

Salumi + Formaggi

FORMAGGI | 18

parmigiano-reggiano · cow milk, hard, granular
caciocavallo · cow milk, semi-firm, mild
ricotta salata · sheep milk, semi-firm, salty
moliterno al tartufo · sheep milk, semi-firm, tangy, sweet
fig jam
marcona almonds

SALUMI | 18

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

SELECTION OF ALL | 36

Pizza

LAGO | 14

olive oil, coppa, smoked mozzarella, roasted tomato

DOMINIC | 16

house marinara, short rib, caramelized onion, drop pepper

SOFIA | 15

truffle oil, wild mushroom, fontina, arugula

GIANNI | 16

house marinara, herbed ricotta, house sausage, basil pesto

LUCA | 16

house marinara, meatball, banana pepper, provolone

CLASSICO | 13

house marinara, fresh mozzarella, basil

.....
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 | 16

sautéed, roasted tomato, spicy white wine tomato brodo

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 | 15

calabrian chili, breadcrumb, parmesan, parsley

STUFFED SHELLS | 12

ricotta, house marinara, parmesan

SHRIMP SCAMPI | 16

garlic-herb butter, parmesan breadcrumb, ciabatta

Insalate + Zuppe

CHOPPED | 12

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

KALE | 13

ricotta salata, spiced walnut, apple, pickled squash,
blood orange vinaigrette

CAESAR | 12

grilled romaine, red onion, pancetta, tomato, parmesan

ARUGULA | 13

pickled red onion, moliterno al tartufo, dried cherry,
vanilla vinaigrette

SOUP | 6

italian wedding

Primi

HALF / FULL

CAVATELLI | 13/24

wild mushroom, goat cheese, parmesan, chive

LASAGNETTE | 14/27

wagyu beef bolognese, ricotta, parmesan

RIGATONI | 12/21

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

LOBSTER GNOCCHI | 19/36

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

Secondi

SALMON* | 30

delicata squash, kale, hazelnut, brown butter

CHICKEN BREAST | 24

prosciutto, yukon gold potato purée, broccolini, sage

LONG BONE VEAL CHOP | 44

à la carte

LAGO BURGER* | 17

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

BEEF SHORT RIB | 32

parmesan polenta, wild mushroom, brussels sprouts, braising jus

WAGYU STRIP STEAK* | MKT

à la carte

EGGPLANT PARMESAN | 22

house marinara, fontina, basil

Contorni | 6 EACH

PARMESAN POLENTA

ROSEMARY PARMESAN POTATO WEDGES

GARLIC BRAISED KALE

YUKON GOLD POTATO PURÉE

BRUSSELS SPROUTS + PANCETTA

ROASTED BROCCOLINI

■ CHEF FABIO'S SIGNATURE DISHES

NICOLE SALERNO, the boss
FABIO SALERNO, chef / owner
BRENDAN KEARNEY, director of operations
ADAM LANGSTON, general manager
MARIO SANTO DOMINGO, executive chef
MICHAEL ODUM, executive 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

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 formula vermouth, ozeki nigori sake

BOURBON AND BREW

maker's mark, cold brew coffee, luxardo, orange

RESPLENDENT

glenmorangie quinta ruban port cask 12 year, crème de cacao, carpano antica formula vermouth

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

MILLIONAIRES' ROW

ROCKEFELLER | 275

hennessy paradis impérial, krug grand cuvée 167th edition, simple, lemon

HANNAH | 160

nolet's reserve, lillet rosé, saffron bitters

STONE | 125

don julio real extra añejo, carpano dry vermouth, 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 167TH EDITION	-	-	275

VINI BIANCHI (WHITE)

<i>LIGHT BODY</i>			
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

<i>MEDIUM/FULL BODY</i>			
CHATEAU DE CHANTEGRIVE GRAVES BLANC '16	12	24	48
CONTESA PECORINO D'ABRUZZO '17	14	28	56
ATTITUDE PASCAL JOLIVET SAUVIGNON BLANC '18	12	24	48
FERRARI-CARANO TRÉ TERRE RUSSIAN RIVER CHARD '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 '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

<i>MEDIUM BODY</i>			
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 '10	13	26	52
IL MOLINO DI GRACE CHIANTI CLASSICO '15	14	28	56
OBERON NAPA CABERNET SAUVIGNON '17	14	28	56
CLOS TROTEGIGOTTE 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
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
FERRARI-CARANO TRESOR SONOMA RED BLEND '14	30	60	120
LA BRACESCCA VINO NOBILE DI MONTEPULCIANO '15	16	32	64
ZENATO RIPASSA DELLA VALPOLICELLA '15	16	32	64
PAITIN "SERRABOELLA" BARBARESCO '15	24	48	96
LEVIATHAN NAPA RED (CAB/SYRAH/CAB FRANC/MERLOT) '16	24	48	96
ORIN SWIFT PALERMO NAPA VALLEY CAB SAUV '17	30	60	120
IL ROVERONE AMARONE DELLA VALPOLICELLA '13	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 '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 CABERNET SAUV*	295

*ask server for current vintage

PRINCIPALE (BOTTLE ONLY)

PONZI WILLAMETTE VALLEY PINOT NOIR RISERVA '11	155
ENZO BOGLIETTI 'BUIO' PIEDMONT (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 '16	335
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
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
ODD13 HAWAIIAN BARTENDER / SOUR / CO / 6.7%	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

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