

BRUNCH MENU

ANTIPASTI

CAVIAR*	30 g. Imperial Ossetra Caviar, Traditional Accoutrements
SEAFOOD ON ICE*	Shrimp, Oysters, Maine Lobster, Alaskan King Crab — Serves 2 (Add Caviar)
OYSTERS*	Apple, Serrano Peppers, Tangerine Mignonette — Half Dozen
CROISSANT	Butter Croissant
SALMON CRUDO*	Grapefruit, Radish, Chives, Aleppo, Capers, Citrus Vinaigrette, Extra Virgin Olive Oil
PATA NEGRA	Iberico Ham, Bruschetta, Crushed Tomatoes
SHRIMP COCKTAIL	Cocktail Sauce
“BRUSCHETTA” ^v	Crushed Tomatoes and Basil, Cristal Bread
“ANTIPASTO”	Artisanal Meats and Cheeses, Crispy Sardinia Bread
BEEF CARPACCIO*	Limoncello Vinaigrette, Citrus Herb Ricotta, Hearts of Palm, Capers, Arugula, Cecca, Parmigiano

ZUPPA E INSALATA

Chicken
Shrimp
Salmon
Half Lobster

CORN & BASIL SOUP	Alaskan King Crab, Spiced Croutons
BURRATA SALAD	Arugula, Strawberries, Pistachio, Mortadella, Sweet Basil, "Fettunta"
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, Pata Negra, 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
SALSICCIA PIZZETTA	Italian Sausage, Wild Mushrooms, Garlic, Chili Oil

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 Citrus 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, Lobster, Crushed Tomato, Basil
SPAGHETTI & MEATBALLS	Tomato Braised Beef, Veal and Pork Meatballs
LASAGNA ^v	Ricotta, Spinach, With Choice of Sausage Ragu or Pomodoro
LAGO RIGATONI ^v	Elbow Rigatoni alla Vodka, Peperoncino, Basil
FETTUCCINE CARBONARA*	Guanciale, Red Onion
LINGUINE & CLAMS	Roasted Garlic, Blistered Tomatoes

DALLA GRIGLIA

BRANZINO	Vegetable Caponata, Pine Nuts, Watermelon Radish, Orange Veluttata
SALMON PICCATA*	White Wine, Capers, Citrus Butter Sauce
CHEESEBURGER*	Cheddar, Lettuce, Tomato Aioli, Grilled Onions
CHICKEN PARMIGIANA	Mozzarella, Side of Spaghetti alla Vodka
STEAK & EGGS*	6 oz. Waygu Skirt Steak, Crushed Potatoes, Barolo Wine Sauce
GRILLED 8 OZ. PRIME FILET MIGNON*	Crispy Potatoes, Broccoli, Barolo Wine Sauce
GRILLED BONE-IN 16 OZ. PRIME RIBEYE*	Crispy Potatoes, Broccoli, Barolo Wine Sauce
SURF & TURF*	4 oz. Petite Filet Mignon, Half Lobster, Fingerling Potatoes, Asparagus, 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*

BRUNCH MENU

WINE BY THE GLASS

BUBBLES

BRUT, Nino Franco, Prosecco Rustico, Veneto
MOSCATO D'ASTI, Elvio Tintero, Piedmont, Italy 2022
CHAMPAGNE, Veuve Clicquot, Reims, France
ROSÉ CHAMPAGNE, Collet, Aÿ

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
CATARRATTO, Regaleali Bianco, 2021
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 El Cristiano Reposado, Limoncello, Kumquat, Mint
YOU BROKE MY HEART, FREDO	Carbonadi Vodka, Strega, Mezcal, Green Chile, Pineapple
BITTER SWEET LIFE	SelvaRey Chocolate Rum, Espresso-Infused Campari, Carpano Antica Italian Vermouth, Rose Water Bitters

