon Vinaigrette \$3.00  
Arugula Salad with Orange Slices, Shaved Parmesan and Citronette Dressing \$3.50  
Alleanza – Mixed Greens with Gorgonzola, Avocado, Tomato, Croutons, Crispy Pancetta in Balsamic Vinaigrette \$4.50  
Nizzarda – Seared Ahi Tuna with Romaine Lettuce, Green Beans, Potato, Tomato, Olives,  
Anchovies and Onions in Lemon Dressing \$5.00

## Pastas

- Traditional Lasagna with Bolognese Meat Sauce \$6.00  
Seasonal Vegetable Lasagna with Creamy Pesto Sauce \$5.50  
Roasted Veal and Spinach Cannelloni Baked with Béchamel and Tomato Sauce (2 piece each order) \$7.00  
Crepes Stuffed with Ricotta Cheese and Spinach, Baked with Béchamel and Tomato Sauce \$6.00  
Penne Tossed with Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil \$5.00  
Ravioli Stuffed with Ricotta Cheese and Spinach in Pesto-Tomato Sauce \$7.00  
Ravioli Stuffed with Chicken with Asparagus Tips in Curry Sauce \$9.50  
Linguine with Clams, Mussels, Shrimp and Scallops in Lightly Spicy Tomato Sauce \$11.00  
Housemade Potato Gnocchi with Wild Mushrooms in Creamy Truffle Sauce \$12.50  
Risotto with Asparagus and Fontina Cheese \$10.50  
Risotto with Saffron, Parmesan Cheese and Porcini Mushrooms \$13.50

## Main Courses

(Bread included for the display – Ciabatta, Olive Ciabatta, Focaccia)

## Seafood

- Roasted Salmon with Braised Leeks in Dijon Mustard Sauce \$14.00  
Grilled Salmon in Lemon-Garlic Sauce \$13.00  
Grilled Tiger Shrimp with Garlic and Parsley Sauce \$12.50  
Baked Maine Lobster with Seafood Béchamel \$15.00  
Grilled Swordfish with Artichoke Sauce \$15.00  
Pan-Roasted Chilean Sea Bass with Val Paradiso Olive Oil and Thyme \$17.00  
Trout Marinated and Grilled with Lemon, Anchovy and White Wine Sauce \$13.00

## Poultry

- Braised Chicken with Bell Peppers, Onion and Tomato Sauce \$11.50  
Chicken Breast Sautéed with Wild Mushrooms in Marsala Sauce \$12.50  
Roasted Chicken with Balsamic Reduction \$11.50  
Chicken Breast Stuffed with Fontina Cheese and Mushrooms, Lettuce, Wrapped in Parma Prosciutto,  
Sautéed in White Wine \$13.50  
Duck Breast Sautéed in Red Wine Sauce \$15.00

## Meats

- Filet Mignon Pan-Seared with Green Peppercorn Sauce \$16.00  
Beef Stewed with Red Peppers, Zucchini and Port Wine \$11.00  
Roast Prime Rib of Beef with Horseradish and Au Jus Sauce (sliced to order) \$14.50  
Grilled Rib Eye Steak with Roasted Shallots in Red Wine Reduction \$17.50  
Grilled Lamb Lollipops with Gorgonzola-Red Wine Dipping Sauce (2 pieces/order) \$12.00  
Tagliata di Manzo – Grilled and Sliced New York Steak Drizzled with Rosemary-Infused Olive Oil \$14.50  
Pork Medallions in Cranberry Sauce \$12.00  
Grilled Veal Medallions with Black Truffle in Brown Sauce \$17.00  
Braised Rabbit with Carrots, Peas and Onion in Dijon Mustard Sauce \$12.50

## Sides

Sautéed Green Beans, Baby Carrots	\$2.50
Grilled Assorted Seasonal Vegetables with Garlic-Herb Olive Oil	\$3.00
Rosemary Roasted Potatoes	\$2.00
Yukon Potato and Leeks "Au Gratin"	\$3.00
Soft Polenta	\$2.00
Polenta Cakes	\$3.00
Mashed Potatoes	\$2.00
Assorted Bread	\$3.00

## Desserts

Chocolate Dipped Strawberries	\$2.50 (2 each)
Tiramisù	\$2.50
Profiteroles	\$2.50
Flourless Chocolate Cake	\$3.50
Lemon Tart	\$3.50
Cherry Crumble Pie	\$3.50
Crème Brulée or Panna Cotta	\$4.00
Fresh Seasonal Fruit with Chambord-Flavored Sweet Cream	\$4.00