

lago

Appetizers

Daily Soup

Chef's Creation

\$12

Tuna & White Bean Bruschetta

Navy Beans, Yellow Fin Tuna, Olive Oil, Thyme, Shallots & Pesto

\$12

Tomato Tart

Sliced Tomatoes, Oregano, Parmigiano, Olive Oil & Filo Pastry

\$12

Falafel

Chickpea Falafel, Beet Hummus, Cucumber & Garlic Sauce

\$14

Eggplant

Cherry Tomatoes Sughetto, Piave Cheese, Breadcrumbs & Olive Oil

\$20

Burratini

Roasted Red Peppers, Cilantro & Salsa Verde

\$24

Salads

Mixed Greens

Whipped Beets, Goat Cheese, Toasted Pecans & Citrus Vinaigrette

\$14

Caesar

Housemade Caesar Dressing, Croutons, Bacon Bits & Grated Parmigiano

\$15

Arugula

Red Wine Vinaigrette, Pine Nuts & Grated Parmigiano

\$18

lago

Handmade Pasta

Pasta Fagioli

Tomato Sauce, Pancetta, Basil & Olive Oil
\$22

Gnocchi

Pan-Fried with Almond & Spinach
\$24

Ravioli Feature

Our Culinary Team's Innovation
\$28

Entrées

Chicken Paillard

Marinated Chicken Breast, Seasoned with Fresh Herbs & Fine Olive Oil
\$18

Veal Paillard

Grilled Veal Striploin, Seasoned with Coarse Salt, Cracked Pepper
& Garnished with Lemon
\$23

Pacific Trout

Pan-Seared, Lightly Seasoned & Dressed with Fine Olive Oil
\$28

Branzino

Grilled Mediterranean Sea Bass, Filleted & Garnished with Fresh Lemon
\$30

Roasted Lamb Rack

Grain-Fed Ontario Lamb, Served with Rosemary Lamb Jus
\$38

6oz Tenderloin

AAA Beef, Served with Red Wine Jus
\$50

Daily Fish Special

Seasonal Selection of Freshwater or Saltwater Fish
\$Market Price

lago's Carne Feature

Our Daily Special
\$Market Price

lago

Contorni

(Sides Serve Two)

Amidi

(Starches)

Roasted Rosemary Fingerling Potatoes

\$14

Mini Red Smashed Potato with Whipped Butter

\$15

Parmigiano Truffle Frittes with Chives

\$15

Scalloped Potato & Celery Root

\$15

Dal Giardino

(Vegetables)

Steamed Broccoli

Lemon, Honey & Dijon Dressing

\$15

Roasted Red Peppers

Lemon, Olive Oil & Parsley

\$15

Grilled Asparagus

With Romesco

\$15

Nonna Anna's Green Beans

Lemon, Garlic, Olive Oil & Honey

\$15

Roasted Oyster Mushrooms

White Wine, Butter, Thyme & Pesto

\$18

Sautéed Rapini

Shallots, Garlic & Peperoncino

\$20

Executive Chef
Giacomo Romano

lago

Desserts

Bailey's Tiramisu

Chocolate Curls

\$12

Traditional Style Cheesecake

Poached Pears & Caramel

\$12

Blueberry Tart

Vanilla Ice Cream

\$12

Ice Cream or Sorbet

Ask your server for Today's Selections

\$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, Teaspoon of Sugar, Water & Orange Peel</i>	