



Lago Special Events Information

Lago maintains a unique identity in L.A. by spotlighting the cuisine of Bellagio on Lake Como in Northern Italy. This upscale Italian eatery with its warm, inviting interior, floor to ceiling windows and a sidewalk patio overlooking the colorful Third Street Promenade has been attracting foodies, celebrities, locals and travelers over the past 18 years.

Lago is dedicated to providing the ultimate restaurant experience with exceptional flavors in each dish coupled with meticulous, friendly service. The kitchen features the most flavorful ingredients available in conjunction with traditional and innovative recipes to keep the customer coming back for more.

All pastas, focaccia bread, desserts and gelato are made fresh daily at the restaurant.

Lago is available for both in-house events as well as catering at the location of your choice. We are capable of anything from 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. 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 Lago's famous, authentic Lake Como cuisine!

Lago boasts 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 Director, Megan Sheehy, by phone at (310) 451-3525 or via email at megan@lagosantamonica.com for any questions, a walk-through or a tasting.

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

231 Arizona Avenue, Santa Monica, CA 90401
Phone: (310) 451-3525 fax: (310) 576-3424 website: www.lagosantamonica.com

Restaurant Information

- Event Director:** Megan Sheehy: (310) 451-3525, megan@lagosantamonica.com
- Hours of Operation:**
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|-------------|----------|------------------------|
| Lunch: | Mon-Fri | 11:30 a.m. - 4:00 p.m. |
| Brunch: | Sat-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:**
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|-------------------------|------------------------------------|
| Sit-Down Dining: | 100 guests (140 guests with patio) |
| Reception/Buffer-Style: | 200 guests (250 guests with patio) |
- In-House Group Policies:**
- Minimum Number of Guests: 10
Maximum Number of Guests: 60
(Mon-Fri Between 3:00 - 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 director 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.
- Parking:**
- * Valet Parking Available (pricing details available): Daily 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, 2009

LUNCH: In-house Special Event Menus for parties of 10-60 guests

"Viva California" California Lifestyle

Insalata Verde - Mixed Greens in Lemon Dressing

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Penne alla Checca - Penne Tossed with Fresh Tomato, Garlic, Basil, and Olive Oil

OR

Panino Prosciutto e Mozzarella - Parma Prosciutto and Fresh Mozzarella Sandwich on Grilled Ciabattina

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

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

"Giro d'Italia" A Tour of Italy

Burrata alla Caprese con Balsamico - Market Heirloom Tomatoes with Burrata Cheese, Flavored with Basil-Infused Olive Oil

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Pizzoccheri Valtellinese - House-Made Whole Wheat Pappardelle with Braised Savoy Cabbage, Roasted Garlic, Fried Sage, Yukon Potatoes and Bitto Cheese Fondue

OR

Penne del Cliente - Penne Tossed in Arrabbiata Sauce with Chicken, Broccoli, and Mushrooms

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Semifreddo Pralinato - Housemade Hazelnut Ice Cream Cake Served with Caramel Sauce

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

"In Riva al Lago" On the Lakeshore

Antipasto Italiano - Italian Cold Cut Platter of Parma Prosciutto, Mortadella, Salame, Coppa and Bresaola with Assorted Olives

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Tortellini ai Funghi - Housemade Tortellini Stuffed with Veal and Parma Prosciutto in Portobello and Sage-Brown Butter Sauce

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

OR

Paillard di Pollo - Pounded and Grilled Chicken Breast Seasoned with Rosemary, Served with Roasted Potatoes and Sautéed Spinach

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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

Tartara di Tonno - Ahi Tuna Tartar with Avocado and Red Onion with Parmesan Croutons and Baby Greens in Balsamic Vinaigrette

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Tagliolini Lago e Monti - Spinach Tagliolini Tossed with Tiger Shrimp and Portobello Mushrooms in Cherry Tomato-White Wine Sauce

