

For the Table

salerno family meatballs 18
beef+pork+veal blend, marinara, parmesan, basil want them vegan? just ask.

seared octopus 20
marinated octopus, nduja crème fraîche, warm potato salad, micro greens

sautéed calamari 19
sautéed not fried, roasted tomato, spicy brodo, focaccia

lobster arancini 17
lobster cream risotto, breadcrumb, parmesan, nduja aioli, arugula

sautéed mussels 19
p.e.i. mussels, white wine, lemon, cream, tarragon, crostini

crispy gnocchi 16
parmesan-crusted gnocchi, served with parmesan cream and spicy vodka sauce

fried mozzarella 15
handmade, pretzel-crusted, marinara, parmesan

stuffed peppers 17
italian sausage, parmesan, sambuca marinara

stracciatella piccante 15
burrata threads, nduja sausage, sweet cream, evoo, basil oil, lemon zest, warm foccacia

pepperoni bread pretzel 16
large homemade pretzel stuffed with pepperoni and italian cheeses, salted, served with marinara

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
caesar 14
baby gem romaine, toasted breadcrumb, shaved parmesan, black garlic caesar dressing

lago wedge 15
iceberg, pepperoncini, onion, tomato, soppressata, crispy prosciutto, pecorino, lemon vinaigrette

kale 16
quinoa, feta, carrot, cucumber, red pepper, onion, pistachio, fresh herbs, lemon+evoo

burrata 16
buffalo burrata, pesto tomatoes, arugula, candied pecans, balsamic, basil

Sandwiches

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

lago burger 19 sub impossible burger n/c
brisket blend, salami, aioli, lettuce, tomato, caramelized onion, provolone

Steak + Chops + Poultry

wagyu strip 99
14oz à la carte add lobster butter +14, add truffle butter +14

butcher's cut mkt
chef's daily creation

veal milanese 65
16oz breaded veal chop, red pepper+tomato coulis, arugula, tomato, shaved parmesan, lemon zest

marinated lamb rack 45
lemon+basil yogurt, sautéed swiss chard, mint gremolata

short rib+polenta 39
truffle polenta, crispy brussels sprouts, horseradish gremolata, braising jus

chicken francese 31
egg-battered, yukon gold mash, brussels sprouts, charred baby carrots, velouté

radicchio cucina povera 27
marinated radicchio, roasted red pepper ajvar, confit celeriac, toasted pepita, fennel frond, herb oil

Seafood

scallops 49
sweet pea purée, blistered tomatoes, saffron butter sauce

salmon 39
tomato soubise, sweet corn succotash, lemon beurre blanc, micro greens

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

lago diavolo 50
lobster, clams, mussels, calamari, spicy red sauce, charred lemon, red pepper fettuccini

veal tortelloni 39
housemade veal filling, prosciutto, pea, parmesan cream

linguine+clams 33
clams, lemon, garlic, butter, white wine

rigatoni 29
italian sausage, braised kale, roasted tomato, roasted fennel, garlic, evoo, herbs

spicy penne 28
roasted tomato, vodka, cream, calabrian chiles add crispy chicken +9

bucatini alla americana 28
guanciale, tomato sauce, white wine, black pepper, pecorino

rolled lasagna 27
ricotta, spinach, lemon zest, garlic, rolled and baked, tomato cream sauce

fettuccine 27
chicken breast, parmesan cream, parsley sub shrimp +4

Sides

yukon gold mashed 8 : add truffle pate +2 - whiskey brussels with bulleit rye gastrique, goat cheese 8
parmesan truffle polenta 8 - roasted asparagus cacio e pepe 8 - lago fries 7

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
pesto, grilled chicken, roasted tomato
fresh mozzarella, balsamic

dominic 19
olive oil, pepperoni, sausage
cheese blend, ricotta, hot honey