

lago

Primo & Insalata

New Haven Heirloom Lettuce

Toasted Pumpkin Seeds, Roasted Squash, Cranberries & Sherry Vinaigrette
\$17

Zaccari Baby Arugula

Lemon & Olive, Pine Nuts & Pecorino
\$18

Baby Gem Caesar

Double-Smoked Bacon, Parmesan & Garlic Chili Breadcrumbs
\$19

Farro Grain

Roasted Grapes, Castelvetrano Olives, Pine Nuts, Arugula,
Pickled Carrots, Grape Reduction Vinaigrette & Vin Cotto
\$24

Ontario Burratini

Roasted Plums & Pears with Spiced Syrup, Fresh Thyme,
Pistachio Crumble, Frise, Olive Oil & Maldon Salt
\$28

Grilled Octopus

Poached Potatoes, House-Made Chili Crisp, La Dalia Paprika,
Castelvetrano Olives & Capers
\$28

Beef Carpaccio Involtini

Arugula, Parmesan, Lemon Aioli, Smoked Maldon Salt,
Crunchy Garlic & Pine Nuts
\$32

Seared Rougié Farm Foie Gras

Miniature Brioche Toast, Sour Cherry Compote, Sorrel & Aged Balsamic
\$37

Daily Soup

Chef's Creation
\$ Market Price

Pasta

Squash Risotto

Cultured Butter, Parmesan, Carrot Chips, Vin Cotto & Fresh Herbs
\$27

Gnocchi Alla Vodka

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

Chestnut Mezzelune

Brown Butter, Sage, Candied Walnuts, Wilted Arugula, Squash & Parmesan
\$30

lago's Pasta Feature

Chef's Daily Creation
\$ Market Price

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Secondi

Maple & Mustard Kabocha Squash

Warm Farro Grain Salad, Frisée & Green Apple,
Pumpkin Seeds & Chimichurri

\$24

Grilled Branzino

Grilled Lemon & Fine Olive Oil

\$33

Herb-Marinated Half Cornish Hen

Hen of the Woods, Squash Purée, Marsala Pan Sauce

\$34

Brome Lake Duck Breast

Heirloom Carrots, Shoestring Carrots & Reduced Fig Agrodolce

\$41

Black Cod

Saffron Ginger Broth, Fingerling Potato, Sautéed Kale

\$49

Braised Veal Cheek

Saffron Risotto, Gremolata, Braising Jus & Shoestring Potatoes

\$57

Grilled Lamb Loin

House-Made Lamb Bacon, Farro, Red Wine Jus,

Tuscan Kale & Roasted Garlic

\$59

12 oz Martin's Striploin

Charred Shallot Aioli & Red Wine Jus

\$64

16 oz Bone-In Ribeye for Two

Martin's Canadian Prime Beef, Red Wine Jus & Choice of Two Sides

\$110

lago's Feature

Our Daily Special

\$ Market Price

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Crudo

Yellowfin Tuna

Coriander, Pickled Pepperoncino, Shiso, Crunchy Garlic,
Celery Salad, Apple & Jalapeño Emulsion
\$29

East Coast Oysters

Horseradish, Hot Sauce, Apple & Prosecco Mignonette
Six Pieces \$29 | Twelve Pieces \$48

Centorni

Serves Two

Hand-Cut Frites

Parmesan & Chive
\$12

Roasted Fingerling Potatoes

Tossed in Garlic Oil & Fresh Herbs
\$14

Maple-Glazed Heirloom Carrots

Chives & Fresh Herbs
\$14

Tuscan Kale

Confit Garlic, Shallots & Guanciale
\$14

Crispy Brussels Sprouts

Spiced Honey, Bacon Crumble & Chives
\$14

Brown Butter Roasted Squash

Lemon Yogurt Sauce, Pine Nuts & Sage
\$15

Truffle Mac N' Cheese

Five-Cheese Blend, Trofiette Pasta & Garlic Breadcrumbs
\$15

Garlic French Beans

Crispy Shallots & Fresh Herbs
\$15

Rapini

Garlic, Shallots & Pepperoncini
\$20

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Dolce

Pumpkin Spice Budino

Salted Caramel, Chantilly Cream & Spiced Pumpkin Seeds

\$12

Apple Turnover

Flaky Pie Crust, Spiced Apples & Rum Ice Cream

\$12

Pecan Chocolate Tart

Coffee Ice Cream & Caramel

\$12

Homespun Ice Cream or Sorbet

Fresh Berries & Mint

\$12

Bar

1.25oz Cocktails

Bloody Caesar \$12

Stoli Vodka, Clamato Juice, Tabasco, Worcestershire, Salt, Pepper & Celery Salt

Black Russian \$12

Kahlua & Stoli Vodka

White Russian \$12

Kahlua, Stoli Vodka & Milk

Mojito \$12

Bacardi Rum, Soda Water, Fresh Mint & White Sugar

Negroni \$15

Beefeater Gin, Campari, Sweet Vermouth & Orange Peel

Aperol Spritz

Aperol, Prosecco, Soda Water & Orange Slice

2oz Cocktails

Old Fashioned \$15

Forty Creek Rye, Bitters, Sugar, Water & Orange Peel