

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

- 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

Meat+ Seafood

- 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
- 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

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

- lago burger 19 sub impossible burger n/c

brisket blend, salami, aioli, lettuce, tomato, caramelized onion, provolone

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