

lago

Primo & Insalata

New Haven Greens

Crispy Shallots, Peaches and Cream Corn & Sherry Vinaigrette
\$17

Baby Arugula

Lemon & Olive Oil, Pine Nuts & Pecorino
\$18

Baby Gem Caesar

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

Heirloom Tomato & Baby Cucumber

Fresh Oregano, Pickled Red Onions, Red Wine Vinegar & Fine Olive Oil
\$22

Ontario Burratini

Ramp Leaf Pesto, Pickled Ramps, Heirloom Tomatoes,
Frise & Grilled Sourdough
\$26

Grilled Octopus

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

Beef Carpaccio Involtini

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

Daily Soup

Chef's Creation
\$ Market Price

Pasta

Ramp Pesto Trofiette

Torn Burrata, Olive Oil & Pine Nut Crumble
\$26

Gnocchi Alla Vodka

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

Ricotta Cappelletti

Charred Corn, Corn Purée, Smoked Lamb Bacon, Lemon,
Parsley, Cultured Butter & Aleppo Pepper
\$31

lago's Pasta Feature

Chef's Daily Creation
\$ Market Price

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Secondi

Grilled Cauliflower Steak

Za'atar, Hazelnut & Golden Sultana Sofrito
\$24

Herb-Marinated Half Cornish Hen

Charred Lemon Chimichurri & Baby Gem Potatoes
\$28

Grilled Branzino

Grilled Lemon & Fine Olive Oil
\$33

Brome Lake Duck Breast

Sweet Corn Purée, Corn Succotash, Maple & Mustard Red Wine Jus
\$38

Seared Halibut

Blood Naval Oranges & Fennel Salad, Fennel Pollen,
Castelvetro Olives, Pickled Red Onions & Fine Olive Oil
\$49

Grilled Lamb Loin

Spiced Yogurt, Heirloom Tomato & Cucumber Salad
\$55

12 oz Martin's Striploin

Charred Shallot Aioli & Red Wine Jus
\$59

Veal Chop Milanese

Buttermilk Marinade, Arugula & Lemon
\$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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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 \$48

Centorni

Serves Two

Hand-Cut Frites

Parmesan & Chive
\$12

Crushed Baby Gem Potatoes

Tossed in Garlic Oil & Fresh Herbs
\$14

Sugar Snaps

Slivered Almonds & Brown Butter
\$14

Grilled Peaches

Maple Syrup, Aged Balsamic & Stracciatella Cheese
\$14

Heirloom Tomatoes

Basil, Olive Oil & Maldon Salt
\$14

Charred Corn & Lamb Bacon

Aleppo Pepper, Cultured Butter
\$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

Lemon Tart

Blackberry Sorbet, Sablé Cookie, Lemon Curd & Meringue
\$12

Chocolate Tuxedo Cake

Cherry Ripple Ice Cream, Dark & White Chocolate Crème
\$12

Affogato

Cardamom Ice Cream & Almond Biscotti
\$12

Homespun Ice Cream or Sorbet

Fresh Berries & Mint
\$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	\$15
<i>Beefeater Gin, Campari, Sweet Vermouth & Orange Peel</i>	
Aperol Spritz	
<i>Aperol, Prosecco, Soda Water & Orange Slice</i>	

2oz Cocktails

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