

ANTIPASTI

CAVIAR*	30 g. Imperial Ossetra Caviar, Traditional Accoutrements
SEAFOOD ON ICE*	Shrimp, Oysters, Maine Lobster, Alaskan King Crab <i>Serves 2</i>
OYSTERS*	Apple, Serrano Peppers, Tangerine Mignonette <i>Half Dozen</i>
PASTRY BASKET	Assorted Mini Pastries
SALMON CRUDO*	Grapefruit, Radish, Chives, Aleppo, Capers, Citrus Vinaigrette, Extra Virgin Olive Oil
“BRUSCHETTA” ^v	Crushed Tomatoes and Basil, Cristal Bread
“ANTIPASTO”	Artisanal Meats and Cheeses, Crispy Sicilian Bread
BEEF CARPACCIO*	Limoncello Vinaigrette, Citrus Herb Ricotta, Hearts of Palm, Capers, Arugula, Cecca, Crispy Parmigiano

ZUPPA E INSALATA

Chicken
Shrimp
Salmon
Half Lobster

ZUPPA FRANTOIANA ^v	Thirty Vegetable Soup, “Fettunta”, Extra Virgin Olive Oil
BURRATA SALAD	Squash, Crispy Prosciutto, Arugula, Pickled Red Onion, White Balsamic, Grilled Ciabatta
CAESAR SALAD*	Romaine Lettuce, Parmigiano, Croutons
ARUGULA SALAD ^v	Roasted Mushrooms, Tomatoes, Marcona Almonds, Dates, Herb Emulsion, Parmigiano
LAGO CHOPPED SALAD	Salami, Grilled Artichoke, Radish, Olives, Provolone Picante, Vinaigrette “Vino Rosso”
PANZANELLA ^v	Heirloom Tomato, Red Onion, Cucumber, Croutons, White Balsamic

DAL FORNO

GARLIC BREAD ^v	Garlic Butter, Parmigiano
LAGO PIZZETTA	Fresh Shaved Black Truffle, Guanciale, Truffle Caciotta
SMOKED SALMON PIZZETTA	Caviar, Chives, Capers, Red Onion, Mascarpone Cream
MARGHERITA PIZZETTA ^v	Pomodoro, Mozzarella di Bufala, Basil
PEPPERONI PIZZETTA	Pepperoni, Pomodoro, Mozzarella
DOLCE PIZZETTA ^v	Gorgonzola Dolce, Dates, Candied Walnuts, Arugula, Balsamic

BRUNCH

LOBSTER BENEDICT*	English Muffin, Hollandaise, Pickled Vegetables
EVERYTHING BAGEL	Smoked Salmon, Mascarpone, Marinated Tomato, Mâche, Dill, Caviar
UOVO FONDUTA*	Poached Egg, Crispy Bacon, Fontina and Truffle Fonduta, Cristal Bread
PRAWNS*	Truffle Polenta, Poached Egg, White Wine Lemon Butter Sauce
AVOCADO TOAST*	Egg, Herb Emulsion, Avocado, Pickled Onion, Crispy Bacon
APPLE PANCAKES ^v	Cinnamon, Citrus Ricotta, Rosemary Syrup
ITALIAN SANDWICH	Cured Meats, Arugula, Roasted Peppers, Tomato, Giardiniera, Fresh Mozzarella
CHICKEN PARMESAN SANDWICH	Salsa alla Vodka, Pickled Vegetable Salad
SAUSAGE & PEPPERS	Imported Italian Sweet Sausage, Roasted Peppers and Onions
CLASSIC BREAKFAST*	Two Eggs, Bacon, Sausage, Ham, Crispy Fingerling Potatoes

PASTE

Chicken
Shrimp
Salmon

SEAFOOD LINGUINE*	Scallops, Shrimp, Calamari, Clams, Mussels, Crushed Tomato, Basil
SPAGHETTI & MEATBALLS	Tomato Braised Beef, Veal and Pork Meatballs
LASAGNA ^v	Ricotta Cheese, Spinach Lasagna, With Choice of Sausage Ragu or Pomodoro
LAGO RIGATONI ^v	Elbow Rigatoni alla Vodka, Peperoncino, Basil
FETTUCCHINE CARBONARA*	Guanciale, Red Onion
LINGUINE & CLAMS	Roasted Garlic, Blistered Tomatoes

