

PRIMI

- WARM BRIE** — Baked Brie, prosciutto, peach compote, lemon-dressed arugula, hot honey, and crostini. 18.
- BURRATA** — Fresh burrata, garlic vinaigrette-dressed arugula, dueling heirloom tomatoes, balsamic reduction, and truffle salt. 18.
- ITALIAN STUFFED SHRIMP** — Shrimp with an Italian sausage and herb stuffing, baked in lemon herb compound butter, and drizzled with a classic Dijon Béchamel sauce. Served with a grilled lemon. 18.
- MEATBALLS** — House-made beef and sausage meatballs, marinara, and ricotta mousse. 15.
- SKILLET MUSSELS** — PEI mussels steamed with garlic, spinach, teardrop tomatoes, horseradish, and spicy Italian sausage. Served with grilled ciabatta wedges. 17.
- CALAMARI** — Crispy calamari, artichoke hearts, cherry peppers, olives, and lemon basil aioli. 17.
- PARMIGIANA SPRING ROLLS** — Hand-rolled egg rolls filled with house panko-crust chicken breast, marinara, and fresh mozzarella. 15.
- TUNA TARTARE**° — Ahi tuna, avocado mousse, chili oil, sesame-balsamic reduction, pasta crisps, and spicy aioli. 19.
- HOUSE-MADE PRETZELS** — Garlic and rosemary-infused pretzels and provolone fondue. 14.

FLATBREADS

- MARGHERITA FLAT** — Oven-roasted tomatoes, fresh mozzarella, EVOO, and basil. 16.
- BÁNH MÌ** — Hoisin-glazed pork, mozzarella, pickled vegetables, soy syrup, Sriracha® aioli, and cilantro. 19.
- PROSCIUTTO E CIPOLLA** — Dry aged prosciutto, caramelized onion jam, roasted garlic, mascarpone, mozzarella, and arugula. 18.
- PEACH & PANCETTA** — Roasted peaches, pancetta, garlic oil, mozzarella, blue cheese, arugula, and balsamic reduction. 18.

INSALATA

- ARUGULA** — Arugula, field greens, balsamic vinaigrette, Gorgonzola, and candied pecans. 12.
- CAESAR** — Romaine, traditional dressing, focaccia croutons, Parmesan, and anchovies. 12.
- SICILIAN** — Romaine heart, dueling heirloom tomatoes, mixed olives, marinated artichokes, prosciutto, Parmesan, herb crostini, and garlic vinaigrette. 14.
- MAKE IT A MEAL** Chicken 8. | Salmon° 12. | Shrimp 12.

PASTI

- ORECCHIETTE SAUSAGE BROCCOLINI** — Italian sausage, orecchiette, garlic broccolini, chiles, lemon, butter, and Parmesan cheese. 25.
- BOLOGNESE** — Northern Italian meat sauce tossed with fresh pappardelle. 26.
- ALFREDO** — Penne and Parmesan cream sauce. 20. With chicken. 26. With shrimp. 29.
- GNOCCHI VODKA AL FORNO** — Gnocchi, vodka sauce, roasted garlic, broccoli, torn burrata, toasted breadcrumbs, basil, and olive oil. 23.
- PORCINI LAVENDER RAVIOLI** — Porcini mushroom ravioli, spinach, julienned carrots, Parmesan, mushrooms, and lavender cream sauce. 29.

SECONDI

- NY STRIP**° — Grilled sirloin with Parmesan truffle fries, lemon-oiled arugula, shaved radish, and fennel. 39.
- SHORT RIBS** — Balsamic and tomato-braised short ribs with herbed Parmesan mashed potatoes. 36.
- VEAL MILANESE** — Pan-fried, bone-in cutlet with lemon-dressed arugula. Served with heirloom tomatoes, prosciutto, artichokes, and kalamata olives. Finished with truffle salt and Asiago. 36.
- SCALLOPS** — Pan-seared with warm summer vegetable orzo, chorizo, and vinaigrette. 38.
- CRAB AND SCALLOP-STUFFED SOLE** — Delicate sole filled with a crab and scallop stuffing, served with a white clam and spinach beurre blanc, whole clams, grilled octopus, and buttery herb-infused fingerling potatoes. 36.
- SALMON OREGANATA** — Grilled salmon, spiced oregano breadcrumbs, lemon-white wine reduction, and summer vegetable orzo. 30.
- PICCATA** — Chicken breast, garlic, capers, fresh lemon, butter, and linguine served with sautéed carrots and green beans. 26.
- MARSALA** — Prosciutto-wrapped chicken breast with Marsala, mushrooms, cipollini onions, and mascarpone. Served on a bed of herbed whipped potatoes. 28.
- PARMESAN** — Pan-fried chicken breast, marinara, mozzarella, and Parmesan over linguine. 26.
- EGGPLANT** — Pan-fried roasted vegetables with mozzarella, tomato sauce, and turned zucchini “pasta.” 24
- SEAFOOD RISOTTO** — Saffron and Parmesan arborio rice, pan-seared shrimp, scallops, and crab with a zesty tomato butter sauce. 39.

Gluten-free pasta available on request.

FOOD ALLERGIES

Please inform your server of any food allergies you or anyone in your party may have. We want to protect your health and make sure you enjoy your meal.

°Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

FINE PRINT

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We accept Common Man gift cards, Discover, American Express, MasterCard and Visa.

We can accommodate you for a large party. Please let us know in advance.

We reserve the right to add a gratuity to parties of six or more.

When there are lots of you, six or more, we discourage separate checks to provide you with faster, better service.

All of our dining rooms are non-smoking.

Our Common Man Joe is fair-trade coffee. The 100% Arabica beans are shade-grown, hand-picked and roasted for us in Plymouth, NH by Café Monte Alto.

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