

BRUNCH

LAGO

BY JULIAN SERRANO

ANTIPASTI

CAVIAR*

SEAFOOD ON ICE*

OYSTERS*

PASTRY BASKET

SALMON CRUDO*

“BRUSCHETTA”^v

“ANTIPASTO”

BEEF CARPACCIO*

30 g. Imperial Ossetra Caviar, Traditional Accoutrements

Shrimp, Oysters, Maine Lobster, Alaskan King Crab *Serves 2* (Add Caviar)

Apple, Serrano Peppers, Tangerine Mignonette *Half Dozen*

Assorted Mini Pastries

Grapefruit, Radish, Chives, Aleppo, Capers, Citrus Vinaigrette, Extra Virgin Olive Oil

Crushed Tomatoes and Basil, Cristal Bread

Artisanal Meats and Cheeses, Crispy Sardinia Bread

Limoncello Vinaigrette, Citrus Herb Ricotta, Hearts of Palm, Capers, Arugula, Cecca, Crispy Parmigiano

ZUPPA E INSALATA

Chicken

Shrimp

Salmon

Half Lobster MP

ZUPPA FRANTOIANA^v

BURRATA SALAD

CAESAR SALAD*

ARUGULA SALAD^v

LAGO CHOPPED SALAD

PANZANELLA^v

Thirty Vegetable Soup, “Fettunta”, Extra Virgin Olive Oil

Squash, Crispy Prosciutto, Arugula, Pickled Red Onion, White Balsamic, Grilled Ciabatta

Romaine Lettuce, Parmigiano, Croutons

Roasted Mushrooms, Tomatoes, Marcona Almonds, Dates, Herb Emulsion, Parmigiano

Salami, Grilled Artichoke, Radish, Olives, Provolone Picante, Vinaigrette “Vino Rosso”

Heirloom Tomato, Red Onion, Cucumber, Croutons, White Balsamic

DAL FORNO

GARLIC BREAD^v

LAGO PIZZETTA

SMOKED SALMON PIZZETTA

MARGHERITA PIZZETTA^v

PEPPERONI PIZZETTA

DOLCE PIZZETTA^v

Garlic Butter, Parmigiano

Fresh Shaved Black Truffle, Guanciale, Truffle Caciotta

Caviar, Chives, Capers, Red Onion, Mascarpone Cream

Pomodoro, Mozzarella di Bufala, Basil

Pepperoni, Pomodoro, Mozzarella

Gorgonzola Dolce, Dates, Candied Walnuts, Arugula, Balsamic

BRUNCH

LOBSTER BENEDICT*

EVERYTHING BAGEL

UOVO FONDUTA*

PRAWNS*

AVOCADO TOAST*

APPLE PANCAKES^v

ITALIAN SANDWICH

CHICKEN PARMESAN SANDWICH

SAUSAGE & PEPPERS

CLASSIC BREAKFAST*

English Muffin, Hollandaise, Pickled Vegetables

Smoked Salmon, Mascarpone, Marinated Tomato, Mâche, Dill, Caviar

Poached Egg, Crispy Bacon, Fontina and Truffle Fonduta, Cristal Bread

Truffle Polenta, Poached Egg, White Wine Citrus Butter Sauce

Egg, Herb Emulsion, Avocado, Pickled Onion, Crispy Bacon

Cinnamon, Citrus Ricotta, Rosemary Syrup

Cured Meats, Arugula, Roasted Peppers, Tomato, Giardiniera, Fresh Mozzarella

Salsa alla Vodka, Pickled Vegetable Salad

Imported Italian Sweet Sausage, Roasted Peppers and Onions

Two Eggs, Bacon, Sausage, Ham, Crispy Fingerling Potatoes

PASTE

Chicken

Shrimp

Salmon

SEAFOOD LINGUINE*

SPAGHETTI & MEATBALLS

LASAGNA^v

LAGO RIGATONI^v

FETTUCCINE CARBONARA*

LINGUINE & CLAMS

Scallops, Shrimp, Calamari, Clams, Mussels, Crushed Tomato, Basil

Tomato Braised Beef, Veal and Pork Meatballs

Ricotta, Spinach, With Choice of Sausage Ragu or Pomodoro

Elbow Rigatoni alla Vodka, Peperoncino, Basil

Guanciale, Red Onion

Roasted Garlic, Blistered Tomatoes

DALLA GRIGLIA

BRANZINO

SALMON PICCATA*

CHEESEBURGER*

STEAK & EGGS*

GRILLED 8 OZ. PRIME FILET MIGNON*

GRILLED BONE-IN 16 OZ. PRIME RIBEYE*

SURF & TURF*

Baby Fennel Confit, Salsa “Napolitana”, Lemon

White Wine, Capers, Citrus Butter Sauce

Cheddar, Lettuce, Tomato Aioli, Grilled Onions

6 oz. Waygu Skirt Steak, Crushed Potatoes, Barolo Wine Sauce

Crispy Potatoes, Broccolini, Barolo Wine Sauce

Crispy Potatoes, Broccolini, Barolo Wine Sauce

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
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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 Casamigos 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 (Serves 2)
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 | 90 MINUTES

