

## APPETIZERS

**WILD MUSHROOM & BRIE ARANCINI - \$16**

FRIED RISOTTO, PARMESAN, TRUFFLE AIOLI

**TRUFFLE PARMESAN FRIES - \$13**

SHOESTRING FRIES, PARMESAN, TRUFFLE AIOLI

**BURRATA ROMESCO - \$16**

RED PEPPERS, TOMATOES, ALMONDS, SWEET PEPPER DROPS, GARLIC CROSTINI

**LAGO CALAMARI - \$16**

FLASH FRIED, GREMOLATA, CITRUS BUTTER

**MEATBALLS - \$15**

BEEF, VEAL, PORK, MARINARA, GARLIC BREAD

**FRENCH ONION FOCACCIA - \$15**

CARAMELIZED ONIONS, GRUYERE SPREAD

## SOUPS & SALADS

**MINISTRONE - \$5**

CARROT, ONION, ZUCCHINI, MEZZI RIGATONI

**SOUP OF THE DAY - \$6**

ASK YOUR SERVER FOR TODAY'S SOUP

**CAESAR - \$12**

ROMAINE, PARMESAN, CROUTONS

**LAGO HOUSE SALAD - \$13**

MIXED GREENS, TOMATO, CARROT, RADISH, CUCUMBER, HERB PARMESAN VINAIGRETTE

**CAPRESE - \$15**

TOMATO, MOZZARELLA, BASIL, BALSAMIC

## HOUSEMADE PASTAS

**RIGATONI NORCINA - \$22**

ITALIAN SAUSAGE, PALOMINO, MUSHROOMS, TRUFFLE OIL

**SUNDAY SAUCE PAPPARDELLE - \$24**

BRAISED BEEF, SHREDDED PORK, ITALIAN SAUSAGE, SAN MARZANO TOMATO, RED WINE, BASIL,  
GARLIC, PARMESAN

**PASTA CARBONARA - \$23**

GUANCIALE, BUCATINI, EGG, PARMESAN

**BLACKENED TENDERLOIN TIP RIGATONI - \$28**

BEEF TENDERLOIN, CARAMELIZED ONION, GORGONZOLA CREAM, ARUGULA, CRISPY ONION

**JOANN'S ROASTED CAULIFLOWER CACIO E PEPE - \$19**

CAULIFLOWER, ROASTED GARLIC, BUCATINI, PARMESAN, BLACK PEPPER, TOASTED BREADCRUMBS

## DETROIT STYLE PIZZA

**CLASSIC PEPPERONI - \$17**

TOMATO SAUCE, WISCONSIN BRICK CHEESE, PEPPERONI

**MARGHERITA - \$18**

HEIRLOOM TOMATO, WISCONSIN BRICK CHEESE, BASIL, BALSAMIC

**PIZZA BIANCA - \$17**

HERB RICOTTA, WISCONSIN BRICK CHEESE, PARMESAN, GORGONZOLA, HOT HONEY

**CARAMELIZED WILD MUSHROOM - \$18**

CARAMELIZED MUSHROOM, ROASTED GARLIC, WISCONSIN BRICK CHEESE, GOAT CHEESE,  
ARUGULA, RUFFLE OIL

**FIERY ITALIAN - \$19**

PALOMINO, WISCONSIN BRICK CHEESE, CAPICOLA, ITALIAN SAUSAGE, PEPPERONI, PROSCIUTTO,  
CALABRIAN CHILES

## FROM THE GRILL

### **PORK TENDERLOIN SALTIMBOCCA - \$22**

CRISPY PROSCIUTTO, PROVOLONE, SAGE DEMI-GLACE, WILD MUSHROOM RISOTTO & GREEN BEANS

### **LAGO CHEESEBURGER - \$18**

1/2LB GROUND BEEF, SMOKED GOUDA, ARUGULA, CARAMELIZED ONIONS, BLACK GARLIC AIOLI,  
BRIOCHE BUN & FRIES

### **FILET MIGNON - \$46**

CHARGRILLED 8OZ FILET, ZIP SAUCE, CRISPY ONIONS, YUKON GOLD POTATO & GREEN BEANS

## CHICKEN ENTREES

### **CHICKEN FRANCESE - \$22**

CHICKEN, BASIL, EGG, LEMON BUTTER, CAPERS, ARTICHOKE, PARMESAN, YUKON GOLD POTATO &  
GREEN BEANS

### **CHICKEN PARMESAN - \$22**

ITALIAN BREADCRUMBS, BUCATINI MARINARA, PARMESAN & MOZZARELLA

### **CHICKEN MARSALA - \$23**

WILD MUSHROOMS, DEMI-GLACE, YUKON GOLD POTATO & GREEN BEANS

### **BRUSCHETTA CHICKEN - \$21**

GRILLED CHICKEN, ROASTED TOMATOES, BASIL, PARMESAN, BALSAMIC GLAZE, YUKON GOLD  
POTATO & GREEN BEANS

## FISH & SEAFOOD

### **SALMON SICILIANO - \$24**

ITALIAN BREADCRUMBS, ROASTED TOMATOES, BASIL, LEMON BUTTER & GREEN BEANS

### **SHRIMP RISOTTO LIMONE - \$28**

JUMBO SHRIMP, LEMON RISOTTO, HERB RICOTTA, GREMOLATA, PARMESAN

### **GREAT LAKES WHITEFISH - \$27**

CHARGRILLED, ITALIAN SALSA VERDE, SAUTÉED SPINACH, ROASTED VEGETABLES, CANNELLINI BEANS

## SIDES

**GRILLED CHICKEN - \$8**

**GRILLED SALMON - \$8**

**GRILLED SHRIMP - \$3 EACH**

**MEATBALL - \$2 EACH**

**FRIES - \$5**

**TRUFFLE FRIES - \$8**

**YUKON GOLD POTATO - \$5**

**GREEN BEANS - \$5**

**SIDE CAESAR - \$6**

**SIDE LAGO SALAD - \$5**

## **EXECUTIVE CHEF | DOMINIC RUBINO**

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISKS OF  
FOODBORN ILLNESS. ASK YOUR SERVER FOR GLUTEN FREE OPTIONS