

DINNER MENU

TO SHARE

ANTIPASTO BOARD
OYSTERS*
SHRIMP COCKTAIL*
SEAFOOD PLATTER*
HAMACHI CRUDO*
SALMON CRUDO*
GAMBERI
PATA NEGRA*
BEEF CARPACCIO*
BRUSCHETTA
SEARED SCALLOPS*

Cured Meats, Burrata, Parmesan, Crispy Bread - 39
Champagne Mignonette, Spicy Cocktail Sauce - 32 *(Half Dozen)*
Salsa Rosa - 29
4 Shrimp, 4 Oysters, Maine Lobster Tail, Half King Crab Leg - 149 *(Serves 2)*
Pomegranate-Lime Vinaigrette, Citrus - 26
Grapefruit Vinaigrette, Pink Peppercorn, Raspberries - 24
Shrimp, Calabrese Peppers, White Wine - 29
Iberico Ham, Bruschetta, Crushed Tomatoes - 45
Arugula, Parmesan, Lemon Aioli - 29
Tomato, Basil, Pan De Cristal - 11
Saffron Cream & Prosecco Sauce, Cherry Tomatoes, Pistachio - 30

SOUPS & SALADS

CAESAR*
LAGO SALAD
CAPRESE
MINISTRONE SOUP
OCTOPUS SALAD*

Sweet Gem Lettuce, Parmesan, Croutons - 22
Romaine, Endive, Tomato, Marcona Almonds, Mustard Vinaigrette - 26
Heirloom Tomato, Mozzarella, Basil - 25
Italian Vegetables - 19
Potato, Red Onion, Citrus Avocado Dressing - 29

FROM THE OVEN

MARGARITA PIZZETTA
PEPPERONI PIZZETTA
LAGO PIZZETTA
GARLIC BREAD

Buffalo Mozzarella, Basil - 21
Pepperoni, Fresh Mozzarella - 26
Black Truffle Shavings, Pata Negra, Truffle Cheese - 100
Garlic, Butter - 9

PASTA & RISOTTO

SPAGHETTI & MEATBALLS
SPAGHETTI AL AGLIO
LASAGNA
LEMON TAGLIOLINI
PASTA CAESAR
LINGUINE & CLAMS
SEAFOOD RISOTTO*
MUSHROOM RISOTTO
RIGATONI ALL'AMATRICIANA

Tomato Braised Beef Meatballs - 36
Roasted Garlic, EV00 - 28
Shrimp Arrabiata or Truffle Fondue or Bolognese - 35
Lemon Zest, Butter, Parmesan - 32
Breadcrumbs, Parmesan - 37
Roasted Garlic, Fresh Tomato - 34
Scallop, Lobster, Shrimp, Crushed Tomato - 57
Mixed Mushrooms, Parmesan - 34
Tomato Sauce, Pecorino, Guanciale - 35

LAND & SEA

SEARED SCALLOPS* Saffron Cream & Prosecco Sauce, Cherry Tomatoes, Pistachio - 60

BRANZINO

Romanesco Purée, Salsa Verde - 58

MIXED SEAFOOD GRILL*

Lobster, Langostino, Shrimp, White Fish, Scallop - 155

WHOLE LOBSTER

Spaghetti Pomodoro, Clarified Butter - 79

GRILLED SALMON*

Citrus Butter Sauce - 43

SCALLOPINE PICCATA

Veal, Capers, Lemon - 43

SURF & TURF*

8oz Filet, Whole Lobster, Spaghetti Pomodoro - 125

8oz PRIME FILET*

Peppercorn Sauce - 68

16oz PRIME RIBEYE*

Bone-In, Peppercorn Sauce - 72

OSSO BUCCO

Braised Veal Shank, Saffron Risotto - 64

CHICKEN PARMIGIANA

Mozzarella, Spaghetti Pomodoro - 39

SIDES

TRUFFLE MASHED POTATOES - 18
GREEN ASPARAGUS WITH PARMESAN CHEESE - 18
ROASTED ROMANESCO - 14
JAPANESE RED SQUASH - 15



LUNCH MENU

STARTERS

- ANTIPASTO BOARD
- SHRIMP COCKTAIL
- SEAFOOD PLATTER*
- HAMACHI CRUDO*
- SALMON CRUDO*
- GAMBERI
- PATA NEGRA*
- CARPACCIO*
- Cured Meats, Burrata, Crispy Bread - 39
- Salsa Rosa - 29
- 4 Shrimp, 4 Oysters, Maine Lobster Tail, Half King Crab Leg - 149 (Serves 2)
- Pomegranate-Lime Vinaigrette, Citrus, Garlic Chip - 26
- Grapefruit Vinaigrette, Pink Peppercorn, Raspberries, Garlic Chip - 24
- Shrimp, Calabrese Peppers, White Wine Sauce - 29
- Iberico Ham de Bellota, Crispy Bread - 45
- Arugula, Parmesan, Lemon Aioli - 29

