

## Antipasti

### WARM OLIVES

assorted selection, garlic, thyme, orange  
7

### VEGETABLES

marinated and pickled  
12

### FORMAGGIO

parmigiano-reggiano, gorgonzola dolce, taleggio,  
ricotta salata, golden raisin mustarda  
18

### CHARCUTERIE

prosciutto di parma, coppa,  
sopressata, bresola, whole grain mustard  
18

## Primi

### SEASONAL SOUP

8

### WHITE BEAN DIP

truffle, olive oil, chive, crostini  
9

### CALAMARI

sautéed, roasted tomato, spicy white wine + tomato brodo  
15

### SALERNO FAMILY MEATBALLS

beef, veal, pork, simple tomato sauce, parmesan  
14

### MUSSELS

white wine, garlic, parsley, butter  
16

### SCALLOP

parmesan polenta, pistachio pesto, crispy kale  
16

### KOBE BEEF CARPACCIO

arugula, parmesan, red onion, caper berry,  
mushroom, olive oil, lemon  
14

### CAULIFLOWER

calabrian chili, garlic, parmesan, parsley  
14

## Insalate

### CHOPPED

romaine, tomato, cucumber, red onion,  
gorgonzola, creamy peppercorn  
9

### SIMPLE

mixed greens, ricotta salata, lemon, olive oil  
8

### CLASSIC CAESAR

romaine, white anchovy, parmesan  
9

### SPINACH

pancetta, hard cooked egg, red onion, dijon vinaigrette  
10

### BEEF

crimson + golden beet, arugula, pistachio,  
goat cheese, orange citronette  
10

## Pizza

GLUTEN FREE AVAILABLE

### LAGO

coppa, smoked mozzarella, roasted tomato  
14

### DOMINIC

beef short rib, caramelized onion,  
peppadew, marinara, provolone  
16

### SOFIA

cremini, shiitake + oyster mushrooms,  
fontina, taleggio, arugula, truffle oil, chive  
15

### GIANNI

fresh mozzarella, gorgonzola, prosciutto,  
apple, arugula, cider gastrique  
15

### LUCA

meatball, marinara, banana pepper, provolone  
16

### CLASSICO

marinara, fresh mozzarella, basil, olive oil  
13

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**ADD PEPPERONI, SAUSAGE, MEATBALL, PROSCIUTTO,  
MUSHROOM, OLIVE, BANANA PEPPER, ROASTED RED PEPPER,  
RED ONION, CARAMELIZED ONION, ANCHOVY, FRESH MOZZARELLA,  
PROVOLONE, GOAT CHEESE**  
2 each



LAGO EAST BANK

## Fabio's Features

### TORTELLONI

veal stuffed, prosciutto, sweet pea, parmesan cream  
27

### LOBSTER GNOCCHI

tomato, corn, basil, truffle cream  
31

### LAGO BURGER

salami, provolone, grilled onion, tomato, lettuce,  
rosemary aioli, white balsamic rosemary chips  
16

### TROUT

brussels sprouts, pancetta, butternut squash, burnt lemon  
27

### LONG BONE VEAL CHOP

parmesan polenta, braised kale,  
brown butter-sage vinaigrette  
36

### 14OZ WAGYU STRIP STEAK

fingerling potato, baby carrot, brussels sprouts, bordelaise  
MKT

### WAGYU ENHANCEMENTS

lobster compound butter, mushroom-truffle demi-glace,  
pancetta + gorgonzola crumble  
8

### CONTORNI

truffled fingerling potato, parmesan polenta  
brussels sprouts + pancetta, glazed baby carrot  
garlic braised kale, roasted broccolini  
8

NICOLE SALERNO, *the boss*  
FABIO SALERNO, *chef/owner*  
BRENDAN KEARNEY, *general manager*  
MARIO SANTO DOMINGO, *executive chef*

## Pasta

GLUTEN FREE AVAILABLE

### BAKED CAVATELLI

cremini, shiitake + oyster mushroom,  
goat cheese, parmesan crust, chive  
19

### ORECCHIETTE

wild boar bolognese, parmesan, chive  
23

### ANGEL HAIR

shrimp, garlic, spinach, parsley, calabrian diavolo  
21

### LINGUINE

middle neck clams, pancetta, white wine,  
fresh chili, parsley, butter  
22

### SPAGHETTI ALLA CARBONARA

pancetta, onion, soft egg, black pepper, parmesan cream  
21

### RIGATONI

sweet sausage, fennel, escarole, cherry tomato, aglio e olio  
22

## Secondi

### SCALLOPS

cauliflower, caper, golden raisin, apple, arugula  
36

### SALMON

brussels sprouts, beet emulsion, horseradish crème fraîche,  
fingerling potato, chive  
29

### CHICKEN

cannellini bean, escarole, natural jus  
25

### PORK PORTERHOUSE

butternut squash, roasted fennel, apple  
28

### BEEF SHORT RIB

root vegetable puree, glazed baby carrot,  
broccolini, red wine reduction  
31

### LAMB RACK

pearl pasta, braised turnip, rosemary jus  
35

