

Salumi + Formaggi

FORMAGGI 18

parmigiano-reggiano · cow milk, hard, granular
caciocavallo · cow milk, semi-firm, mild
pecorino romano · sheep milk, hard, salty
moliterno al tartufo · sheep milk, semi-firm, tangy, sweet
honey
marcona almonds

SALUMI 18

prosciutto di parma · cured italian ham
coppa · dry-cured, pork shoulder
sopressata · dry, garlic, black peppercorn
salami picante · spicy, air-dried
giardiniera · pickled vegetable
whole grain mustard

SELECTION OF ALL 36

Pizza

LAGO 14

coppa, smoked mozzarella, roasted tomato

DOMINIC 16

house marinara, short rib, caramelized onion, drop pepper

SOFIA 15

wild mushroom, fontina, truffle oil, arugula

GIANNI 16

asparagus, goat cheese, prosciutto, balsamic

LUCA 16

house marinara, meatball, banana pepper, provolone

CLASSICO 13

house marinara, fresh mozzarella, basil

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ADD PEPPERONI, SAUSAGE, MEATBALL, PROSCIUTTO, MUSHROOM,
OLIVE, BANANA PEPPER, RED ONION, GOAT CHEESE, PROVOLONE
ROASTED RED PEPPER, CARAMELIZED ONION, FRESH MOZZARELLA
2 EACH

Antipasti

CALAMARI 15

sautéed, roasted tomato, spicy white wine tomato brodo

STUFFED PEPPERS 14

house sausage, sambuca marinara, parmesan

SALERNO FAMILY MEATBALLS 15

beef, veal, pork, marinara, parmesan, basil

WAGYU BEEF CARPACCIO* 16

arugula, parmesan, mushroom, red onion, caper berry,
olive oil, lemon

ORGANIC CAULIFLOWER 14

parmesan, parsley, calabrian breadcrumb

SCALLOP* 17

parmesan polenta, green onion salsa verde

STUFFED SHELLS 12

ricotta, house marinara, parmesan

AVOCADO BRUSCHETTA 13

tomato, basil, onion, garlic, balsamic

Insalate + Zuppe

CHOPPED 12

romaine, cherry tomato, cucumber, red onion, gorgonzola,
creamy peppercorn

PANZANELLA 14

ciabatta, fennel, cherry tomato, red bell pepper, goat cheese,
white wine vinaigrette

CAESAR 12

grilled romaine, red onion, pancetta, tomato, parmesan

SPINACH 13

goat cheese, sunflower seed, strawberry, honey vinaigrette

CAPRESE 14

buffalo mozzarella, heirloom tomato, basil, balsamic

SOUP 6

italian wedding

Primi

HALF / FULL

CAVATELLI 12/22

fresh mozzarella, cherry tomato, pesto cream sauce, pine nut

RIGATONI 12/21

sausage, fennel, spinach, cherry tomato, aglio e olio

SQUID INK SPAGHETTI 18/34

arrabiata sauce, calamari, shrimp, scallop

LOBSTER GNOCCHI 20/36

cherry tomato, corn, basil, truffle cream

TAGLIATELLE 14/24

salerno family meatballs, house marinara, basil, parmesan

TORTELLONI 16/31

veal-stuffed, prosciutto, sweet pea, parmesan cream

LINGUINE 14/26

cockle clams, white wine, pancetta, parsley

Secondi

SCALLOP* 36

orzo, spinach, fennel

SALMON* 30

shaved asparagus salad, radish, agrodolce

CHICKEN BREAST 24

baby carrot, redskin potato, carrot top pesto

LAGO BURGER* 17

salami, provolone, rosemary aioli, grilled onion, tomato, lettuce,
rosemary parmesan potato wedges

