

# Wine

## LAGO CELLARS WINE

## GLASS | BOTTLE

### WHITE

Pinot Grigio - 2023 - GRV	\$11   \$35
Chardonnay Amphora (Unoaked) - 2023 - GRV	\$11   \$35
Chardonnay Barrel Select (Oaked) - 2023 - GRV	\$11   \$35
Chardonnay Natural (Oaked) - 2023 - GRV	\$12   \$40
Riesling Naturel (Dry) - 2023 - GRV	\$11   \$35
Riesling Dolce (Semi-Sweet) - GRV	\$10   \$30

### ROSÉ

Pinot Noir Rosé (Dry) - GRV	\$11   \$35
Dolce Rosé (Semi-Sweet) GRV	\$11   \$35

### RED

Cabernet Sauvignon Reserve - 2023 - GRV	\$12   \$40
Cabernet Sauvignon American - 2022	\$11   \$35
Cabernet Franc - GRV	\$12   \$40
Pinot Noir Reserve - GRV	\$11   \$35
Lago Casa Red Blend - 2023 - GRV	\$11   \$35

## FLIGHTS

**\$20**

Savor the journey. Select any 4 wines to experience a curated tasting designed to refine your palate before selecting a full pour.

Prefer a single taste or additional tasters?

**2.5 oz Tasters \$5 each**

Lago Enoteca

# Cocktails

**Bloody Mary** \$12  
Vodka, Tomato Juice, Worcestershire Sauce,  
Tabasco Sauce, Garnish

**Dark & Stormy** \$13  
Rum, Ginger Beer, Lime

**Lago Fig Old Fashion** \$14  
Bourbon, Bitters, Fig, Simple Syrup

**Godfather - The Bourbon  
Sequel** \$14  
Bourbon, Amaretto, Laphroaig, Sarsaparilla

**Lago Classic Martini** \$14  
Classic Dirty Martini, Kalamata Olives, Blue  
Cheese stuffed Gorgonzola Olives

**Espresso Martini** \$14  
Grey Goose Vodka, Kahlúa, Espresso, Simple  
Syrup, Topped with Coffee Beans

**Pistachio Martini** \$14  
Vanilla Vodka, Amaretto, Creamy Pistachio  
Liqueur, Heavy Cream

**Mimosa** \$12  
Sparkling Wine, Orange Juice

**Bees Knees** \$13  
Gin, Honey, Lemon

**Lemon Crusta** \$14  
Vodka, Orange Liqueur, Lemon Juice, Simple  
Syrup, Bitters

**Godfather - The Scotch  
Sequel** \$14  
Scotch, Amaretto, Laphroaig, Sarsaparilla

**Vanilla Bean Espresso Martini** \$14  
Vanilla Vodka, Grey Goose, Kahlúa, Espresso,  
Vanilla Honey House Syrup

**Choctini - Milk, Dark, or  
White** \$14  
Vodka, Chocolate Liqueur, Cream

**Limoncello Martini** \$14  
Vodka, Limoncello, Lemon Juice, Simple Syrup

---

## PROSECCO BLENDS

**Aperol Spritz** \$14  
Prosecco, Aperol, Soda Water

**Berry French 75** \$14  
Prosecco, Vodka, Mixed Berry, Lemon

**Hugo Spritz** \$14  
Prosecco, Elderflower, Mint

**Limoncello Spritz** \$14  
Prosecco, Limoncello, Soda Water

---

## MOCKTAIL FLIGHT

Concord, Catawba, Vidal, Blend \$15

Lago Enoteca

# Beer

## DOMESTIC

Blue Moon	\$5
Budlight	\$5
Budweiser	\$5
Coors Light	\$5
Michelob Ultra	\$5
Miller Light	\$5
Stella Artois	\$5
Yuengling	\$5
Yuengling Light	\$5

## CRAFT

Fat Tire	\$6
Dortmunder	\$6
Ask about our current IPA's Selections Varies	\$6

## IMPORT

Red Stripe	\$6
------------	-----

## DRAFT

Peroni	\$6
--------	-----

## FEATURED WINES BY THE GLASS

### RED

Colosi Nero d'Avola (Sicilian)	\$12
--------------------------------	------

### WHITE

Neirano - Moscato D'asti Pitule - Piedmont Region	\$11
Soave Classico - Veneto, Italy	\$11

### ROSÉ

Scarpetta Lambrusco - Emilia-Romagna, Italy	\$9
Zardetto Prosecco - Conegliano Hills, Italy	\$11

Lago Enoteca

# Menu

## APPETIZERS

<b>Bruschetta</b>	<b>\$8</b>
<b>Fried Ravioli</b>	<b>\$10</b>
<b>Fresh Mozzarella with Roasted Red Peppers</b>	<b>\$12</b>
<b>Sausage &amp; Peppers</b>	<b>\$13</b>
<b>Calamari</b>	<b>\$13</b>
<b>Mussels</b> 1lb Served with Lago Cellars White Wine & garlic, red pepper flakes, parsley	<b>\$13</b>
<b>Shrimp Cocktail</b>	<b>\$15</b>
<b>Antipasti Board</b> 3 Cured meats, 3 cheeses, crackers, olives, fruits	<b>\$25</b>

