



Dinner

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

burrata verde 16
green tomato gazpacho, cured divina tomato, pistachio, calabrian oil, balsamic, foccacia

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***

mediterranean 16
forbidden rice, chick peas, sweety drop peppers, whipped ricotta, cured tomato, herbs, pepita

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

served with lago fries

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 48
cashew miso puree, rapini salsa, dukkah, mint

short rib 39
cornbread, honey butter, onion jam, herbs

chicken marsala 32
airline chicken breast, polenta cake, maitake mushrooms

salmon 39
warm gigante bean salad, dill crème fraîche, dill

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**

Sides

crispy yukon with italiano aioli 8 – rapini with golden raisin agrodolce + pecorino 8
broccolini with calabrian salsa picante, pine nuts, basil 9 – lago 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 fennel, 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