SALADS

- CAESAR*
- LAGO SALAD
- CAPRESE
- PANZANELLA
- VEGETABLE SALAD
- Sweet Gem Lettuce, Parmesan, Croutons - 22
- Tuna, Endive, Marcona Almonds, Olives, Mustard Vinaigrette - 28
- Buffalo Mozzarella, Heirloom Tomato, Basil - 25
- Heirloom Tomato, Red Onion, Cucumber, Croutons, White Balsamic - 22
- Romanesco, Green Asparagus, Squash, Zucchini, Salsa Verde - 22
- { Add: Chicken 12 / Salmon 15 / Shrimp 18 / Half Lobster Tail 29 }

FROM THE OVEN

- MARGHERITA PIZZETTA
- PEPPERONI PIZZETTA
- LAGO PIZZETTA
- Buffalo Mozzarella, Tomato Sauce, Basil - 21
- Pepperoni, Tomato Sauce, Buffalo Mozzarella - 26
- Black Truffle Shavings, Pata Negra, Truffle Cheese - 100

PASTAS

- LASAGNA
- SEAFOOD LINGUINE
- SPAGHETTI AL AGLIO
- PASTA CAESAR
- ALL' AMATRICIANA
- SPAGHETTI & MEATBALLS
- Shrimp Arrabiata or Truffle Cheese Fondue or Bolognese - 34
- Scallop, Lobster, Shrimp, Tomato - 43
- Roasted Garlic, EV00 - 28
- Breadcrumbs, Parmigiano - 33
- Paccheri Tomato, Guanciale, Pecorino -35
- Tomato Braised Beef Meatballs - 36

SAND WICHES

- CHEESE BURGER*
- EGG HAM & CHEESE*
- AVOCADO TOAST*
- MUFFALETTA
- Brioche bun, Cheddar Cheese, Fries - 30
- Italian Ham, Swiss Cheese, Fries - 29
- Poached Egg, Bacon, Baby Heirloom Tomato, Artisinal Bread - 21
- Salumi, Mortadella, Ham, Mozzarella, Olives, Fries - 27

FROM THE GRILL

- BRANZINO
- SALMON*
- FILET MIGNON*
- CHICKEN PARMIGIANA
- PRIME RIBEYE*
- SURF & TURF*
- Romanesco Puree, Salsa Verde - 48
- Garlic Butter, Roasted Romanesco Cauliflower Florets - 43
- Peppercorn Sauce, Roasted Romanesco Florets, Truffle Mashed Potatoes - 58
- Mozzarella, Spaghetti Pomodoro - 39
- Bone-In, Peppercorn Sauce, Romanesco Cauliflower Florets, Truffle Mashed Potatoes - 71
- 4oz Filet, Half Maine Lobster, Clarified Butter - 63

SIDES

- TRUFFLE MASHED POTATOES - 18
- GREEN ASPARAGUS WITH PARMESAN CHEESE - 18
- ITALIAN FRIES -12

WINES
BY THE GLASS

SPARKLING

PROSECCO, Nino Franco, “Rustico” Veneto, Italy	15
CHAMPAGNE, Laurent Perrier, ”La Cuvée” Brut, Reims, France	28
CHAMPAGNE, Collet, Brut Rosé, Reims, France	29
MOSCATO D’ASTI, Elvio Tintero, Piedmont, Italy 2021	16

WHITE

RIESLING, St-Urbans Hof, ‘Wiltenger’, Mosel, Germany 2018	21
SAUVIGNON, Abbazia de Novacella, Alto Aldige, Italy 2021	19
PINOT GRIGIO, Valle Isarco, Alto Aldige, Italy 2021	21
ARNEIS, Cordero De Montezemolo Langhe, Italy 2020	18
CHARDONNAY, Plumpjack, Reserve, Napa Valley, CA 2021	32
CHARDONNAY, Monsanto, Fabrizio Bianchi, Tuscany, Italy 2020	24

HOUSE
DRINKS

OLD FASHIONED SFUMATO Bulleit Bourbon, Demerara Gomme, Angostura	28
WHITE STRAWBERRY NEGRONI Dry Vermouth, Awayuki Strawberry Gin, Italicus	24
LAGO COASTAL TONIC Picucinqe Gin, Chareau, Fiorente, Elderflower Tonic	24
PALOMA ITALIANO Don Julio Tequila, Lime, Grapefruit, Campari	23
YOU BROKE MY HEART, FREDO Carbonadi Vodka, Strega, Mezcal, Green Chile, Pineapple	24
MARTINI POSITANO Grey Goose, Fino Sherry, White Honey	26

ROSÉ

Brancato, Il Poggione, Tuscany, Italy 2021	17
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RED

PINOT NOIR, Calera, Central Coast, CA 2018	21
BARBERA D'ALBA, Vajra, Piedmont Italy 2021	20
CHIANTI, Felsina, Berardenga, Tuscany, Italy 2020	22
BRUNELLO DI MONTALCINO, Cava d' Onice, Tuscany, Italy 2014	35
CABERNET SAUVIGNON, Edge, Alexander Valley, CA 2019	23
CABERNET SAUVIGNON Stag’s Leap Wine Cellars “Artemis” Napa, CA 2020	42

