



## Learn to Speak Italian, One Bite at a Time.



### “Authentic Italian Food”

June 5th – 20th, 2010



From June 5 through June 20, the Italian Trade Commission in Los Angeles, in collaboration with the Italy-America Chamber of Commerce West, invites Angelenos to experience Italian cuisine at its most authentic. With the goal of raising awareness of the use of authentic Italian ingredients in America, the Italian Trade Commission and Italy-America Chamber of Commerce West selected LAGO as one of six restaurants to prepare special prix fixe menus at lunch and dinner using only the finest ingredients Italy has to offer. Chef Maggioni has created the following menu which highlights the unique flavors of Italy and the local summer season by pairing inimitable Italian products to fresh, organic produce purchased from the Santa Monica Farmer's Market and to sustainable proteins.

From Italy: bufala mozzarella, gorgonzola "dolcelatte," Castelvetro olives, speck, Naples barley, Sardinian carasau bread and Val Paradiso extra virgin olive oil.

From the SM Market: zucchini blossoms from Jaime Farm, cherry tomatoes from Tutti Frutti Farm, red and gold beets, rutabaga & russet potatoes from Weiser Farm and fennel from Wong Thao Farm.

Pasta, focaccia bread, desserts and gelato are made in-house.

#### LUNCH THREE-COURSE...29

(CHOICE OF RISOTTO OR SALMON TROUT OR DUCK CONFIT)

WINE TASTING...16

#### DINNER THREE-COURSE...49

(CHOICE OF SALMON TROUT OR DUCK CONFIT)

WINE TASTING...24

*\*tasting menu portions may be smaller than a la carte*

*Ala di Pollo con Fiori di Zucca*

Bufala Mozzarella and Zucchini Blossom Stuffed Chicken Wing,  
Sautéed Porcini, Cherry Tomato Confit & Baby Mache Salad...15

WINE: ORVIETO, TENUTA SALVIANO, '07

*Risotto al Gorgonzola e Barbabietole*

Gorgonzola "Dolcelatte" Risotto, Market Red & Gold Beets...19

WINE: SANGIOVESE, DI MAJO, '07

*Trota Salmonata  
Farcita Olive Castelvetro*

Salmon Trout, Castelvetro Green Olive Stuffing, Chickpea-Rosemary Vellutata, Grilled Market Fennel...29

WINE: PRIMITIVO, MATANE, '07

*Confit d'Anatra allo Speck*

Duck Confit, Smoked Prosciutto, Steamed Barley, Clown Potato, Sous Vide Rutabaga, Housemade Mustard...27

WINE: BAROLO, REVERSANTI, '05

**IN ADDITION, WE RECOMMEND YOU FINISH THE MEAL WITH OUR SPECIAL DESSERT...**

*Bunet al Cioccolato*

Piedmont Chocolate Bunet, Sardinian Carasau Bread, Vanilla Essence...12