

LAGO

FINO A TARDI BOCCONE *Late Night Bites*

Polpette al Pomodoro

Meatballs in tomato sauce. 6.

Cozze Finocchio

*Mussels with pancetta, garlic, fennel and tomato broth.
Grilled ciabatta. 8.*

Fritto Misto

*Crispy calamari, artichoke hearts, cherry peppers and green olives.
Lemon basil aioli and spicy tomato sauce. 8.*

Zuppa del Giorno

*Our Chef's daily soup made with fresh seasonal offerings.
Bowl 4. Cup 3.*

Antipasto

Roasted peppers, Cipollini onions, marinated mozzarella, fresh melong, stuffed eggs, Parma ham, bleu cheese, Parmesan, balsamic reduction, extra virgin olive oil. 12.

Latterini Fritti

*Lightly breaded and crispy fried smelt "fish fingers".
Lemon basil aioli. 10.*

Bruschetta Caprese

Sliced marinated tomatoes and fresh mozzarella on ciabatta, topped with fresh basil, extra virgin olive oil and balsamic reduction. 7.

Fegati di pollo fritti

Bacon wrapped chicken livers fried crisp with shallot mustard sauce. 7.

Cuocere Funghi

A baked dip of Portobello and button mushrooms with mascarpone and Fontina cheeses. Ciabatta toast. 8.

Lago Burger

Hand-packed grass-fed ground beef, Fontina cheese, pepper and shallot confit, arugula and sundried tomato aioli, sandwiched between grilled ciabatta bread. Tuscan fries. 12.

Schiacciata Flat bread pizza. Great for sharing!

- Sweet tomato, basil, garlic, Mozzarella. 9.
- Pancetta, sweet tomato, Parmesan, Mozzarella, arugula. 11.
- Goat cheese, Mozzarella, Parmesan, garlic basil. 10.
- Prosciutto, figs, goat cheese, Parmesan. 11.



*Lago is part of the Common Man Family.
Since 1971 Serving Proudly.*

Manager, Sean Brown - Chef, Tom Faba



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.