## SALAD & SOUP

<b>House Salad</b> Spring mix, tomato, onion, cucumber, olives & house dressing	<b>\$6</b>
<b>Caesar Salad</b> Romaine, croutons, parmesan, Caesar dressing Add Anchovies \$2	<b>\$8</b>
<b>Caprese Salad</b> Mozzarella cheese, tomato, basil, served balsamic vinegar & olive oil, on a bed of spring mix	<b>\$12</b>
<b>Lago Signature Salad</b> Spring mix, tomato, cucumber, peppers, house dressing Select: Chicken \$6   Shrimp \$12   Strip Steak \$18	<b>\$8</b>
<b>Wedding Soup</b> Select: Cup \$7   Bowl \$11	

## TABLE SIDE

**Chicken Parmesan \$28**  
Hand breaded chicken served tableside with a side of in-house made spaghetti  
Select: Marinara or Vodka

**Parmesan Flaming Wheel**  
Egg Pappardelle, Romano Cheese, Extra Virgin Olive Oil  
Select: Roasted Chicken \$30 | Shrimp \$40

## ENTRÉES

<b>Smothered Italian Chicken</b> Herbs, onions, mozzarella, vegetables	<b>\$28</b>
<b>Chicken Marsala</b> Portobello marsala sauce, served with house made pasta	<b>\$25</b>
<b>Chicken Piccata</b> White wine caper and lemon sauce, served with house made pasta	<b>\$25</b>
<b>Broiled Cod</b> Choose between two sides: Baked Potato, Vegetable, house made Pasta, or Side Salad	<b>\$25</b>

<b>Grilled Salmon</b> Served with seafood pasta	<b>\$30</b>
<b>New York Strip (12oz)</b> Choose between two sides: Baked Potato, Vegetable, Pasta, or Side Salad	<b>\$40</b>
<b>Filet Mignon (8oz)</b> Choose between two sides: Baked Potato, Vegetable, house made Pasta, or Side Salad	<b>\$45</b>
<b>Delmonico (16oz)</b> Choose between two sides: Baked Potato, Vegetable, house made Pasta, or Side Salad	<b>\$50</b>

Lago Enoteca

# Pasta

Our pasta is made from imported Italian wheat for an authentic and exquisite dining experience

Gluten Free Pasta is Available

## **Aglio e Olio**

Sautéed with olive oil, garlic, & parsley,  
house made pasta, served with a side salad

Select: Chicken \$25 | Shrimp \$28

## **Cajun Alfredo**

House made pasta served with a side salad

Select: Chicken \$25 | Shrimp \$28

## **Bolognese**

House made pasta served with a side salad

**\$21**

## FLIGHTS

**\$30**

### **Select One Type of Pasta**

Spaghetti | Rigatoni |  
Fettucine | Fusilli

### **Select Three Sauces**

Marinara | Vodka | Alfredo |  
Pesto | Aglio e Olio

### **Protein & Vegetable Additions:**

2 Meatballs \$6 | Chicken \$6 |  
Sausage \$6 | Jumbo Shrimp \$12 |  
Spinach \$2 | Roasted Tomatoes \$2 |  
Roasted Peppers \$2 | Mushrooms \$2

## BUILD YOUR OWN PASTA BOWLS

**\$16**

Served with a side salad

### **Select One Type of Pasta**

Spaghetti | Rigatoni | Fettucine | Fusilli

### **Select One Sauce**

Marinara | Vodka | Alfredo | Pesto |

### **Enhance Your Pasta by Adding a Vegetable**

Spinach \$2 | Roasted Tomatoes \$2 |  
Roasted Peppers \$2 | Mushrooms \$2

### **Enhance Your Pasta by Adding a Protein**

2 Meatballs \$6 | Chicken \$6 |  
Sausage \$6 | Jumbo Shrimp \$12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness

# Lago Enoteca

# Desserts

<b>Cannoli</b>	<b>\$6</b>	<b>Death by Chocolate</b>	<b>\$12</b>
<b>Spumoni</b>	<b>\$8</b>	<b>Chocolate Cremosa</b>	<b>\$12</b>
<b>Gelato</b>	<b>\$8</b>	<b>Affogato</b>	<b>\$12</b>
		Classic Italian dessert with our vanilla gelato with espresso	
<b>Tiramisu</b>	<b>\$10</b>	<b>Cheesecake</b>	<b>\$12</b>
		Select: Chocolate   Strawberry   Cherry	

**Chocuterie Board** **\$25**  
A little bit of everything for true chocolate lovers. An assortment of chocolate treats and confections, crafted for sharing

## FLIGHTS

### **Gelato \$13**

Select any 3 flavors for a tasting tour of our gelato selection

### **Cheesecke \$17**

A trio of our cheesecakes for those who cannot decide on just one

## CAFFÉ

<b>Coffee</b>	<b>\$3</b>	<b>Double Espresso</b>	<b>\$8</b>
<b>Decaf Coffee</b>	<b>\$3</b>	<b>Cappuccino</b>	<b>\$6</b>
<b>Espresso</b>	<b>\$5</b>	<b>Latte Macchiato</b>	<b>\$6</b>

Lago Enoteca