

ANTIPASTO BUFFET

Our chilled Italian antipasto buffet and salad bar is all made fresh daily with organic ingredients from the Santa Monica Farmer's Market.

Available Monday-Saturday 11:30am - 2:30pm

Entrée...13

Appetizer...8

APPETIZER

- Burrata, Prosciutto e Fichi** Burrata Cheese, Parma Prosciutto, Red Wine Poached Black Mission Figs, Baby Arugula...12
- Tartara di Tonno** Ahi Tuna Tartar, Lone Ranch Farm Avocado, Red Onion, Balsamic Dressing, Plantain Chips...12
- Vitello Tonnato** Chilled Veal Tenderloin, Creamy Tuna-Caper Aioli...10 
- Melanzane alla Parmigiana** Baked Eggplant, Tomato Sauce, Basil, Mozzarella & Parmesan Cheese...9
- Calamari Fritti** Crispy Calamari, Spicy Arrabbiata and Garlic Aioli Dipping Sauces...9
- Vongole e Cozze** New Zealand Mussels, Manila Clams, Tomato Bouillabaisse...12
- Nizzarda Fresca** Seared Ahi Tuna, Market Tomato, Green Beans, Bell Pepper, Potatoes, Kalamata Olives, Basil, Anchovy, Egg Vinaigrette...14
- Tortellini in Brodo** Capon Chicken Tortellini, Chicken Consommé, Parmesan...9
- Minestrone** Traditional Vegetable Soup...7
- Patatine** Crispy French Fries...5

LARGE SALAD

- Insalata Mercato** Coleman's Farm Organic Market Lettuce, Herbs & Edible Flowers, Market Raspberry Vinaigrette...7
- Insalata Rucola e Parmigiano** Fresh Arugula, Market Cherry Tomatoes, Parmesan Cheese, Lemon Dressing...8
- Insalata Cesare** Romaine Lettuce, Creamy Caesar Dressing, Parmesan Pizza Bread...8
- Insalata di Pollo con Funghi** Market Greens, Sliced Chicken Breast, Warm Mushroom Dressing...12
- Insalata dell' Alleanza** Italian Cobb: Mixed Baby Greens, Crispy Pancetta, Gorgonzola, Tomato, Avocado, Garlic-Parmesan Croutons, Balsamic Vinaigrette...12
- Insalata di Spinaci** Scarborough Farm Spinach, Pink Lady Apple, Caramelized Walnuts, Gorgonzola-Red Wine Dressing...11

Add: Chicken Breast...4 Tiger Shrimp...5 Filet Mignon Tenders...8
Atlantic Salmon...6 Seared Ahi Tuna...7

PANINI & SANDWICHES

Sandwiches served with your choice of Market Salad or French Fries

- Panino Prosciutto e Mozzarella** Parma Prosciutto, Fresh Mozzarella, Roma Tomato...13
- Panino con Verdure** Grilled Vegetables, Mozzarella, Pesto Spread...12
- Milano Cheesesteak** Flat Iron Steak, Grilled Onions & Peppers, Provolone Cheese, Salsa Verde, Garlic Aioli...15
- Euro Burger** Italian Hamburger with Red Onion, Robiola Cheese...14
- Italian Club** Grilled Chicken Breast, Roma Tomato, "Guanciale" Italian Bacon, Avocado, Truffle Mayo...14



House Specialty from Bellagio, Lake Como




18% Gratuity added to parties of 6 or more • Split plate charge \$5.00 • Corkage fee \$20.00