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Trancio di Salmone al Limone - Salmon Fillet Sautéed in Extra Virgin Olive Oil, Garlic and Lemon Sauce, Served over Sautéed Spinach

OR

Filetto di Bue al Pepe Verde - Grilled Filet Mignon with Green Peppercorn Sauce, Served with Roasted Potatoes and Baby Carrots

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Torta Senza Farina - Warm Flourless Chocolate Cake with Vin Brulée Sauce and Hazelnut Gelato

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

DINNER: In-house Special Event Menus for parties of 10-60 guests

"Una Serata sulla Promenade" A Night on the Promenade

Insalata Mista - Mixed Greens in Lemon Dressing
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Fusilli alla Bolognese - Housemade Fusilli 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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Tiramisù - 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 - Grilled Rainbow Trout Marinated in a Lemon-Caper Sauce with Sautéed Zucchini and Potato-Leek "Au Gratin"

OR

Petto di Pollo "Contessa Branca" - Chicken Breast Stuffed with Mushrooms and Fontina Cheese, Wrapped with Lettuce and Parma Prosciutto, and Sautéed in White Wine
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Panna Cotta - Vanilla Cream Custard with Fresh Strawberry Sauce and Almond Tuille

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

"Assaggi all'Italiana" A Taste of Italy

Affettati Italiano - Italian Cold Cut Platter of Parma Prosciutto, Mortadella, Salame, Coppa and Bresaola with Assorted Olives
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Ravioli di Barbabietole - Housemade Ravioli Stuffed with Market Organic Beet Tossed with Poppyseeds and "Paradiso" Olive Oil
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Salmone ai Porri e Senape - Pan-Roasted Atlantic Salmon Fillet with Sautéed Leeks in Dijon Mustard Sauce over Black Basmati Rice Pilaf

OR

Entrecote al Vino Rosso - Grilled Rib-Eye with Roasted Shallot-Red Wine Reduction, Roasted Potatoes and Baked Tomatoes
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Crostata di Ciliege Rustica - Warm Cherry Pie with Housemade Vanilla Ice Cream

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

"La Vita e' Bella" Life is Beautiful

Burrata alla Caprese con Balsamico - Market Heirloom Tomatoes with Fresh Burrata Cheese, Flavored with Basil-Infused Olive Oil
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Tortellini ai Funghi - Housemade Tortellini Stuffed with Veal and Parma Prosciutto in Portobello Mushroom and Sage-Brown Butter Sauce
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Trota alla Comasca - Grilled Rainbow Trout Marinated in a Lemon-Caper Sauce with Sautéed Zucchini and Potato-Leek "Au Gratin"
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Ossobuco alla Milanese - Braised Veal Shank with Minced Vegetables and White Wine, Served with Saffron-Parmesan Risotto
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Torta Senza Farina - Warm Flourless Chocolate Cake with Vin Brulée Sauce & Hazelnut Gelato

\$49.00 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 Bitto Cheese Fondue and Asparagus Tip \$2.00

Lamb Chops Lollipops with Thyme Sauce \$5.00

Smoked Salmon and Caviar on Thinly Sliced Roasted New Potatoes with Sour Cream \$3.50

Idaho Trout and Walnut Mousse over Crostini \$2.00

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 and Goat Cheese \$2.50

Warm Stuffed Mushrooms with Crab, Bread Crumbs and Parsley \$3.00

Marinated Artichoke Hearts with Parsley Pesto \$1.50

Melon Wrapped with Parma Prosciutto \$2.50

Smoked Salmon with Crème Fraiche on Toast Points \$2.50

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 \$2.50

Stracchino Cheese over Toast with Dab of Honey \$3.00

Traditional Bruschetta of Chopped Tomatoes with Garlic, Basil and Olive Oil over Crostini \$2.00

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 \$2.50
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
Fettuccine 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 \$mp
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, Wrapped in Lettuce and 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 Brûlée or Panna Cotta \$4.00
- Fresh Seasonal Fruit with Chambord-Flavored Sweet Cream \$4.00