DALLA GRIGLIA

BRANZINO	Baby Fennel Confit, Salsa “Napolitana”, Lemon
SALMON PICCATA*	White Wine, Capers, Citrus Butter Sauce
CHEESEBURGER*	Cheddar, Lettuce, Tomato Aioli, Grilled Onions
STEAK & EGGS*	6 oz. Waygu Skirt Steak, Crushed Potatoes, Barolo Wine Sauce
GRILLED 8 OZ. PRIME FILET MIGNON*	Crispy Potatoes, Broccolini, Barolo Wine Sauce
GRILLED BONE-IN 16 oz. PRIME RIBEYE*	Crispy Potatoes, Broccolini, Barolo Wine Sauce
SURF & TURF*	4 oz. Petite Filet Mignon, Half Lobster, Fingerling Potatoes, Artichokes, Barolo Wine Sauce



**Consuming undercooked foods of animal origin increases the risk of foodborne illnesses.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
v - vegetarian*

WINE BY THE GLASS

BUBBLES

BRUT, Ferrari, Las Vegas F1 Edition, Trento MV
MOSCATO D'ASTI, Elvio Tintero, Piedmont, Italy 2022
CHAMPAGNE, Veuve Clicquot, Reims, France MV
ROSÉ CHAMPAGNE, Collet, Aÿ MV

ROSÉ

BRANCATO, Il Poggione, Tuscany, Italy 2022

WHITE

RIESLING, Dr. Loosen, Mosel, Germany 2020
SAUVIGNON BLANC, Abbazia di Novacella, Alto Adige, Italy 2022
PINOT GRIGIO, Livio Felluga, Collio, Italy 2022
ARNEIS, Cordero di Montezemolo, Langhe, Italy 2022
CHARDONNAY, Monsanto, Tuscany, Italy 2021
CHARDONNAY, Far Niente, Napa Valley 2022

RED

PINOT NOIR, Calera, Central Coast, California 2021
CHIANTI CLASSICO, Felsina, Tuscany, Italy 2021
BRUNELLO DI MONTALCINO, Frescobaldi, Tuscany, Italy 2018
CABERNET SAUVIGNON, Robert Mondavi, Napa Valley, California 2019
CABERNET SAUVIGNON, Adaptation, Napa Valley 2018
AMARONE, Allegrini, Valpolicella, Italy 2019

HOUSE DRINKS

LAGO COCKTAIL	Ketel One Vodka, Amaro, Strawberry Purée, Lime
OLD FASHIONED SFUMATO	MGM Exclusive Bourbon, Howler Head Whiskey, Demerara Gomme, Angostura
THE ITALIAN CRUSH	Serrano-Infused Tequila Blanco, Limoncello, Kumquat, Mint
ESPRESSO NEGRONI	Monkey 47 Gin, Espresso-Infused Campari, Carpano Antica Italian Vermouth, Walnut Bitters
YOU BROKE MY HEART, FREDO	Carbonadi Vodka, Strega, Mezcal, Green Chile, Pineapple

DOLCI

AMARENA CHERRY SUNDAE ^v	Vanilla Gelato, Meringue, Amarena Cherries, Cotton Candy, Sweet Puff Pastry Gelati
TIRAMISU	Espresso-Soaked Ladyfingers, Mascarpone Cream, Marsala Liquor
LA ARANCIA "THE ORANGE"	Vanilla Panna Cotta, Blood Orange Jelly, Mandarin Coulis, Fresh Citrus Supremes
TORTA DE CHOCOLATE ^v	Dark Chocolate Mousse, Hazelnut, Vanilla Crema
THE SICILIAN ^v	Pistachio Shortbread, Raspberry Jam, Pistachio Chantilly, Berry
SORBETTO & GELATO PIZZELLE ^v	Chef's Daily Selection of Sorbets & Gelati Sorbet - Lemon, Berries, Mango Gelato - Chocolate, Vanilla, Pistachio

MIMOSAS

BOTTOMLESS MIMOSAS 75 PER PERSON | 90 MINUTES
ORANGE JUICE | STRAWBERRY | PASSION FRUIT
GOLDEN MORNING MIMOSA 24



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