

lago

Primo & Insalata

Haven Greens

Sherry Vinaigrette, Shaved Asparagus & Crispy Shallots
\$17

Baby Arugula

Lemon, Olive Oil, Pine Nuts & Pecorino
\$17

Baby Gem Caesar

Double-Smoked Bacon, Parmesan & Garlic Chili Breadcrumbs
\$18

Asparagus & Breakfast Radish

Sweet Peas, Mint, French Beans, Pine Nuts,
Ricotta Salata & Honey Lemon Vinaigrette
\$23

Ontario Burratini

Nduja Romesco, Fava & Sweet Peas, Sugar Snaps, Frisée
& Grilled Sourdough
\$26

Grilled Octopus

Cherry Tomatoes, French Beans, Oregano, Celery, Castelvetrano Olives,
Capers, Roasted Garlic & Chili Vinaigrette
\$28

Involtini Beef Carpaccio

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

Daily Soup

Chef's Creation
\$Market Price

Pasta Fatta in Casa

Chitarra Cacio e Pepe

Asparagus, Black Pepper, Pecorino & Sunny-Side-Up Conestoga Egg
\$26

Gnocchi à la Vodka

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

Ricotta Cappelletti

Sweet Peas, Smoked Lamb Bacon, Lemon, Parsley & Cultured Butter
\$31

lago's Pasta Feature

Chef's Daily Creation
\$Market Price

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Crudo

Yellowfin Tuna

Coriander, Castelvetrano Olives, Shiso, Crunchy Garlic,
Lemon & Oregano Vinaigrette
\$29

East Coast Oysters

Horseradish, Hot Sauce, Apple & Prosecco Mignonette
Six Pieces \$29 | Twelve Pieces \$49

Secondi

Lentil Crostata

Baby Spinach, French Beans, Greek Yogurt, Mint, Cilantro & Puff Pastry
\$27

Herb-Marinated Half Cornish Hen

Charred Lemon Chimichurri & Baby Gem Potatoes
\$28

Grilled Branzino

Grilled Lemon & Olive Oil
\$33

Brome Lake Duck Breast

Sweet Peas, Cipollini Onions, Maple & Mustard Red Wine Jus
\$38

Lamb Loin & Belly

Smoked Lamb Bacon, Herb-Crusted Loin, Fava Bean & Sweet Pea Succotash
\$48

Seared Halibut

Miso-Roasted Turnips, Asparagus, Sugar Snaps, Pepperoncini,
Cultured Butter & Fresh Herbs
\$49

12 oz Martin's Striploin

Buttermilk Marinade, Arugula & Lemon
\$59

Veal Chop Milanese

Burnt Shallot Aioli & Red Wine Jus
\$60

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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Centerni

Serves Two

Hand-Cut Frites

Parmesan & Chive

\$12

Crushed Baby Gem Potatoes

Tossed in Garlic Oil & Fresh Herbs

\$14

Tokyo Turnips

Miso-Roasted with Crunchy Garlic

\$14

Sugar Snaps

Slivered Almonds & Brown Butter

\$14

Garlic French Beans

Crispy Shallots & Fresh Herbs

\$14

Grilled Asparagus

Sunny-Side-Up Conestoga Egg & Lemon

\$14

Rapini

Garlic, Shallots & Pepperoncini

\$20

lago

Dolce

Strawberry & Cream Profiteroles

Lemon Whipped Ganache & Strawberry Compote

\$12

Pineapple Upside-Down Cake

Coconut Ice Cream

\$12

Chocolate Pot De Crème

Chocolate Mousse, Hazelnut Wafer & Candied Hazelnut Crumble

\$12

Homespun Ice Cream or Sorbet

Whipped Cream & Puff Pastry Twist

\$12

Bar

1.25oz Cocktails

Bloody Caesar	\$12
<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>	