

LC LAGO CUCINA

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

ANTIPASTO - \$19

MOZZARELLA, ARTICHOKE, CUCUMBER, OLIVES, GARBANZO BEANS, GRAPE TOMATOES, PERUVIAN SWEET PEPPERS, CHERRY PEPPERS, GENOA SALAMI, FONTINA, BALSAMIC PEARLS

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

GNOCCHI 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

FRENCH ONION PIZZA - \$16

CARAMELIZED ONIONS, GRUYERE

FROM THE GRILL

LAGO CHEESEBURGER - \$18

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

APPLE CIDER PORK CHOPS - \$28

BONE-IN, APPLE CIDER BRINED CHOP, CHAR-GRILLED, MASHED POTATO, GREEN BEANS, APPLE
BOURBON GLAZE

FILET MIGNON - \$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, PAPPARDELLE

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, MASHED POTATO &
GREEN BEANS

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, ROASTED
VEGETABLES WITH CANNELLINI BEANS

SHRIMP SCAMPI RISOTTO - \$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