

# LUNCH

## ITALIAN SIPS + SODAS

### THE SNOWBIRD

grapefruit juice, maple syrup, lime, bitters & gingerale 4.75

### STRAWBERRY LEMONADE

Meadow Lynn Farms strawberry juice, fresh lemon juice, rosemary syrup & soda 4.75

### BASIL CUCUMBER (UN)SMASH

muddled basil & cucumber, aloe vera & lime juice, simple syrup & soda 4.95

## ANTIPASTI + SALADS

### 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

### LAGO CRUSTY ITALIAN GARLIC TOAST

buttery garlic toasts 4.50

toasts with melted mozzarella & Parmigiano 5.95  
add warm Bolognese sauce 1.95



### 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

### FETTUCCINE

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

### 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*

## ITALIAN SANDWICHES

all sandwiches served with choice of leafy greens or fries

### MEATBALL

Y U Ranch meatballs, San Marzano tomato sauce, provolone, arugula & basil 14.95

### ITALIAN

sliced salami, soppressata & prosciutto, pesto mayo, provolone, arugula & basil 14.95

### CHICKEN PARMESAN

fried chicken breast, San Marzano tomato sauce, Fior di Latte, arugula & basil 15.95

### LAGO CLUB

fried perch, crispy pancetta, romaine, roma tomatoes & lemon Reggiano aioli 15.95

### GRILLED CHEESE

Fior di Latte, Reggiano, smoked tomato & onion jam 12.95

### LAGO FRIES

house punched fries, Pecorino Toscano & truffle oil 7.95



### 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*

