

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-crust, 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**
romaine, kale, herbed croutons, crispy pancetta, house caesar dressing, parmesan, tuile

Sandwiches

- italian beef 19** add fontina +2
shaved beef, spicy giardiniera, jus-soaked demi baguette

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

- 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**

add whole burrata to any pasta +6

- 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 - lagoon fries 7
- add truffle pate +2

Pizza

- luca 19**
spicy vodka sauce, hot capicola, smoked mozz, pecorino, basil
- dominic 19**
olive oil, mozzarella, crispy chicken, hot honey, pickled red onion, herbs
- 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