

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...12
- Zuppa Fresca** Chilled Market Tomato and Cucumber Gazpacho, Sautéed Seafood...10
- Minestrone** Vegetable Soup...8

Pizzas ~ Burger

- Pizza Margherita Fresca** Fresh Mozzarella, Chopped Roma Tomato, Garlic, Basil...14
- 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



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...16 / 23
Ravioli di Aragosta con Aneto	Lobster-Dill-Ricotta Ravioli, Meyer Lemon, Parsley, Butter Sauce...18 / 24
Mezzelune di Tartufo Nero	Molise Black Truffle Half Moons, Tuscan Pecorino Cheese, Sage Butter...19 / 26
Fusilli alla Bolognese	Fusilli, Bolognese Meat Sauce...15 / 21
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 Fichi	Niman Ranch All-Natural Filet Mignon, Market Figs, Taleggio Potato Pyramid, Bermuda Onion Confit...32
Fiorentine d'Agnello	Grilled Lamb T-Bones, Chocolate Mint, Sautéed Artichokes, Zebra Potato...34
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



House Specialty from Bellagio, Lake Como

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



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 currants & blackberry from Pudwill Farms, rainbow chard from Coleman Farm, Plums from McGrath Farm, Pistachio from Santa Barbara Farm, pardon peppers from Weiser Farm. We are also serving all-natural duck breast from Maple Leaf Farm.

Buon Appetito!

Fonduta con Capesante Pan-Roasted Scallops, Stracchino Cheese Fondue, Walnuts, Currant...16
WINE: ORVIETO, SALVIANO, '06

Risotto alle More Blackberry-Prosecco Risotto, Chilled & Sliced Duck Breast...22
WINE: CHARDONNAY, FERRARI CARRANO, '07

Merluzzo Nero al Pepe Verde Black Cod, Green Peppercorn Sauce, Farro Pilaf-Style, Braised Rainbow Chard...32
WINE: PINOT NOIR, CHALONE VINEYARDS, '06

Filetto di Maiale Pork Tenderloin Medallions, Plum Sauce, Grilled Foie Gras, Padron Peppers, Sweet Potatoes Parmantier-Style...28
WINE: BAROLO, REVERSANTI, '05

THREE-COURSE...46
(CHOICE OF BLACK COD OR PORK MEDALLIONS)
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...

Mousse di Cioccolato Chocolate Mousse, Smoked Canadian Bacon, Pistachios...11



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

Peperoni Fritti Weiser Farm Padron Peppers, Shishito Peppers, Garlic Aioli...8