

Appetizers

Vitello Tonnato	Roasted & Chilled Veal Carpaccio, Genoa Tuna-Caper Aioli, Micro Rainbow Greens, Shaved Parmesan...11 
Caprese d'Estate	Burrata Cheese, Market Basil Foam, Heirloom Tomato Gelato...13
Duo di Crudo	Spicy Ahi Tuna Tartar, Lone Ranch Farm Avocado Sorbetto; Market Orange Marinated Swordfish Ceviche, Housemade Squid Ink Caviar...16
Brodetto di Gamberi	Seafood Soup, Wild Fresh Water Prawn, Scallop, Spanish Andalusio Chorizo, Yukon Potato...14
Fritto Misto del Lago	Zucchini, Calamari, Tiger Shrimp, Fresh Water Smelts, Fresh Water Shrimp, Spicy Arrabbiata & Garlic Aioli Dips ...15 
Melanzane alla Parmigiana	Baked Eggplant, Fresh Mozzarella, Tomato Sauce, Herbs...11
Provolone con Verdure	Grilled Provolone Cheese, Grilled Assortment of Market Vegetables, Basil-Garlic Oil...13 
Insalata Mercato	Coleman's Farms Organic Market Lettuce Trio, Heirloom Tomatoes, Red Bell Pepper, Persian Cucumber, Raspberry Vinaigrette...11
Insalata Cesare	Romaine, Creamy Caesar, Parmesan Pizza Bread...11
Zuppa Fresca	Chilled Market Tomato and Cucumber Gazpacho, Sautéed Seafood...10
Minestrone	Vegetable Soup...8

7-9-10

Pizzas ~ Burger

Pizza Margherita Fresca	Fresh Mozzarella, Chopped Roma Tomato, Garlic, Basil...13
Pizza Prosciutto e Rucola	Prosciutto, Arugula, Mozzarella, Tomato...14
Pizza Diavola	Spicy Salame Calabrese, Oregano, Mozzarella, Tomato...13
Pizza Speck e Tartufo	Stracchino, Truffle Essence, Arugula, Smoked Prosciutto...13
Euro Burger	Italian Hamburger, Robiola Cheese, Micchetta...16



House Specialty from Bellagio, Lake Como

18% Gratuity added to parties of 6 or more • Split plate charge...5 • Corkage fee...20

Intermediate Courses

Pasta and risotto are available in appetizer or entree portion.

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

Tagliolini Lago e Monti	Spinach Tagliolini, Tiger Shrimp, Portobello, Cherry Tomato-White Wine Sauce...15 / 21 
Spaghetti allo Scoglio	Spaghetti, Mixed Seafood, Lightly Spicy Arrabbiata Sauce...15 / 22
Ravioli di Aragosta con Aneto	Lobster-Dill-Ricotta Ravioli, Meyer Lemon, Parsley, Butter Sauce...18 / 24
Tortellini al Cinghiale	Wild Boar Tortellini, Pink Lady Apples, Pinenuts, Brown Butter...14 / 19 
Fusilli alla Bolognese	Fusilli, Bolognese Meat Sauce...14 / 20
Lasagna della Valtellina	Buckwheat Lasagna, Savoy Cabbage, Yukon Potato, Roasted Garlic, Creamy Bitto Cheese-Sage Bechamel...20 
Risotto di Zucca e Capesante	Butternut Squash Risotto, Seared Scallops, Balsamic Glaze...15 / 21
Risotto Gorgonzola e Barbabietole	Gorgonzola Risotto, Farmer's Market Beets...14 / 19

Main Courses

Trota alla Comasca	Rainbow Trout in Lemon-Caper-Parsley, Zucchini, Potato-Leek "Au Gratin" ...25 
Pesce in Crosta di Sale	Salt Baked Wild Chilean Sea Bass (MSC Certified, Environmentally Sustainable), Sautéed Julienne Vegetables, Clown Potato...34
Salmone al Montasio	Wild Salmon Trout, Montasio Cheese, Spiced Wine Risotto, Grilled Asparagus...29 
Filetto al Ficchi	Niman Ranch All-Natural Filet Mignon, Market Figs, Taleggio Potato Pyramid, Bermuda Onion Confit...32
Ossobuco alla Milanese	Lido Ranch All-Natural Veal Shank, Saffron-Parmesan Risotto, Gremolata...29 
Petto di Pollo "Contessa Branca"	Chicken Breast Stuffed with Mushrooms, Lettuce & Fontina, Parma Prosciutto Wrap, Green Beans, Fingerling Potatoes...26



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Chef's Seasonal Menu

The chef's summer 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 bell pepper & zucchini from Wong Thao Farm, tomatoes & asparagus from Tutti Frutti Farm, zebra potatoes, eggplant, Yukon potatoes from Weiser Farm, artichokes from McGrath Farm, Berries & figs from Pudwill Farm.

Buon Appetito!

Tartara di Manzo Classico All-Natural Filet Mignon Tartar, Fried Silverfish, Garlic-Basil Crostini, Kalamata Olives, Cornichon...16
WINE: PROSECCO, ZONIN

Tortellini di Verdure Housemade Grilled Vegetable Tortellini, Lobster Bisque...18
WINE: ORVIETO, TENUTA SALVIANO, '07

Ippoglosso all'Aceto di Sidro Wild California Halibut, Cider Vinegar, Bell Pepper "Peperonata", Maxime Potatoes...29
WINE: PINOT NOIR, CHALONE VINEYARDS, '06

Fiorentine d'Agnello Grilled Lamb T-Bones, Chocolate Mint, Sautéed Artichokes, Zebra Potato French Fries...34
WINE: BAROLO, REVERSANTI, '05

THREE-COURSE...45
(CHOICE OF WILD HALIBUT OR LAMB T-BONES)

FOUR-COURSE...59
WINE TASTING...24

*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...

Pane degli Angeli ai Frutti Angel Cake, Mixed Berry & Fig Compote, Dark Chocolate Shell...12

Stuzzichini

[stoo-tzee-key-nee]:

Small bites to stimulate the taste buds

From the farm...

- Grissini** Italian Bread Sticks, Tuna-Caper Aioli, Parma Prosciutto...6 
- Polpettine** Venison Meatballs, Red Wine Reduction...8
- Pancetta di Maiale** Glazed Niman Ranch Pork Belly, Truffle Honey...12
- Lingua** Thinly-Sliced Beef Tongue, "Salsa Verde" Parsley Pesto, Pecorino Cheese...8 

From the sea...

- Salatini** Puff Pastry Stuffed with: Anchovy/Bell Pepper; Ricotta/Wild Mushroom...4
- Sardine** Grilled Sardines, Raisin-Parsley Crust...8
- Cavolini** Sautéed Brussels Sprouts, Kalamata Olives, Escarole, Anchovies...6
- Missultin** Sun-Dried Agone Fish from Lake Como, Grilled Polenta Uncia, Red Wine Vinegar...10 

From the market...

- Carrozza** Fried Mozzarella, Parsley-Bread Crumb Crust, Jalapeno Aioli, Aurora Sauce...8
- Riso al Salto** Crispy Saffron Risotto Cake, Parmesan Cheese...5 
- Panzerotti** Crispy Pizza Pockets, Mozzarella-Kalamata Olive Stuffing, Roma Tomato-Basil-Garlic Concassé...6
- Barbabetole** Red & Gold Beets, Goat Cheese, Spinach Julienne...7
- Patatine** Weiser Farm Peruvian French Fries, Rosemary, Jalapeno Aioli, Aurora Sauce...6