

PRIMI

- FETA DIP** — Honey, pistachios, figs, roasted garlic, Calabrian chili, toasted ciabatta. 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. 17.
- SAUTÈ DI COZZE** — PEI mussels steamed with garlic, shallots, white wine, butter, and herbs. Served with house fries. 18.
- 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. 16.
- TUNA CRUDO** — Ahi tuna, Greek yogurt, cucumber spaghetti, lemon, olive oil, potato chips. 19.
- LAGO MONKEY BREAD** — House pesto, mozzarella, Mediterranean relish, Parmesan. 16.
- CACIO E PEPE GNOCCHI** — Seared gnocchi, fresh cracked pepper, grated Parmesan. 15.

FLATBREADS

- MARGHERITA FLAT** — Oven-roasted tomatoes, fresh mozzarella, EVOO, and basil. 16.
- SHRIMP FRA DIAVOLO** — Mascarpone, house marinara, Calabrian chili, shrimp, fresh arugula, grated Parmesan. 19.
- PROSCIUTTO E CIPOLLA** — Dry aged prosciutto, caramelized onion jam, dried figs, 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. 13.
- CAESAR** — Romaine, traditional dressing, focaccia croutons, Parmesan, and anchovies. 12.
- BURRATA** — Fresh burrata, garlic vinaigrette-dressed arugula, dueling heirloom tomatoes, balsamic reduction, and truffle salt. 18.
- PANZANELLA** — Feld greens, toasted ciabatta, heirloom cherry tomatoes, cucumbers, fresh basil, shallots, and sherry vinaigrette. 15.
- MAKE IT A MEAL** Chicken 8. | Salmon° 12. | Shrimp 12. | Steak 22. | Lobster Scampi (4oz) 26.

PASTI

- ORECCHIETTE SAUSAGE BROCCOLINI** — Italian sausage, orecchiette, garlic broccolini, chiles, lemon, butter, and Parmesan cheese. 27.
- BOLOGNESE** — Northern Italian meat sauce tossed with fresh pappardelle. 28.
- CHICKEN ALFREDO** — Penne and Parmesan cream sauce. 28. With shrimp. 32. With lobster. 38.
- GNOCCHI ALLA VODKA** — Gnocchi, vodka sauce, roasted garlic, broccoli, torn burrata, toasted breadcrumbs, basil, and olive oil. 24. With chicken. 32. With shrimp. 36.
- GARDEN RAVIOLI** — Roasted vegetable ravioli, toasted corn, haricot verts, cremini mushrooms, crispy pancetta, lemon, and brown butter. 30.

SECONDI

- BEEF TAGLIATA°** — Grilled prime flat iron, Parmesan fries, arugula, garlicky mushrooms, and Italian chimichurri. 39.
- SHORT RIBS** — Balsamic and tomato-braised short ribs with herbed Parmesan mashed potatoes. 36.
- CHICKEN MILANESE** — Pan-fried cutlet with lemon-dressed arugula. Served with heirloom tomatoes, prosciutto, artichokes, and kalamata olives. Finished with truffle salt and Asiago. 25. Eggplant Milanese 21.
- SCALLOPS** — Seared scallops, house ratatouille, and herb vinaigrette. 39.
- SICILIAN BAKED COD** — Wild caught, our sausage and herb stuffing, roasted fingerling potatoes, and spinach, topped with a roasted pepper, olive, and artichoke tapenade. 30.
- SALMON OREGANATA** — Grilled salmon, fingerling ciambotta, herb-whipped feta, topped with seasoned breadcrumbs and reduced, aged balsamic. 32.
- PICCATA** — Chicken breast, garlic, capers, fresh lemon, butter, and linguine served with sautéed carrots and green beans. 28.
- MARSALA** — Prosciutto-wrapped chicken breast with Marsala, mushrooms, cipollini onions, and mascarpone. Served on a bed of herbed whipped potatoes. 29.
- PARMESANS** — Pan-fried chicken breast or eggplant, marinara, mozzarella, and Parmesan over linguine. Chicken 28. Eggplant 24.
- EGGPLANT** — Pan-fried roasted vegetables with mozzarella, tomato sauce, and turned zucchini “pasta.” 25.
- SEAFOOD SCAMPI** — Scallops, shrimp, and lobster tossed with linguini and blistered cherry tomatoes in house scampi butter. Served with grilled lemon. 44.

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.

Sign up for our e-mail newsletter at theCman.com and we'll let you know about all of our special events, wine dinners and celebrations at all of our Common Man Family locations.

Include your birth month and we'll send you some birthday perks!

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If you're happy with your dining experience, please tell others! If not, please tell us!

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