



lago

Appetizers

House-Made Capicola

burattini & preserved wild blueberries, arugula & toasted almonds
\$18

Grilled Prawn

chickpeas, cherry tomatoes, olives, fingerling potatoes, lemon, olive oil & pesto
\$25

Lamb Chops

garlic puree & gremolata
\$22

Salads

Arugula

red wine vinaigrette, pine nuts & grated parmigiano
\$16

Romaine

romaine lettuce with homemade Caesar dressing, pancetta, parmigiano & croutons
\$13

Mixed Greens

mixed greens with fresh seasonal berries, toasted almonds & tossed in white balsamic vinaigrette
\$13

Handmade Pasta

Tortellini en Brodo

veal, pork, mortadella tortellini, dark chicken brodo & parsley
\$22

Butternut Squash Fettuccine

pancetta, egg yolk, sage & pumpkin seeds
\$18

Executive Chef Giacomo Romano



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Entrées

Blackened Chicken Legs

salsa verde, wild rice, barley, faro & pomegranate
\$28

Meiomi, Pinot Noir, California, 2018
\$60

Branzino

rapini & grilled lemon
\$34

Louis Moreau, Chablis, Bourgogne, 2016
\$75

Veal Paillard

tomato, cucumber, arugula, red onion, oregano &
red wine vinaigrette
\$38

Saint Cyr La Galoche, Beaujolais, 2017
\$72

Halibut

lentils, sweet peppers, tomato, pepperoncino,
almonds & spinach
\$42

Duckhorn, Sauvignon Blanc, Napa Valley, 2017
\$80

Feature of the Week

Chef's selection
Market Price

Recommended wine pairings with each entrée, or ask your server for our full wine list.

Please ask your server for our daily dessert selections.

Executive Chef Giacomo Romano