

lago

Primo & Insalata

Baby Arugula

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

Haven Greens

Sherry Vinaigrette, Pickled Heirloom Carrots & Candied Walnuts
\$17

Baby Gem Caesar

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

Endive & Radicchio

Fennel & Fronds, Crispy Garbanzo Beans,
Castello Blue Cheese & Brown Butter Vinaigrette
\$24

Ontario Burratini

Roasted Delicata Squash, Pomegranate Seeds, Aged Balsamic Vinegar,
Maldon Salt, Sage & Toasted Sourdough Bread
\$28

Daily Soup

Chef's Creation
\$Market Price

Crudo

Trout Gravlax

Steelhead Trout, Pickled Red Onions, Dill,
Crème Fraiche, Fried Capers & Buckwheat Blinis
\$24

East Coast Oysters

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

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Pasta Fatta in Casa

Gnocchi à la Vodka

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

Mushroom Mezzaluna

Porcini, Cultured Butter, Crispy Mushrooms & Chives
\$31

Braised Lamb Tagliatelle

Caramelized Pearl Onions, Fresh Herbs, Pecorino & Crispy Shallots
\$33

lago's Pasta Feature

Chef's Daily Creation
\$Market Price

Secondi

Stuffed Delicata Squash

Swiss Chard, Barley, Cranberries, Roasted Garlic & Garlic Breadcrumbs
\$27

Half Cornish Hen

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

Arctic Char

Sunchokes & Shaved Brussels Sprouts
\$30

Grilled Branzino

Grilled Lemon & Olive Oil
\$33

Veal Involtini

Braised Romano Beans, Guanciale & Swiss Chard
\$42

Lamb Shank

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

Braised Beef Short Rib

Whipped Yukon Potatoes, Heirloom Carrots,
Carrot Top Gremolata & Crispy Shallots
\$59

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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Contorni
Serves Two

Fries

Parmesan & Chive
\$12

Duck Fat Fingerlings

Bomba & Fresh Herbs
\$14

Heirloom Carrots

Brown Butter, Honey & Fresh Herbs
\$14

Braised Romano Beans

Guanciale, Swiss Chard & Roasted Garlic
\$14

Sautéed Swiss Chard

Garlic, Shallots & White Wine
\$14

Shaved Brussels Sprouts

Apple & Double-Smoked Bacon
\$14

Rapini

Garlic, Shallots & Pepperoncini
\$20

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Dolce

Sticky Toffee Pudding

Toffee Sauce, Chantilly Cream & Honey Tuile

\$12

Pear Crumble

Cinnamon, Shortbread Crumble & Vanilla Ice Cream

\$12

Chocolate Hazelnut “Ferrero”

Chocolate Mousse, Hazelnut Wafer & Candied Hazelnut Crumble

\$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>	