

# *Dining Menu*



*The poets have been mysteriously silent on the subject of cheese.  
~G.K. Chesterton*

**lago**  
pure *taste*

# Appetizers

## **Mozzarella Di Buffula**

*with heirloom cherry tomato salad and basil sorbet*

\$18

## **Wedding Bell Soup**

*with mini chicken meat balls and pastina*

\$9

## **Shaved Tunisian Octopus Salad**

*with frisée*

\$13

## **Prosciutto Sliders**

*with arugula, shaved Asiago cheese and marinated peppers*

\$15

## **Grilled Prawn**

*with rustic grilled corn and potato salad*

\$19

## **Crab Cake**

*with an avocado salad*

\$17

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# Salads

## **Organic Green Salad**

*with a white balsamic vinaigrette and seasonal garnish*

\$12

## **Lamb Lettuce Salad**

*with shaved fennel, grilled corn, sliced bresola and lemon vinaigrette*

\$15

## **Radicchio and Orange Salad**

*with citrus vinaigrette*

\$12

## **Romaine Salad**

*with roasted garlic dressing, crisp bacon and crostini*

\$11

## **Tomato Salad**

*with heirloom tomato, cucumber and red onion with an oregano red wine vinaigrette*

\$18

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*Life is a combination of magic and pasta.  
~Federico Fellini*

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# *Pasta*

## **Spaghetti**

*with tomato basil sauce and tender meat balls*

\$19

## **Garganelli**

*with a classic mascarpone pesto sauce, shaved pecorino and a grilled salmon skewer*

\$21

## **Spelt Penne Primavera**

*with lightly sautéed garden vegetables a la pomodoro*

\$17

## **Gnocchi**

*Sautéed with brown butter, toasted almonds, spinach and finished with truffle oil*

\$18

## **Fettucini**

*with lobster cream sauce, tarragon, peas, corn and a lobster tail*

\$35

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# Entrees

## Lamb Sirloin

*with a Mediterranean salad, oregano dressing, lamb jus and a cucumber yogurt sauce*  
\$31

## Grilled Provimi Calf's Liver

*with caramelized onion, sautéed mustard greens and creamy mashed potato*  
\$27

## Cornish Hen

*with preserved meyer lemons and panzanella*  
\$28

## Salmon

*with shaved fennel salad, pomme anna and seasonal vegetables*  
\$28

## Seared Tuna

*with salad nicoise*  
\$32

## Veal Parmesan

*with fiore di latte cheese, tomato basil sauce and parmigiano capellini*  
\$26

## Dover sole

*with green beans, baby carrots, natural potatoes and brown butter almond sauce*  
\$48

## 12oz Ribeye

*with cremini mushrooms, sautéed watercress and grilled potato*  
\$32

## 10oz Striploin

*with sautéed spinach, potato crisps and red wine jus*  
\$36

## 8oz Tenderloin

*with grilled asparagus, truffled spaghetti with sauce béarnaise and brandy jus*  
\$42

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*Stressed spelled backwards is desserts. Coincidence? I think not!*  
~Author Unknown

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# *Desserts*

## **Classic Crème Caramel**

*with coconut cream*

\$10

## **Strawberry and Rhubarb Cheese Cake**

*baked cheese cake with macerated fruits*

\$10

## **Tiramisu**

*classically prepared*

\$10

## **Lemon and Raspberry Tart**

*simple elegance*

\$10

## **Vice Zabaglione**

*with assorted berries*

\$10

## **House Spun Ice Cream and Sorbet**

*Ask your server for details*

\$10

lago

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