

lago

Primo & Insalata

Daily Soup

Chef's Creation

\$12

Baby Arugula

Lemon, Olive Oil, 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

Black Forest Gâteau

Sour Cherry Gelée & Vanilla Ganache

\$12

Sticky Toffee Pudding

Toffee Sauce, Chantilly Cream & Honey Tuile

\$12

Tiramisu Mousse

Praline Chocolate Crunch, Coffee Jelly & Lady Fingers

\$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 & Celery Salt</i>	
Black Russian	\$12
<i>Kahlua & Stoli Vodka</i>	
White Russian	\$12
<i>Kahlua, Stoli Vodka & Milk</i>	
Mojito	\$12
<i>Bacardi Rum, Soda Water, Fresh Mint & White Sugar</i>	
Negroni	\$12
<i>Beefeater Gin, Campari, Sweet Vermouth & Orange Peel</i>	
Aperol Spritz	\$12
<i>Aperol, Prosecco, Soda Water & Orange Slice</i>	

2oz Cocktails

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