DOLCI

TIRAMISU Espresso-Soaked Lady Fingers, Mascarpone Cream, Marsala Liquor	18
OLIVE OIL CAKE Roasted Grapes, Infused Rosemary Gelato	15
GIANDUJOTTO Chocolate Mousse, Hazelnut Praline	15
ITALIAN CHEESECAKE Ricotta Cheese, Strawberries, Graham Cracker	12
SORBETTO & GELATO PIZZELLE Chefs’ Daily Selection of Sorbets & Gelatos	14

BRUNCH MENU

STARTERS

- PASTRY BASKET

ANTIPASTO BOARD

PATA NEGRA*

BEEF CARPACCIO*

CAESAR SALAD*

CAPRESE SALAD

MEDITERRANEAN SALAD
- Assorted Pastries - 18

Cured Meats, Burrata, Parmesan, Crispy Bread - 39

Iberico Ham de Bellota, Crispy Bread - 45

Arugula, Parmesan, Lemon Aioli - 29

Sweet Gem Lettuce, Parmesan, Croutons - 22

Heirloom Tomato, Mozzarella, Basil - 24

Tuna, Endive, Marcona Almonds, Olives, Mustard Vinaigrette - 28

CHILLED SEAFOOD

- SHRIMP COCKTAIL

SEAFOOD PLATTER*

SALMON & HAMACHI CRUDO*

OYSTERS*
- Salsa Rosa - 29

4 Shrimp, 4 Oysters, Maine Lobster Tail, Half King Crab Leg - 149 (Serve2)

Citrus Gremolata, Crispy Garlic, Crispy Sea Grass, Pink Peppercorn 26

Champagne Mignonette, Spicy Cocktail Sauce - 32 (Half Dozen)

FROM THE OVEN

- MARGHERITA PIZZETTA

PEPPERONI PIZZETTA

TRUFFLE PIZZETTA

GARLIC BREAD

BRUSCHETTA
- Buffalo Mozzarella, Basil - 21

Pepperoni, Fresh Mozzarella - 26

Black Truffle Shavings, Pata Negra, Truffle Cheese - 100

Garlic, Butter - 9

Tomato, Basil, Pan De Cristal - 11

BRUNCH

- SALMON CROSTINI*

HAM & EGG SANDWICH

AVOCADO TOAST

LOBSTER BENEDICT*

FRENCH TOAST

CLASSIC BREAKFAST*

LAGO FRITTATA*

BANANA PANCAKES

BREAKFAST CALZONE

STEAK & EGGS*
- Smoked Salmon, Ricotta, Quail Egg - 26

Swiss Cheese, Boar's Head Ham, Roasted Potatoes - 29

Poached Egg, Baby Heirloom Tomato, Bacon Crumble - 21

English Muffin, Hollandaise, Roasted Potatoes - 35

Berry Compote, Vanilla Ice Cream - 26

2 Eggs, Bacon, Sausage, Ham, Roasted Potatoes - 23

Broccoli, Pecorino, Sweet Peppers, Spinach, Roasted Potatoes - 32

Bananas Foster, Nutella, Ricotta - 26

Ricotta, Pork Sausage, Provolone, Scrambled Eggs, Pesto - 29

4oz Petit Filet Mignon, Roasted Potatoes - 39

PASTAS

- LASAGNA

SEAFOOD LINGUINE*

SPAGHETTI AL AGLIO

PASTA CAESAR

ALL' AMATRICIANA

SPAGHETTI & MEATBALLS
- Shrimp Arrabiata or Truffle Cheese Fondue or Bolognese - 34

Scallop, Lobster, Shrimp, Tomato - 43

Roasted Garlic, EVOO - 28

Breadcrumbs, Parmigiano - 33

Paccheri, Guanciale, Pecorino - 35

Braised Beef Meatballs - 36

FROM THE GRILL

- PESCE INTERO

8^{oz} FILET MIGNON*

16^{oz} PRIME RIBEYE*

SALMON*

MUFFALETTA
- Arugula, Romanesco Cauliflower Puree - 48

Peppercorn Sauce, Roasted Romanesco, Truffle Mashed Potatoes - 65

Bone-In, Peppercorn Sauce, Romanesco Cauliflower Florets, Truffle Mashed Potatoes - 71

Garlic Butter, Romanesco Cauliflower Florets - 43

Salumi, Mortadella, Ham, Mozzarella, Olives - 27

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HOUSE
DRINKS

OLD FASHIONED SFUMATO MGM 777 Heaven’s Door Bourbon, Demerara Gomme, Angostura	28
WHITE STRAWBERRY NEGRONI Dry Vermouth, Awayuki Strawberry Gin, Italicus	24
LAGO COASTAL TONIC Picucinqe Gin, Chareau, Fiorente, Elderflower Tonic	24
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SORBETTO & GELATO PIZZELLE Chefs’ Daily Selection of Sorbets & Gelatos	14

MIMOSAS

BOTTOMLESS MIMOSAS 75

(90 MINUTES)
CLASSIC ORANGE JUICE
STAWBERRY
PASSIONFRUIT

GOLDEN MORNING MIMOSA 24

ORANGE JUICE
STAWBERRY
PASSIONFRUIT