



ZUPPE — SOUPS

ZUPPA DI POMODORO | chilled | casa verde tomato puree | stracciatella 10

PASTA FAGIOLI E COZZE | cranberry beans | tubetti pasta | black PEI mussels 12

INSALATE — SALADS

POLPA DI GRANCHIO E FARRO | fresh crabmeat | organic farro grain | confetti 17

INSALATA SARDA | heirloom tomatoes | cucumber | ricotta salata 14

CESARE | baby romaine | anchovy dressing | ciabatta crouton 12

CROSTINI — TOASTED BREAD

'NDUJA | spicy pork sausage | gorgonzola 10

FEGATINI DI POLLO | chicken liver | capers | pepperoncino 8

BRUSCHETTA AL POMODORO | tomatoes | basil | garlic oil 7

FOCACCINE — SMALL FOCACCIA

ALLE OLIVE VERDI | roasted green olive | pecorino 8

ALLA RICOTTA E MIELE | ricotta cheese | honey 9

GUANCIALE E FAVE | fava beans | cured pork cheek 10

PIZZETTE — SMALL PIZZAS

MARGHERITA | tomato sauce | house made mozzarella | basil 14

ZUCCHINE | sliced zucchini | smoked provolone | cherry tomatoes 11

AL CIPOLLOTTO E SPECK | buffalo ricotta | cipolline onion | speck 16

CRUDO DI PESCE — RAW SEAFOOD

all crudos are seasoned with citrus-colatura di alici

***CIOPPINO** | shrimp | tomato coulis | white fish and clams 18

***TONNO** | ahi tuna | orange segments 19

***CAPASANTA** | scallop | blood orange | pistachio 18

***SALMONE** | Skuna Bay salmon | crispy caper 16

VEGETARIANI — VEGETARIAN

FUNGHI TRIFOLATI | mushrooms | olive oil | parsley 11

PATATE AL FORNO | roasted potatoes | garlic | rosemary 9

PUNTE DI ASPARAGI | green and white asparagus | olive oil | parsley 12

CAPONATA | sweet and sour | eggplant | onions | pepper | basil | pine nuts 10

FORMAGGI — CHEESES

RICOTTA INFORNATA | baked ricotta | tomatoes | balsamico | rocket arugula 9

CHEESE PLATTER | ubriaco del Piave | quadrello di bufala | pecorino | Parmigiano | carta musica bread 17

SALUMI — COLD CUTS PLATTER

prosciutto di Parma | finocchiona salame | rosemary porchetta | carta musica bread 18

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne illness.

PASTA E RISOTTO DI CARNE — MEAT

- RISOTTO ALLA TRIPPA E FUNGHI** | tripe | mushroom | mint 17
- CANNELLONI** | pulled short ribs | parmesan fonduta | tomato sauce 16
- FUSILLIORO** | corkscrew pasta: Abruzzo | lamb ragù | spuma di ricotta 15
- MALLOREDDOS** | small morsel pasta: Sardegna | pork sausage | tomato sauce 14

PASTA E RISOTTO VEGETARIANO — VEGETARIAN

- PAPPARDELLE AL SUGO BUGIARDO** | ribbon shaped pasta | vegetable “ragù” 14
- RISOTTO AL VINO ROSSO** | red wine | burrata 17
- GNOCCHI ALLA ROMANA** | flat semolina gnocchi | blue cheese 14
- PACCHERI AL TELEFONO** | large tubular pasta | tomato sauce | mozzarella 15

PASTA DI PESCE — SEAFOOD

- RAVIOLI AI GAMBERI** | shrimp-mascarpone stuffed ravioli | fresh tomatoes 17
- 7 & 7** | potato gnocchi | lobster knuckles | salsa di crostacei 19
- SPAGHETTI CHITARRA** | tomatoes | clams | garlic oil 16

CROSTACEI — SHELLFISH

- BRODETTO DI VONGOLE** | clams | spicy white wine 15
- LANGOSTINO** | broiled shell-on | lemon oil MP
- IMPEPATA DI COZZE** | PEI black mussels | black pepper | garlic | white wine 12
- TOTANO RIPIENO** | chilled shrimp stuffed squid | lemoncello dressing 18
- GAMBERI ALLA CALABRESE** | baby shrimp | white wine | spicy peppers 15
- CAPASANTA ALLA PUTANESCA** | scallop | tomatoes | boquerone sauce 16

PESCE — FISH

- BRANZINO LIVORNESE** | capers | olives | tomatoes 16
- POLPO E FREGOLA AL NERO** | octopus | squid ink “cous cous” | bottarga 17

