#LOVELAGO

LAGOEASTBANK

DINNER MENU

FORMAGGI 18
parmigiano-reggiano
aged provolone
taleggio
moliterno al tartufo
+
fig jam • berries • crostini

SALUMI 18
prosciutto di parma
coppa
sopressata
salami picante
+
pickled red onion • whole grain mustard

BRUSCHETTA 14
tomato • onion • basil • avocado • balsamic
••• or •••
ricotta • honey • black pepper • pistachio
••• or •••
sun-dried tomato • olive • dressed arugula

PRIMI

WAGYU BEEF SLIDERS* 14
american • l / t / o

SAUTÉED CALAMARI 17
not fried • roasted tomato • spicy brodo

SALERNO FAMILY MEATBALLS 15
beef • pork • veal • marinara • parm • basil

WAGYU BEEF CARPACCIO* 16
parm • shroom • caper berry • onion • evoo

ORGANIC CAULIFLOWER 15
calabrian chili • breadcrumb • parm

STUFFED PEPPERS 16
sausage • parm • sambuca marinara

WINGS 14
sicilian hot •••or••• garlic pesto

FRIED MOZZ 14
panko • marinara • parm

KIMCHI VEGETABLE FRIED RICE 19
carrot • edamame • broccolini • cauliflower

LAGO BURGER* 17
salami • prov • l / t / o • aioli • rosemary parm wedges
sub plant based **IMPOSSIBLE BURGER** patty

INSALATE & ZUPPE
avocado +3 | grilled chicken +6 | salmon +9

CHOPPED 12
tomato • cucumber • onion • gorgonzola • peppercorn

CAESAR 12
grilled romaine • onion • pancetta • tomato • parm

GREEK 13
kalamata • cucumber • feta • lemon-oregano citronette

BONE BRODO 6
chicken bone broth • tortellini • rosemary

ARUGULA 13
berries • goat cheese• sunflower seed • vanilla vin

SUPERFOOD 15
almond • power blend • fruit/berry • citronette

CASA 6
parm breadcrumb • red wine vin

ITALIAN WEDDING 6

PIZZA
pepperoni | sausage | meatball | prosciutto | shroom | banana pepper | caramelized onion | goat cheese | prov | fresh mozz +2 ea.

LAGO 14
evoo • smoked mozz • coppa • roasted tomato

DOMINIC 16
marinara • prov • short rib • onion • peppadew

SOFIA 15
truffle oil • fontina • shroom • arugula

GIANNI 16
marinara • ricotta • sausage • basil pesto

LUCA 16
marinara • prov • meatball • banana pepper

CLASSICO 14
marinara • fresh mozz • basil • evoo

SALTIMBOCCA 16
sage crema • parm • chicken • prosciutto

DIAVOLO 15
marinara • parm • calabrian chili • garlic

PASTA

FRESH

LOBSTER GNOCCHI 19/36
tomato • corn • basil • truffle cream

CAVATELLI 13/24
tomato • fresh mozz • basil pesto cream

TORTELLONI 16/32
veal-stuffed • prosciutto • pea • parm cream

RAVIOLI 18/36
osso bucco • ricotta • parm • sofrito

DRIED

SHRIMP SCAMPI 13/22
linguine • garlic herb butter • parm breadcrumb

RIGATONI 12/21
sausage • fennel • kale • tomato • aglio e olio

FETTUCCINE 14/24
meatball • marinara • parm • basil

SPAGHETTI 12/21
cacio e pepe

CONTORNI 6
parm polenta
•••
rosemary parm wedges
•••
yukon gold purée
•••
brussels sprouts + pancetta
•••
roasted broccolini
•••
roasted asparagus
•••
'nduja sweet potato

SECONDI

SALMON* 30
asparagus • lentil • arugula • radish • red wine vin

CHICKEN BREAST 24
prosciutto • yukon gold puree • broccolini • sage

CHICKEN PARMESAN 24
linguine • marinara • fontina • parm • basil

TUNA POKE 21
soba • avocado • veg • shisho furikake • soy sesame

BEEF SHORT RIB 33
parm polenta • brussels sprouts • braising jus • herb salad

EGGPLANT PARMESAN 22
linguine • marinara • fontina • parm • basil

BONE-IN VEAL CHOP* MKT
14oz • à la carte

LAMB RACK 42
sweet potato • kale • salsa verde

WAGYU STRIP STEAK*
14oz • a la carte
MKT

LAGO LITE MENU ITEMS

LAGO STANDARDS

AMISH-RAISED. ALL NATURAL CHICKEN
SUSTAINABLE, ANTIBIOTIC FREE SEAFOOD
ORGANIC PRODUCE

SUPPORT LOCAL EAT LOCAL

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.