

# lago

## *Primo & Insalata*

### **Daily Soup**

Chef's Creation

\$12

### **Baby Arugula**

Lemon, Olive, Pine Nuts & Pecorino

\$15

### **Haven Greens**

Sherry Vinaigrette, Chives & Crispy Shallots

\$16

### **Baby Gem Caesar**

Double-Smoked Bacon, Parmesan, Garlic Chili & Sourdough Croutons

\$17

### **Grilled Octopus**

Romesco, Chili Vinaigrette, Blistered Shishito,

Castelvetro Olives, Toasted Almonds & Yukon Potato

\$25

### **Treviso & Delicata Squash**

Gorgonzola, Hazelnuts, Maple Syrup, Apple & Caramelized Onion

\$25

### **Ontario Burratini**

Roasted Kabocha Squash, Spiced Pepita Seeds, Aged Balsamic,

Charred Plum, Maldon Salt & Sourdough Bread

\$28

### **Beef Carpaccio**

Lemon Aioli, Sorrel, Smoked Maldon Salt,

Crunchy Garlic & Pine Nuts

\$32

## *Crudo*

### **East Coast Oysters**

Horseradish, Hot Sauce, Apple & Prosecco Mignonette

Six Pieces \$29 | Twelve Pieces \$48

### **Beef Tartar**

Shallots, Chives, Pickled Walnuts,

Truffle Aioli, Pecorino & Sourdough Bread

\$29

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## *Pasta Fatta in Casa*

### **Gnocchi a la Vodka**

Nduja, Stracciatella, Garlic Breadcrumbs, Parmesan & Fresh Herbs  
\$28

### **Butternut Squash Caramelle**

Cultured Butter, Walnuts, Parmesan, Sage & Vin Cotto  
\$30

### **Tortelli Milanese**

Ossobuco Stuffed Pasta, Saffron Cream, Gremolata & Crispy Garlic  
\$34

### **lago's Pasta Feature**

Chef's Daily Creation  
\$Market Price

## *Secondi*

### **Half Cornish Hen**

Kabocha Squash, Farro Pilaf & Red Wine Jus  
\$28

### **Arctic Char**

Sunchokes & Shaved Brussels Sprouts  
\$30

### **Hen of the Woods**

Mushroom Agrodolce, Gremolata, Fresh Herbs & Crunchy Shallots  
\$30

### **Brome Lake Duck Breast**

Sweet Potato, Cippolini Onions, Maple & Mustard Red Wine Jus  
\$35

### **Grilled Branzino**

Fresh Herbs, Crunchy Capers & Fingerling Potatoes  
\$35

### **Lamb Shank**

Mint Salsa Verde, Soft Polenta & Matchstick Potatoes  
\$48

### **16 oz Veal Chop**

Al Pepe & Swiss Chard  
\$52

### **12 oz Ontario Striploin**

Martin's Family Beef, Red Wine Jus, Burnt Shallot & Peppercorn Aioli  
\$54

### **16 oz Bone-In Ribeye for Two**

Canadian Prime Beef, Red Wine Jus & Choice of Two Sides  
\$110

### **lago's Feature**

Our Daily Special  
\$Market Price

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*Contorni*

*Serves Two*

**Duck Fat Fingerlings**

Bomba & Fresh Herbs

\$12

**Fries**

Parmesan & Chive

\$12

**Soft Polenta**

Parmesan, Cultured Butter & Chives

\$12

**Roasted Kabocha Squash**

Grainy Mustard, Maple Syrup & Spanish Paprika

\$14

**Blistered Shishito Peppers**

Lemon Aioli, Parmesan & Aleppo Pepper

\$14

**Shaved Brussels Sprouts**

Apple & Double Smoked Bacon

\$14

**Sautéed Swiss Chard**

Garlic, Shallots & White Wine

\$14

**Rapini**

Garlic, Shallots & Pepperoncini

\$20

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## Dolce

### Honeycrisp Turnover

Almond Cream & Rum Raisin Ice Cream

\$12

### Vanilla Panna Cotta

Spiced Plum Compote & Oat Crumble

\$12

### Cinnamon Churro

Espresso Chocolate Sauce & Salted Caramel Ice Cream

\$12

### Homespun Ice Cream or Sorbet

With Fresh Berries & Mint Garnish

\$12

## Bar

### 1.25oz Cocktails

|                                                                                            |      |
|--------------------------------------------------------------------------------------------|------|
| Bloody Caesar                                                                              | \$9  |
| <i>Stoli Vodka, Clamato Juice, Tabasco, Worcestershire, Salt, Pepper &amp; Celery Salt</i> |      |
| Black Russian                                                                              | \$12 |
| <i>Kahlua &amp; Stoli Vodka</i>                                                            |      |
| White Russian                                                                              | \$12 |
| <i>Kahlua, Stoli Vodka &amp; Milk</i>                                                      |      |
| Mojito                                                                                     | \$12 |
| <i>Bacardi Rum, Soda Water, Fresh Mint &amp; White Sugar</i>                               |      |
| Negroni                                                                                    | \$12 |
| <i>Beefeater Gin, Campari, Sweet Vermouth &amp; Orange Peel</i>                            |      |
| Aperol Spritz                                                                              | \$12 |
| <i>Aperol, Prosecco, Soda Water &amp; Orange Slice</i>                                     |      |

### 2oz Cocktails

|                                                         |      |
|---------------------------------------------------------|------|
| Old Fashioned                                           | \$15 |
| <i>Bourbon, Bitters, Sugar, Water &amp; Orange Peel</i> |      |