RACK OF LAMB* 38

spring vegetable, green onion salsa verde

BEEF SHORT RIB 32

squash agrodolce, parmesan polenta

WAGYU STRIP STEAK* MKT

à la carte

MARKET FISH* MKT

artichoke, white bean, lemon butter sauce, fresh herbs

EGGPLANT PARMESAN 23

grilled, caponata, fontina

Contorni 8 EACH

ROSEMARY PARMESAN POTATO WEDGES

BROCCOLI RABE

POLENTA BOLOGNESE

SQUASH AGRODOLCE

CRISPY BRUSSELS SPROUTS

ASPARAGUS

Fabio's Features

· CHEF FABIO'S SIGNATURE DISHES

NICOLE SALERNO, the boss

FABIO SALERNO, chef / owner

TIM PURSIFULL, general manager

BRENDAN KEARNEY, director of operations

MARIO SANTO DOMINGO, executive chef

MICHAEL ODUM, sous chef

20% Gratuity will be added to parties of 8 or more.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.



Cocktails 13 EACH

CLASSICS

SAZERAC
bullet rye, peychauds + angostura bitters, brown sugar, absinthe

SIDECAR
hennessy privilege, lemon, thyme, black walnut bitters, lemon

HEMINGWAY DAIQUIRI
plantation 3 star, luxardo, simple, lime, grapefruit

THE LAST WORD
nolet's, green chartreuse, luxardo, lime

MARGARITA
suavecito blanco, cointreau, strawberry, jalapeño

SALERNO SANGRIA
ketel one peach + orange blossom botanical, peach, simple, apple, 'Fabio Salerno Selection' pinot grigio

CONTEMPORARY

METROPOLITAN
ketel one citroen, gifford wild elderflower, lemon, white cranberry

CAPRIOSKA
tito's handmade vodka, lime, cherry blossom elixir

ZENZERO
jameson caskmates, domaine de canton, simple, san pellegrino limonata, lime, orange, mint

PAPER PLANE
knob creek, aperol, amaro nomino, lemon

NIGORI NEGRONI
roku, aperol, carpano antica, ozeki nigori sake

SMOKE AND SPICE
banhez mezcal, cointreau, pope's orange habanero, burnt orange



Conte Dei Vini

BOLLICINE (BUBBLES)

CAVICCHIOLI '1928' ROSÉ SPUMANTE DOLCE NV	9	-	36
LA VALLE FRANCIACORTA BRUT ROSE NV	15	-	60
RUINART ROSÉ NV	40	-	160
RUINART BLANC DE BLANCS NV	35	-	140
MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ	28	-	112
MOËT & CHANDON IMPERIAL BRUT NV	25	-	100
MOLETTA DOLCE AMARO VINO SPUMANTE '16	10	-	40
LAGO 'FABIO SALERNO SELECTION' PROSECCO	13	-	52
VEUVE CLICQUOT YELLOW LABEL NV	-	65	130
MOËT & CHANDON 'DOM PERIGNON VINTAGE' '06	-	-	300
KRUG GRAND CUVÉE 166TH EDITION	-	-	275

VINI BIANCHI (WHITE)

<i>LIGHT BODY</i>			
LAGO 'FABIO SALERNO SELECTION' PINOT GRIGIO '17	8	16	32
LAGO 'FABIO SALERNO SELECTION' CHARDONNAY '16	8	16	32
CARL EHRHARD RÜDESHEIM RIESLING '17	11	22	44
DISRUPTION COLUMBIA VALLEY CHARDONNAY '17	10	20	40
PIEROPAN SOAVE CLASSICO '15	11	22	44
BEILER DAISY COLUMBIA VALLEY PINOT GRIGIO '17	10	20	40
SIX HATS VIOGNIER '17	9	18	36
SANT' ELANA FRIULI CHARDONNAY '11	13	26	52
ORCHARD LANE MARLBOROUGH SAUVIGNON BLANC '18	10	20	40
RAEBURN RUSSIAN RIVER ROSÉ '18	12	24	48

