

For the Table

salerno family meatballs 18

beef+pork+veal blend, marinara, parmesan, basil **want them vegan? just ask.**

octopus picatta 19

seared octopus, lemon butter suspension, fried capers

sautéed calamari 19

sautéed **not** fried, roasted tomato, spicy brodo, focaccia

sautéed mussels 19

p.e.i. mussels, white wine, butter, herbs

stromboli 18

choice of pepperoni -or- sausage, mozzarella-provolone blend, marinara dipping sauce

lobster arancini 17

lobster cream risotto, breadcrumb, parmesan, nduja aioli, arugula

stuffed peppers 17

italian sausage, parmesan, sambuca marinara

crispy gnocchi 16

parmesan-crusted gnocchi, served with parmesan cream and spicy vodka sauce

fried mozzarella 15

handmade, pretzel-crusted, marinara, parmesan

Soup+Salad

italian wedding soup 7

meatballs, braised kale, pastina, carrot, rich chicken broth

salad add-ons : avocado +3, chicken +9, steak +12, shrimp +12, salmon +13

panzanella 16

mixed greens, red bell pepper, shaved fennel, crumbled goat cheese, crouton, balsamic vin+glaze

burrata 16

buffalo burrata, pesto tomatoes, arugula, candied pecans, balsamic, basil

chopped 15

chopped romaine, pepperoncini, onion, tomato, soppressata, crispy prosciutto, pecorino, barolo vin

caesar 14

baby gem romaine, toasted breadcrumb, shaved parmesan, black garlic caesar dressing

Meat+Seafood

wagyu strip 74

14oz à la carte **add lobster butter +14, add truffle butter +14**

butcher's cut mkt

chef's daily creation

lamb rack 52

parsnip purée, roasted carrot, fermented carrot relish, pistachio, mint

short rib+polenta 39

truffle polenta, crispy brussels sprouts, horseradish gremolata, braising jus

chicken marsala 32

airline chicken breast, polenta cake, maitake mushrooms

salmon 39

curry cauliflower purée, new potato, frisée, black currant mostarda

market fish mkt

chef's daily creation

Pasta

add whole burrata to any pasta +6

we cook our pasta "al dente", the way we love. we will happily cook your pasta longer.

lobster gnocchi 44

lobster, roasted tomato, corn, basil, truffle cream

veal tortellini 39

veal filling, prosciutto, pea, parmesan cream

linguine+clams 33

clams, lemon, garlic, butter, white wine

wild boar lasagna 30

wild boar bolognese, ricotta, marinara, basil

rigatoni 29

italian sausage, braised kale, roasted tomato, roasted fennel, garlic, evoo, herbs

vegan rigatoni 29

cashew cheese, pistachio romesco, chive

spicy penne 28

roasted tomato, vodka, cream, calabrian chiles **add crispy chicken +9**

fettuccine 27

chicken breast, parmesan cream, parsley **sub shrimp +4**

Sandwiches

served with lago fries

italian beef 19 **add fontina +2**

shaved beef, spicy giardiniera, jus-soaked demi baguette

lago smashburger 19 **sub impossible burger n/c**

two 3oz ohio smash patties, caramelized fennel, american cheese, lettuce, pickle, italiano aioli

Sides

crispy yukon with black pepper aioli 8 - whiskey brussels with bulleit rye gastrique, goat cheese 8
parmesan truffle polenta 8 - broccolini with calabrian salsa picante, pine nuts, basil 9 - lago fries 7
add truffle pate +2

Pizza

classico 16

red sauce, fresh mozzarella, basil, evoo

• **additional toppings** •

pepperoni, sausage, meatball, prosciutto, mushroom, banana pepper
caramelized onion, goat cheese, provolone, fresh mozzarella
+2ea.

sofia 18

truffle oil, fontina, cheese blend
roasted mushrooms, arugula

gianni 18

red sauce, meatball, ricotta
pepperoni, provolone, basil

luca 19

spicy vodka sauce, hot capicola
smoked mozz, pecorino, basil

dominic 19

olive oil, mozzarella, crispy chicken
hot honey, pickled red onion, herbs