

DINNER

ANTIPASTI

FRIED BUTTERMILK CALAMARI
crispy capers, chili flakes & lemon Reggiano aioli 11.95

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

SAUCY BALLS
Y U Ranch Longhorn grass fed meatballs, San
Marzano tomato sauce, arugula & lemon
Reggiano aioli 8.95

LAKE ERIE PERCH SLIDERS (2)
garlic butter bun, pancetta, tomatoes + lemon
Reggiano aioli 10.95

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

PICKLED & BRINED
assorted house made pickles & mustard, warmed olives
with preserved lemon, served with grilled focaccia 9.95

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

GOLDEN BEET SALAD
salt roasted golden beets, fresh greens & arugula, pickled
fennel, maple balsamic vinaigrette & herbed ricotta 11.95

STONE BAKED PIZZA

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


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

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

GORGONZOLA POTATO GNOCCHI
roasted garlic & Gorgonzola cream 17.95

CHEESE TORTELLINI
pancetta, garlic, arugula & sweet corn cream 17.95
add spicy Italian sausage +4.95

BAKED BUTTERNUT SQUASH RAVIOLI
spinach & roasted garlic, rosé sauce, focaccia crumb,
herbed ricotta 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


 gluten free pasta varieties available

SECONDI

CHICKEN PICCATA
herb & lemon marinated chicken supreme,
Pristine Gourmet edamame risotto, Norfolk seasonal
vegetables, lemon, caper & parsley pan sauce 24.95

GREAT LAKES PICKEREL
polenta cake with Niçoise olive & semi dried tomato,
Norfolk seasonal vegetables, balsamic & caper
reduction 27.95

GRILLED FLAT IRON STEAK
Townsend Butcher's flat iron, country mashed potatoes,
Norfolk seasonal vegetables & Chianti demi glaze 28.95
add crispy perch or grilled shrimp (+6.95)

WOOLLEY'S BRAISED LAMB SHANK 
country mashed potatoes, Norfolk seasonal vegetables &
lamb gold 27.95

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

 signature menu item

 gluten free pasta & pizza crust available

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