<i>MEDIUM/FULL BODY</i>			
CHATEAU DE CHANTEGRIVE GRAVES BLANC '16	12	24	48
CONTESA PECORINO D'ABRUZZO '17	14	28	56
CADE NAPA VALLEY SAUVIGNON BLANC '16	16	32	64
SAINTSBURY SONOMA CHARDONNAY '16	17	34	68
JERMANN FRIULI PINOT GRIGIO '17	15	30	60
PATZ AND HALL SONOMA COAST CHARDONNAY '16	21	42	84
CASCINA CHICCO ROERO ARNEIS CRU ANTERISIO '16	15	30	60

VINI ROSSI (RED)

<i>LIGHT BODY</i>			
LAGO 'FABIO SALERNO SELECTION' RED BLEND '16	8	16	32
LAGO 'FABIO SALERNO SELECTION' SANGIOVESE '17	8	16	32
STEMMARI 'ARANCIO SICILIANO' PINOT NOIR '16	9	18	36
CASA VINICOLA BARTALI 'DUCCETO' CHIANTI '15	10	20	40

<i>MEDIUM BODY</i>			
RENATO RATTI 'OCHETTI' NEBBIOLO '16	15	30	60
GROCHAU CELLARS COMMUTER CUVÉE PINOT NOIR '17	14	28	56
CHATEAU TEYSSIER 'PEZAT' BORDEAUX SUPERIORE '14	14	28	56
ICARDI BARBERA D'ASTI 'TABUREN' '15	11	22	44
BETHEL HEIGHTS WILLAMETTE VALLEY PINOT NOIR '15	19	38	76
REVELRY WALLA WALLA VALLEY CAB SAUVIGNON '14	11	22	44
BRANCAIA CHIANTI CLASSICO RISERVA '12	21	42	84
BARBERANI FORESCO UMBRIA ROSSO '14	13	26	52
TRIG POINT 'DIAMOND DUST VINEYARD' MERLOT '15	11	22	44
SANT' ELENA FRIULI CABERNET FRANC '11	13	26	52
IL MOLINO DI GRACE CHIANTI CLASSICO '15	14	28	56
OBERON NAPA CABERNET SAUVIGNON '17	14	28	56
CLOS TROTEGOTTE K-OR MALBEC '17	11	22	44
BRIGALDARA SAN FLORIANO VALPOLICELLA '17	12	24	48

VINI ROSSI (RED)

<i>FULL BODY</i>			
MARIETTA ARMÉ SONOMA COUNTY CAB SAUVIGNON '14	17	34	68
SEGHESIO SONOMA ZINFANDEL '17	14	28	56
WHITEHALL TRE LEONI (CAB/MERLOT/SYRAH/ZIN) '16	22	44	88
BECKMEN 'PURISIMA MOUNTAIN' SYRAH '16	19	38	76
MOUNT PEAK GRAVITY (PETITE SIRAH/CAB/ZIN) '15	25	50	100
LA BRACESCA VINO NOBILE DI MONTEPULCIANO '15	16	32	64
ZENATO RIPASSA DELLA VALPOLICELLA '15	16	32	64
BATASILOLO PIEDMONT BARBARESCO '15	23	46	92
LEVIATHAN NAPA RED (CAB/SYRAH/CAB FRANC/MERLOT) '16	26	52	104
ORIN SWIFT PALERMO NAPA VALLEY CAB SAUV '16	30	60	120
IL ROVERONE AMARONE DELLA VALPOLICELLA '11	27	54	108

Nicole's Features

Fabio and I love bringing back the wines we have enjoyed in our travels. These wines have been carefully selected and we hope they will become your treasures too!

