

Salads

SUPERFOOD | 15
kale, almond, pepita, three seed power blend, pomegranate, apple, blueberry, blood orange citronette

BANDITOS | 15
romaine, adobo chicken, corn, pico de gallo, smashed avocado, tortilla strips, lime citronette

GREEK | 10 
mixed greens, cucumber, kalamata olive, feta, lemon-oregano citronette

CHOPPED | 10 
romaine, tomato, cucumber, red onion, gorgonzola, creamy peppercorn

CAESAR | 10 
grilled romaine, red onion, pancetta, tomato, parmesan, house caesar

KALE | 12
spiced walnut, apple, ricotta salata, blood orange vinaigrette

ARUGULA | 12
pickled red onion, moliterno al tartufo, dried cherry, vanilla vinaigrette

Express

CHOOSE TWO | 14
select two items from salads, soups and sandwiches with 

Sandwiches

CHOICE OF ROSEMARY PARMESAN POTATO WEDGES,
COLESLAW OR PASTA SALAD
CALIFORNIA CLUB | 11 
turkey, bacon, lettuce, tomato, avocado, seeded wheat

GRILLED CHEESE | 9 
white cheddar, sun-dried tomato pesto, sourdough

MEATBALL SUB | 11 
salerno family meatballs, provolone, banana pepper, marinara, hoagie

ITALIAN | 11 
genoa salami, coppa, pepperoni, provolone, arugula, pickled red onion, hoagie

VEGGIE WRAP | 10 
marinated eggplant, roasted red pepper, artichoke, cucumber, mixed greens, hummus, spinach tortilla

CHICKEN BRUSCHETTA WRAP | 11 
tomato, fresh mozzarella, balsamic vinaigrette, romaine, basil aioli, sundried tomato tortilla

FRIED CHICKEN | 14 
lettuce, tomato, calabrian chili aioli, hoagie

LAGO BURGER* | 16
salami, provolone, rosemary aioli, grilled onion, tomato, lettuce, brioche bun

BLACK BEAN BURGER | 15
brown rice, bell pepper, onion, avocado, lettuce, tomato, green salad, brioche bun

Pizza

LAGO | 9
olive oil, coppa, smoked mozzarella, roasted tomato

DOMINIC | 10
house marinara, short rib, caramelized onion, drop pepper

LUCA | 10
house marinara, meatball, banana pepper, provolone

GIANNI | 10
house marinara, herbed ricotta, house sausage, basil pesto

SOFIA | 10
truffle oil, wild mushroom, fontina, arugula

CLASSICO | 9
house marinara, fresh mozzarella, basil

GLUTEN FREE AVAILABLE

Starters

SOUP | 6 
italian wedding

SALERNO FAMILY MEATBALLS | 15
beef, veal, pork, simple tomato sauce, parmesan

CALAMARI | 15
sautéed, roasted tomato, spicy white wine tomato brodo

ORGANIC CAULIFLOWER | 14
calabrian chili, breadcrumb, parmesan, parsley

Bowls

CAVATELLI | 13
wild mushroom, goat cheese, parmesan, chive

RIGATONI | 11
sausage, fennel, kale, cherry tomato, aglio e olio

FETTUCCINE | 12
chicken, parmesan cream sauce, parsley

YUM YUM | 14
beef short rib, brown rice, carrot, pepper, cucumber, kim chi, korean bbq sauce

SOUTHWEST | 14
adobo chicken, brown rice, corn, pepper, black bean, avocado, pico de gallo, cilantro

TUNA POKE* | 17
soba noodle, avocado, edamame, carrot, cucumber, furikake, soy-sesame sauce

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

Cante 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
MOLETTO 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 167TH EDITION	-	-	275
VINI BIANCHI (WHITE)			

LIGHT BODY.....			
LAGO 'FABIO SALERNO SELECTION' PINOT GRIGIO '18	8	16	32
LAGO 'FABIO SALERNO SELECTION' CHARDONNAY '17	8	16	32
CARL EHRHARD RÜDESHEIM RIESLING '17	11	22	44
BANSHEE SONOMA COAST CHARDONNAY '16	11	22	44
SIX HATS VIOGNIER '17	9	18	36
PIEROPAN SOAVE CLASSICO '16	11	22	44
BEILER DAISY COLUMBIA VALLEY PINOT GRIGIO '18	10	20	40
SANT' ELANA FRIULI CHARDONNAY '11	13	26	52
ORCHARD LANE MARLBOROUGH SAUVIGNON BLANC '19	10	20	40
RAEBURN RUSSIAN RIVER ROSÉ '18	12	24	48