CARNE — MEAT

- AGNELLO SCOTTADITO** | grilled lamb chops | garlic | rosemary 20
- POLPETTE DI CARNE** | tomato braised beef meatballs 15
- VITELLO TONNATO** | chilled thin sliced veal | tuna caper dressing 17
- FILETTINO** | 4oz Angus beef tenderloin | gorgonzola 20
- SCALOPPINA DI VITELLO** | veal piccata 20
- COSTA DI MANZO** | slow-cooked short ribs 19
- QUAGLIA SALTIMBOCCA** | boneless quail | prosciutto | sage 17
- SPIEDINO DI SALSICCIA** | Italian sausage skewers | bell pepper sauce 14

PIATTI GRANDI — MAIN COURSES

- PESCE INTERO** | baked boneless whole fish | salmoriglio | caponata | (for two) 60
- PESCE AL CARTOCCIO** | catch of the day in papillote | caponata 34
- POLLETTO** | semi-boneless spring chicken | thyme | Meyer lemon sauce | grilled eggplant 28
- OSSO BUCO** | red wine-braised veal shank | polenta al formaggio 45
- ***FILETTO** | 8oz Angus beef tenderloin | roasted potatoes | asparagus | gorgonzola 45
- ***BISTECCA** | 1lb bone-in rib eye | roasted potatoes | asparagus | roasted garlic 50
- GARGANELLI** | squid ink garganelli | whole lobster 55



LAGO COCKTAIL

Absolut Elyx Vodka | Mancino Vermouth Secco | Orange Blossom Syrup | Butterfly Pea Flower Extract | Seasonal Flower Ice Sphere 19

For more complex tastes, please substitute Absolute Elyx Vodka for Grey Goose VX Vodka. The addition of cognac to Grey Goose VX Vodka truly elevates this experience. 29

CUCUMBER MIST

Grey Goose La Poire Vodka | Pallini Limoncello | Blood Orange Syrup | Fresh Lime Juice | Cucumber Sparkling Soda | Fresh Cucumber and Blueberries 16

SGROPPINO

Pallini Limoncello 'Sgroppino' Golden Cocoa Butter Sphere | Pallini Limoncello Sorbet | Nino Franco Prosecco | Orange Zest 22

SERRANO "LEATHER-AGED" NEGRONI

Bellagio Hand-Selected Woodford Double Oak Bourbon | Cynar Artichoke Bitter | Cinzano 1757 Sweet Vermouth | Campari | Caper Berry Stuffed Chorizo 16

SICILIAN GIN AND 'TONIC'

Bulldog London Dry Gin | San Pellegrino Aranciata Rossa with Kaffir Lime Leaf | Blood Orange Pearls on top of an Orange Peel Chip | Diamond Ice 16

MOJITO ALLE FRUTTA DE LA PASSIONE

Bacardi Infusion Pineapple Rum | Martelletti Vermouth | Nino Franco Prosecco | Passion Fruit Juice | Fresh Lime Juice | Fresh Mint | Madagascar Vanilla Syrup | Gold-Dusted Mint and Passion Fruit Pearls in a Pineapple Cone 16

ROSSA BELLINI

Hangar One Raspberry | Toschi Fragoli Wild Strawberry Liqueur | Nino Franco Prosecco | Fresh Raspberries | Raspberry Syrup | Fresh Lemon Juice Fresh Raspberries with a Golden Caramel Nest and Golden Raspberry 17

ROSE AND RYE

Bulleit Rye | Carpano Antica Vermouth | Aperol | Fresh Lemon Juice | Rose Petal Syrup | Smoked Maraschino Cherries 16

SMOKED PEACH MARGARITA

Bellagio Hand-Selected Herradura Double-Barrel Reposado Tequila | House-Smoked Pallini Peachcello | Fresh Lime Juice | Vanilla-Thyme Syrup | El Silencio Joven Mezcal Peach Compote
Served in a Salted-Lime Agave Cone 17

Enhance with your choice of specialty Sea Salts: Peachwood-Smoked Sea Salt | Hawaiian Black Lava Sea Salt | Bolivian Pink and Gold Salt 1 supplement

DESSERT COCKTAILS

LEMON-PEAR MERINGUE

Bellagio Hand-Selected Mount Gay Black Barrel Rum | Fresh Lemon Juice | Poached Pear Syrup | Pallini Limoncello Foam | Poached Pear 15

CAFÉ LAGO

Patron XO Café Liqueur | Luxardo Angioletto Liqueur | Iced Espresso | Selvarey Cacao Rum-Infused Valhrona Chocolate Ganache | Dark Chocolate Spoon 14

TIRAMISU COCKTAIL

St. George NOLA Coffee Liqueur | Godiva White Chocolate Liqueur | Bailey's Irish Cream | Tiramisú Liqueur | Marscapone Cheese | House-made Vanilla Ice Cream | Iced Espresso with Chocolate Curls | Italian Chocolate Cookie Dipped in Selvarey Cacao Rum-Infused Valhrona Chocolate 15