

# 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

### SEASONAL HOUSEMADE SOUP

always house made from scratch 6.95

### LEAFY GREEN SALAD

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

### CAESAR SALAD

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

### GOLDEN BEET SALAD

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

### FRIED BUTTERMILK CALAMARI

crispy capers, chili flakes & lemon Reggiano aioli 10.95

### ARANCINI

Taleggio & mushroom crisp fried risotto balls, marinara sauce 9.95

### SAUCY BALLS

Y U Ranch Longhorn grass fed meatballs, San Marzano tomato sauce, arugula & 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



## STONE BAKED PIZZA

### QUATTRO FORMAGGI

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

### SPICY ITALIAN SAUSAGE

pickled pepperoncini & roasted peppers, Fior di Latte 15.95

### 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 15.95

## ITALIAN SANDWICHES

all sandwiches served with choice of leafy greens or Lago fries substitute caesar salad or soup for +1.75

### 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

mozzarella, Reggiano, garden pesto, smoked tomato & onion jam 12.95

### LAGO FRIES

house punched fries, Pecorino Toscano & truffle oil 7.95



## PASTA

### SPAGHETTI & SAUCE

San Marzano tomato sauce 13.95

add meatballs +4.95

### PESTO PENNE

creamy pesto, Reggiano & olive oil 13.95

add grilled chicken (+4.95) or grilled shrimp (+5.95)

### PAPPARDELLE BOLOGNESE

traditional sauce (pork-veal-beef) 16.95

### GARGANELLI ALFREDO

mushrooms, garlic, shallots, thyme, Reggiano & yolk 15.95

add grilled chicken (+4.95) or grilled shrimp (+5.95)

### FETTUCCINE CARBONARA

VG's bacon, garlic, celeriac cream, Sovereign Farms

cherry tomatoes & Reggiano 16.95

### GORGONZOLA POTATO GNOCCHI

roasted garlic & Gorgonzola cream 15.95

### CHEESE TORTELLINI

pancetta, garlic, arugula & sweet corn cream 15.95

add spicy Italian sausage +3.95

 gluten free pasta & pizza crust available

### 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