PASTA & RISOTTO

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

Penne del Cliente all'Aglio e Olio	Penne, Chicken Breast, Broccoli, Mushroom, Garlic-Pepperoncino-Olive Oil Sauce...15
Spaghetti alla Bolognese	Spaghetti, Bolognese Meat Sauce...16
Ravioli di Burrata in Boraggine	Local Burrata Ravioli, Market Borage Sauce...14
Linguine con Pollo	Linguine, Pulled Chicken, Market Basil Pesto Sauce...13
Gnocchi al Ragú d'Agnello	Market Weiser Farm Potato Gnocchi, All-Natural Niman Ranch Lamb Ragú...15 
Linguine alla Carbonara	Linguine, "Guanciale" Italian Bacon, Egg, Black Pepper, Pecorino...14
Spaghetti allo Scoglio	Spaghetti, Mixed Seafood, Lightly Spicy Arrabbiata Sauce...16
Tagliolini di Farro con Missoltino	Farro Tagliolini, Imported Dried "Missoltino" Lake Fish, Caper Berries, Cherry Tomato, Tomato Sauce...17 
Risotto di Barbabietole e Gorgonzola	Market Red and Gold Beet Risotto, Gorgonzola "Dolce Latte"...15
Risotto di Zucca e Capesante	Butternut Squash Risotto, Seared Sustainable Peruvian Lantern Scallops, Balsamic Glaze...16

MAIN COURSE

Trota alla Comasca	Rainbow Trout in Lemon-Caper-Parsley, Zucchini, Potato-Leek "Au Gratin"...18 
Bistecca ai Ferri	Grilled Flat Iron Steak, Balsamic Sauce, Goat Cheese, Potatoes "Au Gratin," Sautéed Green Beans...17 
Trancio di Salmone al Limone	Atlantic Salmon Fillet, Garlic-Lemon Sauce, Spinach...18
Spezzatino di Pollo	Sautéed Chicken Breast Tenders, Red & Gold Peppers, Onions, Soft Polenta...16 

PIZZA

Pizza Margherita Fresca	Fresh Mozzarella, Chopped Roma Tomato, Garlic, Basil...10
Pizza Prosciutto e Rucola	Prosciutto, Arugula, Mozzarella, Tomato...12
Pizza Diavola	Spicy Salame Calabrese, Oregano, Mozzarella, Tomato...11
Pizza Tartufo	Smoked Prosciutto, Truffle- Essence, Arugula, 4 Cheese...13



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LAGO'S

QUICK LUNCH

30 MINUTE GUARANTEE!

To start, choose:

Minestrone	Traditional Vegetable Soup
Insalata Mercato	Market Green Salad
Tavola Fredda	Chilled Appetizer & Salad Buffet

Followed by choice of:

15

Vitello Tonnato	Chilled Veal Tenderloin, Creamy Tuna-Caper Aioli
Burrata e Fichi	Burrata Cheese, Parma Prosciutto, Red Wine Poached Black Mission Figs, Baby Arugula
Linguine con Pollo	Linguine, Pulled Chicken, Market Basil Pesto Sauce
Gnocchi al Ragù	Market Weiser Farm Potato Gnocchi, All-Natural Niman Ranch Lamb Ragù
Linguine alla Carbonara	Linguine, "Guanciale" Cured Bacon, Egg, Pecorino, Pepper
Ravioli di Burrata	Local Burrata Ravioli, Market Borage Sauce
Pasta al Forno	See today's selection

19

Bolognese	Spaghetti, Bolognese Meat Sauce
Penne del Cliente	Penne, Chicken, Broccoli, Mushrooms, Olive Oil, Garlic
Salmon al Limone	Atlantic Salmon Fillet, Garlic-Lemon Sauce, Spinach
Spezzatino	Sautéed Chicken Breast Tenders, Red & Gold Peppers, Onions, Soft Polenta

No substitutions please!

PASTA AL FORNO

Limited availability,
first come-first serve!

13

Monday	Market Vegetable Lasagna
Tuesday	Spinach & Ricotta Cannelloni
Wednesday	Prosciutto, Mushroom & Fontina Crespelle
Thursday	Bolognese Lasagna
Friday	Eggplant, Tomato, Black Olives, Oregano & Mozzarella Rigatoni

DESSERT

Panna Cotta	Vanilla Cream Custard, Strawberry Sauce, Almond Tuille...8
Lemon Decadence	Lemon Crème, Limoncello Sponge Cake, Whipped Cream...10
Tiramisú	Lady Fingers, Espresso, Vanilla-Mascarpone Cream, Cappuccino Sauce...10
Cannoli d'Arancia	Cannoli Shell, Ricotta Cream, Candied Orange, Blueberry Sauce ...10