

## APPETIZERS

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

FRIED RISOTTO, PARMESAN, TRUFFLE AIOLI

### **LAGO CALAMARI - \$16**

FLASH FRIED, GREMOLATA, CITRUS BUTTER, PERUVIAN SWEET PEPPERS

### **MEATBALLS - \$16**

BEEF, VEAL, PORK, MARINARA, GARLIC BREAD

### **BLACKENED BEEF TIPS - \$18**

CARAMELIZED ONIONS, DETROIT ZIP SAUCE

### **SHORT RIB STUFFED MUSHROOMS - \$18**

MARSALA, PARMESAN, CARAMELIZED ONIONS, GOAT CHEESE

### **GOLDEN-FRIED MOZZARELLA FRITTA - \$12**

HAND-BREADED AND HERB SEASONED, OUR CRISPY MOZZARELLA FRITTA IS SERVED WITH YOUR CHOICE OF CREAMY RANCH OR VODKA SAUCE

## SOUPS & SALADS

### **MINISTRONE - \$6**

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 - \$12**

SPRING MIX, ROMAINE, CARROTS, RED ONION, RADISH, CUCUMBER, HERB PARMESAN

VINAIGRETTE, CROUTONS

### **PEAR GOAT CHEESE SALAD - \$16**

SPRING MIX, ARUGULA, CARROTS, CUCUMBER, RED ONION, CANDIED WALNUTS, GOAT CHEESE,

PEARS, BACON, CHERRY MAPLE VINAIGRETTE

## HOUSEMADE PASTAS

### **RIGATONI NORCINA - \$24**

ITALIAN SAUSAGE, VODKA SAUCE, MUSHROOMS, TRUFFLE OIL

### **SUNDAY PAPPARDELLE BOLOGNESE - \$24**

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

### **RIGATONI VODKA & MEATBALLS - \$24**

MEATBALLS, VODKA SAUCE, SCALLIONS, PARMESAN, RICOTTA

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

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

### **CHICKEN PAPPARDELLE - \$24**

BLACKENED CHICKEN, ROASTED BELL PEPPERS, SCALLIONS, GARLIC, PARMESAN, CAJUN CREAM, BACON

## NEOPOLITAN STYLE PIZZAS

### **CLASSIC PEPPERONI - \$16**

TOMATO SAUCE, FRESH MOZZARELLA, PEPPERONI

### **MARGHERITA - \$16**

TOMATO SAUCE, FRESH MOZZARELLA, BASIL, BALSAMIC

### **SPICY ITALIAN - \$17**

VODKA SAUCE, SPICY CAPICOLA, ITALIAN SAUSAGE, PEPPERONI, CALABRIAN CHILES, FRESH MOZZARELLA

### **VODKA BURRATA PROSCIUTTO - \$20**

VODKA SAUCE, BURRATA CHEESE, PROSCIUTTO, BALSAMIC GLAZE

## FROM THE GRILL

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

1/2LB GROUND BEEF, GRUYERE, ARUGULA, CARAMELIZED ONIONS, TRUFFLE GARLIC AIOLI,  
BRIOCHE BUN & FRIES

### **FILET MIGNON: 6OZ - \$36, 10OZ \$46**

CHARGRILLED 8OZ FILET, DETROIT ZIP SAUCE, CRISPY ONIONS, MASHED POTATO & ASPARAGUS

### **BRAISED BEEF SHORT RIBS - \$32**

BALSAMIC & RED WINE BRAISED SHORT RIBS, MASHED POTATO, ASPARAGUS, CRISPY ONIONS, ZIP SAUCE

## CHICKEN ENTREES

### **CHICKEN FRANCESE - \$24**

CHICKEN, BASIL, EGG, LEMON BUTTER, CAPERS, ARTICHOKE, PARMESAN, BUCATINI

### **CHICKEN PARMESAN - \$24**

ITALIAN BREADCRUMBS, RIGATONI MARINARA, PARMESAN & MOZZARELLA

### **CHICKEN MARSALA - \$24**

WILD MUSHROOMS, DEMI-GLACE, HERB MASHED POTATO & GREEN BEANS

### **BRUSCHETTA CHICKEN - \$24**

GRILLED CHICKEN, ROASTED TOMATOES, BASIL, PARMESAN, BALSAMIC GLAZE, GNOCCHI WITH  
SUNDRIED TOMATO PESTO

### **CHICKEN OSCAR - \$32**

SAUTÉED CHICKEN BREAST, LUMP CRAB, ASPARAGUS, MASHED POTATO, SCALLIONS, BÉARNAISE SAUCE

## FISH & SEAFOOD

### **SALMON SICILIANO - \$26**

ITALIAN BREADCRUMBS, ROASTED HEIRLOOM TOMATOES, BASIL, LEMON BUTTER, HERB MASHED  
POTATOES & GREEN BEANS

### **SHRIMP SCAMPI RIGATONI - \$28**

JUMBO SHRIMP, HERB RICOTTA, GREMOLATA, PARMESAN, GRAPE TOMATO,  
CAPERS, LEMON, SUN-DRIED TOMATO

## SIDES

**GRILLED CHICKEN - \$8**

**GRILLED SALMON - \$8**

**GRILLED SHRIMP - \$3 EACH**

**MEATBALL - \$2 EACH**

**FRIES - \$5**

**MASHED POTATO - \$5**

**ASPARAGUS - \$6**

**GREEN BEANS - \$5**

**SIDE CAESAR - \$6**

**SIDE LAGO SALAD - \$5**

**SIDE PEAR GOAT CHEESE SALAD - \$8**

## **EXECUTIVE CHEF I DOMINIC RUBINO**

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