CLOS BEYLESSE COTES DE PROVENCE '16	60
GORETTI SAGRANTINO DI MONTEFALCO '11	100
GORETTI MONTEFALCO ROSSO '12	80
DOMAINE DE TRÉVALLON ROUGE (SYRAH/CABERNET) '04	185
COVA & GRASSELLI 'DE SETTESOLI' CABERNET FRANC '12	60
PLUMPJACK CABERNET SAUVIGNON*	295
ODETTE CABERNET SAUVIGNON*	245
CHATEAU MUSAR LEBANON ROUGE '10	120

*ask server for current vintage

PRINCIPALE (BOTTLE ONLY)

PONZI WILLAMETTE VALLEY PINOT NOIR RISERVA '11	155
ENZO BOGLIETTI 'BUIO' PIEMONTE (NEBBIOLO/BARBERA) '11	90
RENATO RATTI BAROLO '13	100
ORIN SWIFT MERCURY HEAD NAPA VALLEY CAB SAUV '16	350
FONTALPINA 'DO UT DES' TUSCANY (CAB/MERLOT/SANGIOVESE) '02	80
PODERE SAPAIO BOLGHERI SUPERIORE CABERNET SAUVIGNON '12	90
NUMANTHIA, NUMANTHIA TINTA DE TORO '14	140
GAJA 'SUGARILLE' BRUNELLO DI MONTALCINO '13	450
JOSEPH PHELPS 'INSIGNIA' NAPA VALLEY RED '14	365
TENUTA SAN GUIDO 'SASSICAIA' '14	375
PENFOLD'S BIN 389 (CABERNET/SHIRAZ) '15	140
BANFI BRUNELLO DI MONTALCINO '13	130
STAGLIN CABERNET SAUVIGNON '11	320
QUINTESSA NAPA CABERNET SAUVIGNON '14	290
IL ROVERONE AMARONE RISERVA '11	275

Birra

DRAFT

DOWNEAST ORIGINAL / CIDER / MASS / 5.1%	6
FAT HEAD'S HEAD HUNTER / IPA / CLE / 7.5%	6
REVOLUTION SUN CRUSHER / PALE WHEAT / IL / 5.3%	5
GREAT LAKES FEATURED SELECTION / CLE	6
JACKIE O'S WHO COOKS FOR YOU / APA / OH / 5.5%	6
MARKET GARDEN PROGRESS / PILS / CLE / 5.5%	5
PERONI / LAGER / ITALY / 4.7%	5
PLATFORM FEATURED SMALL BATCH SERIES / HAZY IPA / CLE	6
STONE DELICIOUS / IPA / CA / 7.7%	6
WEIHENSTEPHANER / HEFEWEIZEN / GERMANY / 5.4%	6

BOTTLE / CAN

BUD LIGHT / LAGER / MI / 4.1%	4
BUDWEISER / LAGER / MI / 5%	4
CLAUSTHALER / NON ALCOHOLIC / GERMANY / 0.5%	4
CORONA / LAGER / MEXICO / 4.6%	5
CORONA LIGHT / LAGER / 4.1% / MEXICO	5
FAT HEAD'S BUMBLE BERRY / FRUIT / CLE / 5.3%	5
GOOSE ISLAND VINTAGE SERIES SELECTION / IL	20
GREAT LAKES DORTMUNDER / LAGER / CLE / 5.8%	6
GREAT LAKES EDMUND FITZGERALD / PORTER / CLE / 5.8%	6
LABATT / LAGER / CANADA / 5%	5
MILLER LITE / LAGER / WI / 4.1%	4
MODELO ESPECIAL / PALE LAGER / MEXICO / 4.4%	5
PLATFORM NEW CLEVELAND / PALESNER / CLE / 5%	5
STELLA ARTOIS / LAGER / 5% / BELGIUM	5
WHITE CLAW • MANGO, BLACK CHERRY, GRAPEFRUIT / IL / 5%	5

PROUDLY SERVING



LAGO's wine list features a wide selection of wines from all over the world, paying special homage to the wines of Italy. We are unique in offering every wine we carry by the glass because we feel it is important that you not be limited in your choice. Our climate-controlled cellar ensures that each wine is served at the optimal temperature. We are always happy to discuss food and wine pairings with you to make sure that you enjoy the perfect glass of wine with your meal. Salute!

Fabio Salerno