

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

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

stuffed peppers 17
italian sausage, parmesan, sambuca marinara

roasted beets 17
whipped anise goat cheese, shaved fennel, herbs

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
hydro red bibb, tuscan crouton, tomato, onion, cucumber, crusted goat cheese, 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

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

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

Seafood

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

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

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 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

luca 19
evoo, ricotta, smoked mozzarella
coppa, roasted tomato

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