DOLCI

AMARENA CHERRY SUNDAE ^v	Vanilla Gelato, Meringue, Amarena Cherries, Cotton Candy, Sweet Puff Pastry — 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
BOMBOLONIS	Italian Donuts, Chocolate Sauce, Raspberry Sauce
SORBETTO & GELATO PIZZELLE ^v	Three Scoops of Sorbetto & Gelato Sorbetto - Lemon, Berries, Mango Gelato - Chocolate, Vanilla, Pistachio

BOTTOMLESS MIMOSAS

ORANGE JUICE, STRAWBERRY PURÉE OR PASSION FRUIT PURÉE

MIMOSA

ORANGE JUICE, STRAWBERRY PURÉE OR PASSION FRUIT PURÉE



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DINNER MENU

ANTIPASTI

CAVIAR*	30 g. Imperial Ossetra Caviar, Traditional Accoutrements
SEAFOOD ON ICE*	Shrimp, Oysters, Maine Lobster, Alaskan King Crab — Serves 2 (Add Caviar)
ALASKAN KING CRAB*	Half Pound, Butter Poached, Fresh Lemon, Side of Béarnaise
PATA NEGRA	Iberico Ham, Bruschetta, Crushed Tomatoes
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*	Bell Pepper “Agro Dolce”, English Pea Mash, Pancetta
BEEF CARPACCIO*	Limoncello Vinaigrette, Citrus Herb Ricotta, Hearts of Palm, Capers, Arugula, Cecca, Parmigiano

CRUDO

OYSTERS*	Apple, Serrano Peppers, Tangerine Mignonette Half Dozen
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

CORN & BASIL SOUP	Alaskan King Crab, Spiced Croutons
BURRATA SALAD	Arugula, Strawberries, Pistachio, Mortadella, Sweet Basil, “Fettunta”
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 (Add Truffle Butter)
GARLIC BREAD ^v	Garlic Butter, Parmigiano
LAGO PIZZETTA	Fresh Black Truffle, Pata Negra, Truffle Caciotta, Arugula
SMOKED SALMON PIZZETTA	Caviar, Chives, Capers, Red Onion, Mascarpone Cream
MARGHERITA PIZZETTA ^v	Pomodoro, Mozzarella di Bufala, Basil
PEPPERONI PIZZETTA	Pepperoni, Pomodoro, Mozzarella
SALSICCA PIZZETTA	Italian Sausage, Wild Mushrooms, Garlic, Chili Oil



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DINNER MENU

PASTE E RISOTTO

Chicken
Shrimp

LAGO RISOTTO*	Chef's Daily Risotto
SEAFOOD RISOTTO*	Scallops, Shrimp, Lobster, 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	Basil Pesto "Genovese", Toasted Pine Nuts, Pecorino Sardo
CAPPELLACI "CACIO E PEPE"	Ricotta, Mozzarella, Pecorino, Cracked Pepper, Extra Virgin Olive Oil

SURF & TURF*

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

MARE

MIXED SEAFOOD GRILL*	Lobster, Langostino, Shrimp, White Fish, Scallops Salsa Verde, Calabrian Chili Butter
WHOLE LOBSTER "FRA DIAVOLA"	Roasted Lobster, Tagliatelle, Brandy, Tomato Basil
JOHN DORY	Melted Leeks, Salsa "Acqua Pazza" (Add Garlic Bread)
BRANZINO	Vegetable Caponata, Pine Nuts, Watermelon Radish, Orange Veluttata
SALMON PICCATA*	White Wine, Capers, Citrus Butter Sauce (Add Side of Spaghetti Piccata)

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)
GRILLED COLORADO LAMB CHOPS	Wild Mushroom & English Pea Arancini, Fontina Crispy Polenta, Creamy Mustard Lamb 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	Chili Butter, Citrus, Crispy Garlic
TRUFFLE FRIES ^v	Truffle Aioli
GRILLED ASPARAGUS ^v	Red Onion, Orange Gremolata, Capers, Citrus Vinaigrette
CREAMY MASCARPONE POLENTA	Wild Mushrooms, Truffle Jus



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