

DINNER

ANTIPASTI

FRIED BUTTERMILK CALAMARI
capers, tomatoes, chili oil & lemon
Reggiano aioli 11.95

ARANCINI
Taleggio & mushroom crisp fried risotto balls,
marinara sauce 10.95

CRISPY LITTLE FISHES
Lake Erie smelt & Lago lemon Reggiano aioli 8.95

MEATBALL SLIDERS (2)
Y U Ranch Longhorn grass fed ground beef, San
Marzano tomato sauce on buttery garlic buns 9.95

LAGO FRIES 
house punched fries, Pecorino Toscano &
truffle oil 7.95

MEATS & CHEESES
Italian & Canadian cheeses, Ontario cured meats, house
pickles & grilled focaccia 19.95

LAGO CRUSTY ITALIAN GARLIC TOAST
buttery garlic toasts 4.50
toasts with melted mozzarella & Parmigiano 5.95
add warm Bolognese sauce 1.95

PRIMO

CAESAR SALAD
pancetta, crispy capers, Reggiano, preserved lemon,
radish & fennel with grilled focaccia croutons 10.95

LEAFY GREEN SALAD
shaved fennel, radish, herbed baco noir + house mustard
vinaigrette, toasted pine nuts 8.95

SOVEREIGN FARMS CAPRESE SALAD
olive oil poached cherry tomatoes, fresh romas, Fior di
Latte, balsamic reduction & basil microgreens 11.95

LAGO NIZZARDA SALAD
house preserved tuna, mixed greens & arugula, hard
cooked eggs, semi-dried tomatoes, Picholine olives,
edamame & lemon oregano vinaigrette 14.95

STONE BAKED PIZZA

MARGHERITA
Fior di Latte, San Marzano sauce & fresh garden basil
13.95

QUATTRO FORMAGGI
mozzarella, provolone, parmigiano, gorgonzola &
San Marzano sauce 15.95

SPICY ITALIAN SAUSAGE
pickled pepperoncini & roasted peppers, Fior di Latte
16.95

GRILLED CHICKEN BIANCA
celeriac cream, artichokes, taggiasca olives, semi-dried
tomatoes, arugula & mozzarella 17.95

BACON & ROASTED MUSHROOM
pancetta, olive oil & rosemary roasted mushrooms,
cornichons, taleggio & truffle oil 17.95

PASTA

PAPPARDELLE BOLOGNESE
traditional sauce (pork-veal-beef) 18.95


FETTUCCHINE
mushrooms, garlic, shallots, thyme, Reggiano & yolk
18.95
add grilled chicken (+5.95) or grilled shrimp (+6.95)

LAGO CARBONARA
VG's bacon, garlic, celeriac cream, Sovereign Farms cherry
tomatoes & Reggiano 18.95

SPRING POTATO GNOCCHI
Reggiano & asparagus cream 17.95

CHEESE TORTELLINI
pancetta, garlic, arugula & sweet corn cream 18.95
add spicy Italian sausage +4.95

PRESERVED TUNA ROTINI
house preserved albacore, Niçoise olives, capers, shaved
fennel, Sovereign Farms cherry tomatoes, chèvre, lemon
zest & arugula 18.95

LOBSTER LASAGNE 
Atlantic lobster, scallops, shrimp, celeriac dill cream &
provolone 34.95

PESTO PENNE
creamy pesto, Reggiano & olive oil 14.95
add grilled chicken (+5.95) or grilled shrimp (+6.95)

SPAGHETTI & SAUCE
San Marzano tomato sauce 14.95
add meatballs +4.95

SECONDI

CHICKEN DIAVOLA
herb & spice marinated chicken supreme,
'triple P mash,' Norfolk seasonal vegetables &
spicy carrot reduction 24.95

GREAT LAKES PICKEREL
polenta cake with Niçoise olive & semi dried tomato,
Norfolk seasonal vegetables, preserved lemon gremolata
27.95

BONE IN WILD BOAR CHOP
'triple P mash,' Norfolk seasonal vegetables, smoked ham
hock & fennel seed jus 29.95

GRILLED FLAT IRON STEAK
Townsend Butcher's flat iron, 'triple P mash,' Norfolk
seasonal vegetables & Chianti demi glaze 28.95

WOOLLEY'S BRAISED LAMB SHANK 
'triple P mash,' Norfolk seasonal vegetables &
lamb gold 27.95

LAGO SALT & PEPPER SET
available for purchase, inquire with your server \$38.95

 *signature menu item*

*allergies + food sensitivities can be accommodated as best as possible,
please inform your server upon arrival*

an automatic gratuity of 18% will be added to groups of 10 or more

