

LAGO TRATTORIA

LOVE DAY

44.95/person plus taxes & gratuities

PRIMO

TRUFFLED MUSHROOM SOUP

Tallegio cream, hazelnuts & truffle oil

or

WINTER CITRUS SALAD

arugula, shaved fennel & Parmigiano

or

Y U RANCH CARPACCIO

arugula, Piave & Lago herbed oil

or

GOLDEN BEET SALAD

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

or

POLENTA FRITTER

semi dried tomatoes, Fior di latte & pesto drizzle

OR CHOOSE A STARTER FOR 2

FONDOTA

Tallegio fondue, grilled focaccia, roasted brussels, cornichons baby red potatoes & spicy soppressata

or

ANTIPASTI

grilled artichokes, warm marinated olives, roasted red peppers, cured meats, Italian cheeses & grilled focaccia

SECONDI

Y U RANCH BRAISED GRASSFED BEEF

root vegetable ragu, polenta & gremolata

or

SEAFOOD RISOTTO

fregola risotto with scallops, shrimp & mussels in a fennel & tomato broth

or

BEEF & RICOTTA GNOCCHI

braised winter greens, brown butter, pine nuts & Parmigiano

or

INVOLTINI & CACIO E PEPE

prosciutto & basil wrapped stuffed chicken breast served alongside bucatini with fresh cracked black pepper, Parmigiano & Pecorino Toscano

or

POLPETTE AL SUGO

spaghetti, little meatballs, San marzano tomato sauce & herbed ricotta

DOLCE

OLIVE & ORANGE

olive oil & orange cake with citrus curd, vanilla & orange gelato swirl

or

CHOCOLATE & CHOCOLATE

dark chocolate & buttermilk waffle with chocolate sorbet + cocoa crunch

or

ZABAGLIONE

moscato + marsala mousse with whipped cream, roasted cherries & amaretti cookies

or

TIRAMISU

mascarpone cream, boozy espresso soaked lady fingers & chocolate covered espresso beans

includes brewed coffee or tea

