



## Locanda del Lago

231 Arizona Ave. (3rd St.)

[Santa Monica, CA 90401](#)

310-451-3525

*Intriguing menu featuring specialties from the Lake District of northern Italy.*



In the hustle and bustle of Santa Monica's Third Street Promenade there isn't really the solitude for gracious dining, but this underappreciated restaurant provides just that, along with an intriguing [menu](#) featuring specialties from the Lake District of northern Italy. Highlights include pizzoccheri alla valtellinese (house-made pappardelle tossed with braised cabbage, roasted

garlic, fried sage, [potatoes](#) and fondue of Bitto cheese, which is produced near Lake Como), osso buco and whole-Mediterranean striped bass. A popular [dessert](#) choice would be the semifreddo, a frozen then sliced zabaglione containing hazelnut praline. You can linger here if you dine early or late, but mid-evening the pace quickens as most of your fellow diners are off to a nearby movie. If you do have occasion to linger---particularly on the patio overlooking the crowds---consider sharing the grolla, a traditional communal after-[dinner](#) drink from the Italian Alps. Served in a hand-carved wooden bowl, it's an espresso drink infused with brandy, grappa and Sambuca, served flambé.

### Cuisine

[Italian](#)

### Open

Lunch Mon.-Fri., Dinner  
nightly, Brunch Sat.-Sun.

### Features

[Romantic setting](#)

[Kid-friendly](#)

[Full bar](#)

Reservations suggested  
Entertainment

### [Outdoor dining](#)

Open late

Valet parking

Casual

### Wine

[Great Wine List](#)