ORANGE JUICE | STRAWBERRY | PASSION FRUIT

GOLDEN MORNING MIMOSA

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DINNER

LAGO

BY JULIAN SERRANO

ANTIPASTI

CAVIAR*	30 g. Imperial Ossetra Caviar, Traditional Accoutrements
SEAFOOD ON ICE*	Shrimp, Oysters, Maine Lobster, Alaskan King Crab Serves 2
ALASKAN KING CRAB*	Half Pound, Butter Poached, Fresh Lemon, Side of Béarnaise
SHRIMP COCKTAIL*	Cocktail Sauce
“BRUSCHETTA” ^v	Crushed Tomatoes and Basil, Cristal Bread
“ANTIPASTO”	Artisanal Meats and Cheeses, Crispy Sardinia Bread
OCTOPUS	Olives, Potatoes, Tomatoes, Pickled Shallots, Orange Gastrique
SCALLOPS & PRAWNS*	Saffron Fregola, Heirloom Carrots, White Wine, Calabrese Chili Butter
BEEF CARPACCIO*	Limoncello Vinaigrette, Citrus Herb Ricotta, Hearts of Palm, Capers, Arugula, Cecca, Parmigiano

CRUDO

OYSTERS*	Apple, Serrano Peppers, Tangerine Mignonette <i>Half Dozen</i>
SALMON CRUDO*	Grapefruit, Radish, Chives, Aleppo, Capers, Citrus Vinaigrette, Extra Virgin Olive Oil
HAMACHI CRUDO*	Candied Orange, Pickled Chili, Yuzu, Cucumber Acqua, Crispy Garlic
TUNA TARTARE*	Blood Orange, Toasted Sicilian Pistachios, Calamansi Aioli, Crostini

ZUPPA E INSALATA

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
LAGO CHOPPED SALAD	Salami, Grilled Artichoke, Radish, Olives, Provolone Picante, Vinaigrette “Vino Rosso”

DAL FORNO

FRESH FOCACCIA	Rosemary, Sea Salt, Extra Virgin Olive Oil
GARLIC BREAD	Garlic Butter, Parmigiano
LAGO PIZZETTA	Fresh Black Truffle, Guanciale, Truffle Caciotta, Arugula
SMOKED SALMON PIZZETTA	Caviar, Chives, Capers, Red Onion, Mascarpone Cream
MARGHERITA PIZZETTA	Pomodoro, Mozzarella di Bufala, Basil
PEPPERONI PIZZETTA	Pepperoni, Pomodoro, Mozzarella
DOLCE PIZZETTA	Gorgonzola Dolce, Dates, Candied Walnuts, Arugula, Balsamic

PASTE E RISOTTO

Chicken
Shrimp

LAGO RISOTTO*	Chef’s Daily Risotto
SEAFOOD RISOTTO*	Scallops, Shrimp, Calamari, Clams, Mussels, Crushed Tomato, Basil
SPAGHETTI & MEATBALLS	Tomato Braised Beef, Veal and Pork Meatballs
LASAGNA ^v	Ricotta, Spinach, With Choice of Sausage Ragu or Pomodoro
PICI BOLOGNESE	Beef, Veal and Pork Bolognese, Sage Butter Sauce
TAGLIATELLE	Shrimp, Heirloom Tomatoes, Capers, White Wine Lemon Butter Sauce
LINGUINE & CLAMS	Roasted Garlic, Blistered Tomatoes
LAGO RIGATONI ^v	Elbow Rigatoni alla Vodka, Peperoncino, Basil
GNOCCHI	Wild Boar Sausage, Celery Root, Wild Mushrooms, Parmigiano, Tarragon
AGNOLOTTI	Braised Short Rib, Browned Butter, Crispy Garlic Gremolata, Fresh Horseradish

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SURF & TURF*

8 oz. Filet Mignon, Whole Lobster, Crushed Potatoes, Artichoke, Barolo Wine Sauce

MARE

MIXED SEAFOOD GRILL*

Lobster, Langostino, Shrimp, White Fish, Scallops
Salsa Verde, Calabrian Chili Butter

WHOLE LOBSTER

Spaghetti Aglio Olio, Fresh Tomato, Brandy Butter

JOHN DORY

Melted Leeks, Salsa "Acqua Pazza"
(Add Garlic Bread)

BRANZINO

Baby Fennel Confit, Salsa "Napolitana", Lemon

SALMON PICCATA*

White Wine, Capers, Citrus Butter Sauce

TERRA

All of our steaks are grilled with a charred exterior

VEAL CHOP*

Carrot and Tarragon Purée, Prosciutto, Wild Mushrooms, Sage Crema

VEAL SCALOPPINE

White Wine, Capers, Citrus Butter Sauce
(Add Side of Spaghetti Piccata)

BRAISED SHORT RIB "OSSOBUCO STYLE"

Black Truffle Polenta, Parsnip Crisps, Gremolata, Short Rib Jus

GRILLED BONE-IN 16 oz. PRIME RIBEYE*

Barolo Wine Sauce

GRILLED 8 oz. PRIME FILET MIGNON*

Barolo Wine Sauce

CHICKEN PARMIGIANA

Mozzarella, Side of Spaghetti alla Vodka

GRILLED 48 OZ. AUSTRALIAN WAGYU TOMAHAWK*

Served on a Sizzling Hot Stone, Garlic Herb Butter, Sliced Tableside

CONTORNI

(Add Fresh Shaved Truffle)

BROCCOLINI^v Citrus, Garlic, Chili Olive Oil

TRUFFLE FRIES^v Truffle Aioli

FENNEL E FAGIOLI^v Roasted Fennel in Cannellini Beans

GRILLED ARTICHOKE^s Shaved Parmigiano

CREAMY MASCARPONE POLENTA Wild Mushrooms, Truffle Jus

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