

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 Blue Baby Carrots & Broccoli Romanesco from Weiser Farm, Radicchio from Scarborough Farm, Black Cabbage from Coleman Farm, Zucchini, Savoy Cabbage & Parsley from Finley Farm. We are featuring free-range Jidori chicken.

Buon Appetito!

Radicchio in S�or	Radicchio with Pinenuts & Raisins, Sesame Encrusted Goat Cheese, Black Cabbage-Mango Sauce...9 WINE: ORVIETO, TENUTA SALVIANO, '07
Risotto di Farro con Lingua	Farro "Risotto-Style", Braised Beef Tongue...17 WINE: SANGIOVESE, DI MAJO, '07
Opa in Crosta di Timo e Limone	Hawaiian Opa, Lemon-Thyme Crust, Zucchini Trifolate Sauce, Cabbage-Pancetta "Verzada", Blue Baby Carrots...26 WINE: PINOT NOIR, CHALONE VINEYARDS, '07
Pollo Jidori all'Aglio Nero e Porcini	Free-Range Jidori Chicken, Black Garlic-Porcini Sauce, Clown Potatoes, Broccoli Romanesco "Au Gratin"...26 WINE: CABERNET, STERLING VINEYARDS, '06

THREE-COURSE...39
(CHOICE OF OPA OR JIDORI CHICKEN)
FOUR-COURSE...49
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...**

Cannolo alla Ricotta e Ibiscus Italian Cannolo, Ricotta-Chocolate,
Cream Filling, Hibiscus Flower Sauce...11