MEDIUM/FULL BODY.....			
CHATEAU DE CHANTEGRIVE GRAVES BLANC '16	12	24	48
CONTESA PECORINO D'ABRUZZO '17	14	28	56
CADE NAPA VALLEY SAUVIGNON BLANC '17	16	32	64
SAINTSBURY SONOMA CHARDONNAY '16	17	34	68
JERMAN 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)			
LIGHT BODY.....			
LAGO 'FABIO SALERNO SELECTION' RED BLEND '17	8	16	32
LAGO 'FABIO SALERNO SELECTION' SANGIOVESE '17	8	16	32
STEMMARI 'ARANCIO SICILIANO' PINOT NOIR '17	9	18	36
CASA VINICOLA BARTALI 'DUCCETO' CHIANTI '15	10	20	40
MEDIUM BODY.....			
RENATO RATTI 'OCHETTI' NEBBIOLO '17	15	30	60
GROCHAU CELLARS COMMUTER CUVÉE PINOT NOIR '18	14	28	56
CHATEAU TEYSSIER 'PEZAT' BORDEAUX SUPERIORE '15	14	28	56
ICARDI BARBERA D'ASTI 'TABUREN' '15	11	22	44
BETHEL HEIGHTS WILLAMETTE VALLEY PINOT NOIR '17	19	38	76
TRIBUTE PASA ROBLES CABERNET SAUVIGNON '16	11	22	44
PASQUA PASSIMENTO (MERLOT/CORVINA/CROATINA) '16	10	20	40
BRANCAIA CHIANTI CLASSICO RISERVA '12	21	42	84
BARBERANI FORESCO UMBRIA ROSSO '14	13	26	52
PRAXIS ALEXANDER VALLEY MERLOT '14	13	26	52
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 TROTELIGOTTE K-OR MALBEC '17	11	22	44
BRIGALDARA SAN FLORIANO VALPOLICELLA '17	12	24	48

FULL BODY.....			
MARIETTA ARMÉ SONOMA COUNTY CAB SAUVIGNON '14	17	34	68
SEGHESIO SONOMA ZINFANDEL '17	14	28	56
ARBIOS CELLARS ALEXANDER VALLEY CAB SAUV '12	21	42	84
BECKMEN 'PURISIMA MOUNTAIN' SYRAH '16	19	38	76
MOUNT PEAK GRAVITY (PETITE SIRAH/CAB/ZIN) '15	25	50	100
LA BRACESCCA VINO NOBILE DI MONTEPULCIANO '15	16	32	64
ZENATO RIPASSA DELLA VALPOLICELLA '15	16	32	64
BATASIOLO PIEDMONT BARBARESCO '15	23	46	96
LEVIATHAN NAPA RED (CAB/SYRAH/CAB FRANC/MERLOT) '16	24	48	104
ORIN SWIFT PALERMO NAPA VALLEY CAB SAUV '17	30	60	120
IL ROVERONE AMARONE DELLA VALPOLICELLA '13	27	54	108

Cocktails 13 each

CLASSICS	
SAZERAC	
bulleit rye, peychauds + angostura bitters, brown sugar, absinthe	
SIDECAR	
hennessy v.s, thyme, black walnut bitters, lemon	
SALERNO SANGRIA	
ketel one peach + orange blossom botanical, orange, blackberry, red apple, 'Fabio Salerno Selection' Sangiovese	
THE DAIQUIRI	
bacardí añejo cuatro, simple, lime	
LAGO OLD FASHIONED	
patron añejo, watershed nocino, black walnut bitters, brown sugar, orange	
VESPER	
nolet's, belvedere, lillet blanc	
CONTEMPORARY	
METROPOLITAN	
ketel one citroen, gifford wild elderflower, lemon, white cranberry	
NIGORI NEGRONI	
roku, aperol, carpano antica, ozeki nigori sake	
BOURBON AND BREW	
maker's mark, cold brew coffee, luxardo, orange	
RESPLENDENT	
glenmorangie quinta ruban port cask 12 year, carpano antica, crème de cacao	
PUMPKIN SPICED MULE	
tito's handmade vodka, pumpkin simple, st. elizabeth allspice dram, apple cider, ginger beer	
KARAMEL APPLE SPRITZ	
stoli salted karamel, downeast original cider, 'Fabio Salerno Selection' prosecco, apple bitters	

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 '15	60
PLUMPJACK CABERNET SAUVIGNON*	295
ODETTE CABERNET SAUVIGNON*	245
CHATEAU MUSAR LEBANON ROUGE '10	120
ADAPTATION NAPA VALLEY PETITE SIRAH*	185
CADE HOWELL MOUNTAIN NAPA VALLEY CAB SAUV*	295
*ask server for current vintage	

Birra

DRAFT	
DOWNEAST ORIGINAL / CIDER / MASS / 5.1%	6
FAT HEAD'S HEAD HUNTER / IPA / CLE / 7.5%	6
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 SELECTION / CLE	6
ROYAL DOCKS YULETIDE / SPICED ALE / OH / 8.5%	6
WEIHENSTEPHANER / HEFEWEIZEN / GERMANY / 5.4%	6
WORKING CLASS CLOCK OUT / PEANUT BUTTER STOUT / CLE / 6%	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
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

HAPPY HOUR	
MONDAY-FRIDAY 3:30-6:30PM	
\$3 Draft Beers	\$5 House Wines
HALF OFF All Call Cocktails	

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